Produce Quality Assurance Standards

Product Requirements:
All products must meet the current federal and state food regulations. All direct suppliers of produce and packers of branded products are required to maintain compliance to all Government regulatory requirements related to the relevant business category. Product must meet the microbiological, agricultural and veterinary chemicals, heavy metals and chemical standards prescribed for the product in the Code of Federal Regulations (C.F.R.):

TITLE 21--FOOD AND DRUGS
CHAPTER I--FOOD AND DRUG ADMINISTRATION
DEPARTMENT OF HEALTH AND HUMAN SERVICES
SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION

No coloring agent, preservatives or chemical additives are to come into contact with the product unless they are prescribed for use with the particular type of product. This includes cleaning, pest control and maintenance chemicals in additional to food additives and processing aids. All product shall be free of plastic contaminants, glass, metal, direct, grease, and other extraneous material.

All suppliers of produce and packers of branded products will be required to come iCiX members and post and maintain current all required documentation.

All suppliers of produce and packer of branded products must show evidence of a food safety system. The scope of the food safety system shall cover the product from planting, harvesting, processing, packing, storage, distribution and deliver to Raley’s Supermarkets and Distribution Centers.

The scope of the system shall cover the follow processes:
GROWER: Planting, growing, harvesting, processing, packing & distribution.
BROKER: Procurement, warehousing and distribution.
MARKET AGENT: Procurement, warehousing and distribution.
PACKER: Procurement, Receiving, Packing/Repacking Operations to Distribution.
PROCESSOR: Procurement, Receiving, Processing Operations to Distribution.

Suppliers are responsible for ensuring traceability back to the grower and an internal coding system may be applied to satisfy this requirement where the grower is neither the packer nor direct supplier.

Microbiological and chemical testing must be undertaken where potential hazards are identified in the process or were current information indicates potential hazards may exist. Where potential microbiological and chemical hazards are identified, testing must be carried out at least annually on each grower’s product (or product type), as part of the verification activity to show those hazards is in control. Where potential hazards have
been identified in the process inputs, it may also be appropriate to conduct random testing on these inputs (e.g., water, etc.)

A market wholesaler / packer may verify effective chemical and microbiological compliance through information gathered from their supplier provided that, the market wholesaler also has a percentage of product checked, at random, based on risk and volume.

It is the responsibility of the Trade Partner to justify the frequency of testing. The auditor must agree to the frequency or a major non-conformance may be raised.

All produce must meet the microbiological, pesticide residues, heavy metals, food additives, chemical and contaminants criteria prescribed for the product in the Food Code or other regulatory codes.

**High Risk Category**

Produce items classified as high risk are, but not limited to:

- Fresh Cut Salad Products and Fresh Cut Fruit and Melons
- Read-to-Eat Precut Salads/Vegetables
- Sprouts / Shoots
- Cantaloupe
- Berries
- Green Onions
- Herbs (Cilantro/Culantro)
- Lettuces and Spinach
- Tomatoes

High Risk Category products require annual third party unannounced audits by an approved third party auditor.

Approved third party auditors for produce are:

- Davis Fresh Technologies (D.F.T.)
  
  [www.davisfreshtech.com](http://www.davisfreshtech.com)

- and

- Scientific Certification Systems (S.C.S.)
  
  [www.scscertified.com](http://www.scscertified.com)

**Food Security**

All suppliers/vendors shall ensure that they are in compliance with the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 ("the Bioterrorism Act"). Vendors shall post compliance documents / assurance documents for the following where applicable:
Section 305 (Registration of Food Facilities);
Section 306 (Establishment and Maintenance of Records);
Section 307 (Prior Notice of Imported Food Shipments);
Section 303 (Administrative Detention).

BUYERS: Other considerations for Quality Assurance Standards
- Packaging
- Labeling
- Pallet requirements
- G.M.O. Statement
- Organic
- Weights and Measures Requirements
- Temperature Data Loggers
- Agri Check