



VENDOR OPERATING STANDARDS & GUIDANCE DOCUMENT

Produce

Amendments to Section 2.2 Only

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Loblaw Companies Limited 2015

SECTION 2 – FOOD SAFETY

To help ensure a safe supply of produce for our customers, all vendors that supply product to Loblaw are required to have a food safety program. All costs associated with food safety programs are the responsibility of the vendor.

With new Canadian regulations forthcoming under the Safe Food for Canadians Act all persons growing, harvesting, packing or processing fresh fruit and vegetables will require a written Food Safety Preventative Plan.

Loblaw has defined two crop risk levels based on various risk factors, outlining the food safety program requirements for each (see section 2.1 below).

Additional requirements for control brand vendors include:

All GFSI/food safety program non-conformance and/or corrective action reports shall be made available to Loblaw upon request.

2.1 COMMODITY CROP RISK CLASSIFICATION

There are two risk classifications for product crops. The criteria used to determine crop risk are listed below.

LEVEL 1 RISK CROPS

Level 1 risk crops are those that meet one or more of the following criteria:

- 1) grown close to the ground;
- 2) harvested from the ground (e.g., in-shell nuts);
- 3) can be eaten raw;
- 4) minimally processed for ready-to-use/ready-to-eat consumption (e.g., packaged salads, baby cut carrots, sliced/diced vegetables/fruits);
- 5) water (treated/untreated) is introduced into the packaging process (e.g., fluming, washing, hydro-cooling, de-fuzzing);
- 6) have a significant risk or history of pathogen contamination.

LEVEL 2 RISK CROPS

Level 2 risk crops are those that meet one or more of the following criteria:

- 1) always cooked by the consumer;
- 2) not grown close to the ground or harvested from the ground and have a protective skin that is removed before eating.

Listed below are the various crops and their risk category and commodity classifications:

Level 1 Risk Crops	Level 2 Risk Crops
Apples Asparagus Avocado Beans Berries Beetroot Broccoli/ Broccoli flower/Broccolini Cabbage Carrots Cauliflower Celery / Celery Hearts / Celeriac Chinese Vegetables Cucumber Cut/ Minimally Processed Fruits/Vegetables Dragon Fruit Fiddleheads* Figs/Dates/Currants Garlic Ginger Grapes Herbs Horseradish Hydroponically Grown Kohlrabi Leafy Greens Lettuces Mango Melons Mushrooms Onions (red/white/sweet) / Shallots Packaged Salads Peanuts / Tree Nuts Peas Pears Peppers Quince Radishes Stone Fruit Sprouted Seeds* Tomatoes Zucchini / Vegetable Marrow	Artichoke Bananas Bamboo Shoots Brussels Sprouts Citrus Fruit Cranberries Eggplant Leeks Okra / Sin Qua Olives Parsnip Potatoes Pumpkin Rhubarb Roots Runner Beans Rutabaga/Turnip Squash Sugar Cane Sweet Corn / Baby Corn Tropical Fruit (except avocado, dragon fruit and mango) Yam

**Sprouted Seeds and Fiddleheads are not permitted for Loblaw control brand and white label products.*

Commodity	Classification
Beans	Edamame, Green, Long, Romano, Runner Wax
Berries	Blueberries, Blackberries, Raspberries, Strawberries
Citrus	Grapefruit, Kumquat, Lemons, Limes, Mandarins, Oranges, Pumello, Ponkan, Tangelos, Ugli Fruit, Clementines
Chinese Vegetables	A-Choi, Bok Choy, Choy Sum, Gai Lon, Napa, Yu Choy, Sher Li Hon, Shanghai Bok Choy Shen Choy
Eggplants	Chinese, Indian, Italian, Thai
Herbs	Anise, Basil, Bay Leaves, Chives, Cilantro, Curly Mustard, Dill, Dill Weed, Lemon Balm, Marjoram, Methi Leaf (Fenugreek), Mint, Oregano, Parsley, Rosemary, Sage, Sorrel, Tarragon, Thyme, Edible Flowers
Leafy Greens	Arugula, Collard Greens, Dandelion, Endive, Escarole, Green Onion, Kale, Rapini, Spinach, Spring Mix, Swiss Chard, Watercress
Lettuces	Green Leaf, Red Leaf, Baby Leaf, Butter, Iceberg, Romaine, Romaine Hearts, Radicchio
Melons	Cantaloupes, Honeydews, Watermelons
Peas	Snap, Sugar, Sugar Snap
Peppers	Anaheim, Chili, Cubanelle, Fresno, Green, Habanero, Sheppard, Sweet (Red, Yellow, Orange), Jalapeno, Pasilla, Scotch Bonnet, Serrano, Thai, Yellow Hungarian Hot
Radish	Daikon, European, Lo Bok (Asian Radish)
Roots	Taro, Eddoe, Arrowroot, Lotus Root
Sprouted Seeds	Bean Sprouts
Squashes	Bitter Melon, Chayote, Don Qua, Fuzzy Squash, Opo Squash, Karela
Stone Fruit	Apricots, Cherries, Peaches, Plums, Plumcots, Prunes, Nectarines
Tropical Fruit	Atemoya, Cherimoya, Coconut, Durian, Guava, Kiwi, Lychee, Longan, Mangosteen, Passion Fruit, Papaya, Prickly Pears, Persimmons, Physallis, Pineapple, Pomegranate, Rambutan, Starfruit, Tamarillo (excludes Avocado, Dragon Fruit and Mango)
Yams	Batata, Jicama, Sweet Potato, Yucca (Cassava, Manioc)

Note: Above list does not include all commodities.

2.2 ACCEPTABLE FOOD SAFETY STANDARDS

RISK LEVEL 1

For Risk Level 1 commodities, the packhouse/processing facilities where product is packaged must be certified to a Global Food Safety Initiative (GFSI) scheme. For Risk Level 1 primary production where product is both harvested and packaged, a GFSI scheme or USDA GAP program will be accepted.

Primary production where there is no packing on site must have a food safety program in place. It is the responsibility of the packhouse/processing operation to ensure that all

farms that supply their operation have a food safety certification. We would recommend one of the primary production programs as stated under Primary Production Requirements below.

Packing and/or Processing Facility Requirements

L1: The acceptable schemes for Risk Level 1 products are as follows:

L1PPF: Primary Production where product is packaged in the field

- PrimusGFS (www.primusgfs.com)
- SQF Code 7th Edition Level 2 or 3 (www.swfi.com)
- GlobalGAP Integrated Farm Assurance (IFA) Scheme 4 (www.GlobalGAP.org)
- CanadaGAP, Option B or C (www.CanadaGAP.ca)
- USDA Harmonized GAP Plus (<https://www.ams.usda.gov/sites/default/files/media/HarmonizedGAPPlusStandard.pdf>)
- USDA Good Agricultural Practices (www.ams.usda.gov/AMSV1.0/gapghp)

L1PH: Pack House / Cold Storage / Storage Shed

- PrimusGFS (www.primusgfs.com)
- SQF Code 7th Edition Level 2 or 3 (www.swfi.com)
- GlobalGAP Integrated Farm Assurance (IFA) Scheme 4 (www.GlobalGAP.org)
- CanadaGAP, Option B or C (www.CanadaGAP.ca)
- BRC Global Standard for Food Safety Issue 6 (www.brcdirectory.com)
- IFS Food Standard (www.ifs-certification.com)
- FSSC 22000 (www.synergy-gss.com)

L1MP: Minimally Processed Facility

- PrimusGFS (www.primusgfs.com)
- SQF Code 7th Edition Level 2 or 3 (www.swfi.com)
- BRC Global Standard for Food Safety Issue 6 (www.brcdirectory.com)
- IFS Food Standard (www.ifs-certification.com)
- FSSC 22000 (www.synergy-gss.com)

L1RW: Re-packers and Wholesalers

- PrimusGFS (www.primusgfs.com)
- SQF Code 7th Edition Level 2 or 3 (www.swfi.com)
- BRC Global Standard for Food Safety Issue 6 (www.brcdirectory.com)
- IFS Food Standard (www.ifs-certification.com)
- FSSC 22000 (www.synergy-gss.com)

- CanadaGAP Option D (www.CanadaGAP.ca)

RISK LEVEL 2

For Risk Level 2 commodities, the packhouse(s)/farm(s) where product is packaged must have one of the food safety programs listed below.

Primary production where there is no packing on site must have a food safety program in place. It is the responsibility of the packhouse operation to ensure that all farms that supply their operation have a food safety certification. We would recommend one of the primary production programs as stated under Risk Level 1 or Level 2 below.

L2: The acceptable programs for Risk Level 2 products are as follows:

L2PPF: Primary Production where product is packaged in the field

- Any GFSI benchmarked scheme for primary production
- CanadaGAP A1, A2, A3 (www.CanadaGAP.ca)
- Primus Labs Standard Ranch, Greenhouse or Harvest Crew Audit (www.primuslabs.com)
- USDA Harmonized GAP Plus (<https://www.ams.usda.gov/sites/default/files/media/HarmonizedGAPPlusStandard.pdf>)
- USDA Harmonized GAP (www.ams.usda.gov/AMSV1.0/HarmonizedGAP)
- USDA Good Agricultural Practices (www.ams.usda.gov/AMSV1.0/gapghp)

L2PH: Pack House/ Cold Storage / Storage Shed

- Any GFSI benchmarked scheme for primary production
- CanadaGAP A1, A2, A3 (www.CanadaGAP.ca)
- Primus Labs Standard Pack House (or Cooling/Cold Storage) Audit with HACCP (www.primuslabs.com)
- USDA Harmonized GAP Plus (<https://www.ams.usda.gov/sites/default/files/media/HarmonizedGAPPlusStandard.pdf>)
- USDA Good Agricultural Practices (www.ams.usda.gov/AMSV1.0/gapghp)

L2RW: Re-packers and Wholesalers (whole commodity fruit only; does not include other classifications listed above)

- PrimusGFS (www.primusgfs.com)
- SQF Code 7th Edition Level 2 or Level 3 (www.swfi.com)
- BRC Global Standard for Food Safety Issue 6 (www.brcdirectory.com)
- IFS Food Standard (www.ifs-certification.com)

- FSSC 22000 (www.synergy-gss.com)
- CanadaGAP Option D (www.CanadaGAP.ca)
- USDA Harmonized GAP Plus
(<https://www.ams.usda.gov/sites/default/files/media/HarmonizedGAPPlusStandard.pdf>)
- USDA Good Agricultural Practices (www.ams.usda.gov/AMSV1.0/gapghp)

PRIMARY PRODUCTION REQUIREMENTS (GROWING & HARVESTING ONLY)

For primary production where products are grown and harvested only (e.g., apples, stone fruit, potatoes, etc.) and then further packaged in a packhouse or minimally processed in a manufacturing facility it is the responsibility of the packhouse/processing operation to ensure that all farms that supply their operation have a food safety program in place. Loblaw recommends one of the primary production programs as stated under Risk Level 1 or Level 2 (below).

L1: The recommended food safety programs for Risk Level 1 products are as follows:

L1PP: Primary Production

- PrimusGFS (www.primusgfs.com)
- SQF Code 7th Edition Level 2 or Level 3 (www.swfi.com)
- GlobalGAP Integrated Farm Assurance (IFA) Scheme 4 (www.GlobalGAP.org)
- CanadaGAP, Option B or C (www.CanadaGAP.ca)
- USDA Harmonized GAP Plus
(<https://www.ams.usda.gov/sites/default/files/media/HarmonizedGAPPlusStandard.pdf>)
- USDA Good Agricultural Practices (www.ams.usda.gov/AMSV1.0/gapghp)

L2: The recommended food safety programs for Risk Level 2 products are as follows:

L2PP: Primary Production

- Any GFSI benchmarked scheme for primary production
- CanadaGAP A1, A2, A3 (www.CanadaGAP.ca)
- Primus Labs Standard Ranch, Greenhouse or Harvest Crew Audit
(www.primuslabs.com)
- USDA Harmonized GAP Plus
(<https://www.ams.usda.gov/sites/default/files/media/HarmonizedGAPPlusStandard.pdf>)
- USDA Good Agricultural Practices (www.ams.usda.gov/AMSV1.0/gapghp)

Any food safety audit not on the above list will require a review by Loblaw QAS. This can be coordinated by reaching out to the Category Manager and he/she will make arrangements for review by Loblaw QA.

Below are some examples that demonstrate the food safety requirements.

Product	Crop Risk Level	Field Pack (Yes/No)	Minimally Processed (Yes/No)	Primary Production/ Field Pack	Packhouse/ Processing Facility	Re-Pack/ Wholesaler
Apples	Level 1	No	No	L1PP	L1PH	N/A
Lettuce	Level 1	Yes	No	L1PPF	N/A	N/A
Potatoes	Level 2	No	No	L2PP	L2PH	N/A
Packaged Salad	Level 1	No	Yes	L1PP	L1MP	N/A
Wholesale High Risk	Level 1	No	No	L1PP	L1PH	L1RW

Given all the impacting factors, Loblaw reserves the right to make changes to the risk categories and crops that fall under them.

2.3 FOOD SAFETY CERTIFICATE/AUDIT REPORT

Food Safety Certificate Management tool within Enterprise Vendor Portal (more information to come) is our Loblaw Vendor Communication and Compliance tool. This system delivers intuitive, quick and easy, 2-way communication between vendors and Loblaw, and provides access to key documents and other resources. The system automatically reminds vendors when updates or responses are required. Vendors are required to complete the required food safety related information on to this system (more information to come).

Vendors are also required to upload the food safety audit report and certificate for their main packhouse(s), farm(s) or processing plant(s) where product is packaged for Loblaw. It is the responsibility of the packhouse/processing operation to ensure that all farms that supply their operation have a food safety certification. Vendors must be able to provide farm certificates & audits within 24 hours at the request of Loblaw.

If you have any questions or require support, contact the SAI Global support team at 1-800-465-3717 ext. 8737.