

		Wakefern Food Corp. 505 Division Street Elizabeth, NJ 07207	
Title: Approved Supplier Policy		Approved By:	
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PURPOSE

All suppliers of fish, crustaceans, shellfish and fishery products to Wakefern Food Corporation and all contracted third party processors, where applicable, must comply with all established purchase specifications, purchase agreements and parameters of the "Approved Supplier Program."

SCOPE

Approval Parameters

Letters of Compliance (all suppliers of fish and fishery products)

The supplier's most senior Corporate Official must sign and date a compliance letter of guarantee that assures Wakefern that they comply with each of the following requirements:

- ✓ Performed a hazard analysis for all products processed, produced and manufactured
- ✓ Constructed a Hazard Analysis Critical Control Point (HACCP) plan for all applicable products
- ✓ Comply with title "21 Code of Federal Regulations Parts 110, 123 and 1240, Procedures for the Safe Processing and Importing of Fish and Fishery Products"
- ✓ Developed and implemented sanitation standard operating procedures (SSOP)
- ✓ Operate under current U.S. Food and Drug Administration "Good Manufacturing Practices" (GMP)
- ✓ *Comply with all requirements of the "National Shellfish Sanitation program" (NSSP)
- ✓ *Be certified and listed in the "Interstate Certified Shellfish Shipper List" (ICSSL)
- ✓ **Implement and follow Best Aquaculture Practices (BAP)
- ✓ Comply with all Federal and State "Fair Packaging and Labeling Act" requirements
- ✓ Comply with USDA Food Safety and Inspection Service mandatory "Country of Origin and Method of Production" labeling

Note: Letters of compliance shall be signed, dated and reissued annually by a senior Corporate Official.

Independent Third-Party Audits (all suppliers of fish and fishery products)

All suppliers' Quality Assurance programs and facilities must be audited annually by an independent, accredited third-party auditing firm or Regulatory Authority with the jurisdiction for oversight and compliance with the applicable food safety programs. The audit must be complete and in full to include a review of recall procedures, food safety programs, quality systems, pest control program and food defense/food security policy. The audit shall also consist of a review of sanitation standard operating procedures and compliance to "Current Good Manufacturing Practices." All annual audits must be provided to Wakefern Quality Assurance along with any corrective actions where applicable.

Third-party Quality Assurance program audits shall include, but not be limited to, an evaluation of the following categories:

Food Safety Controls

- ✓ Food Safety Systems
- ✓ Food Safety Training
- ✓ Quality Systems / HACCP Management
- ✓ Facilities and Equipment
- ✓ Sanitation and Employee Hygiene Practices
- ✓ **Aquaculture Drug and Feed Usage Controls (where applicable)
- ✓ Environmental Chemical Contaminants Test Results

- ✓ Raw Materials and/or Finished Product Test Results
- ✓ Pest Control Programs
- ✓ Packaging and Labeling
- ✓ Allergen Awareness
- ✓ Receiving, Storage and Shipping
- ✓ Product Tracking and Recall Procedures
- ✓ Data Storage and Laboratory Support

Food Security Controls

- ✓ Awareness of Food Security Program by Customers, Suppliers and Employees
- ✓ Food Security Control for Employees, Contractors and Visitors
- ✓ Plant Security Measures
- ✓ Ingredient Security Measures
- ✓ Aquaculture Drug and Feed Security Measures (where applicable)
- ✓ Water, Air and Chemical Security
- ✓ On Plant Hazardous Materials
- ✓ Product Process Security
- ✓ Warehouse and Transportation Security
- ✓ Ingredient and Product Traceability
- ✓ Tamper Evident Packaging
- ✓ Crisis Management Team for Food Security Issues

*Shellfish Supplier Requirements (wild caught and farmed)

The following information and documentation must accompany each shipment of shellstock:

- ✓ All shellfish received shall have 2 shellfish tags for each case received. *(One tag must be affixed to the outside of the primary shipping case. The second tag must be attached to the secondary bag or container on the inside of the case containing the shellfish.)*
- ✓ All shucked shellfish containers and tags shall have matching information.
- ✓ One duplicate tag for each lot of shellfish received shall be provided for internal record keeping. Shellfish tags must be filled out completely and have the Wakefern "shellfish re-shippers" number included on the tag (NJ330RS).
- ✓ *A lot is defined as shellfish of the same species harvested from the same area, on the same day by the same harvester*
- ✓ A copy of the bill of lading shall be provided or a shellfish purchase record shall be completed and provided for internal Quality Assurance record keeping.
- ✓ The bill of lading must include the time of shipment as well as the pre-chilled and transport temperature of the method of conveyance.
- ✓ The duplicate tags, bills of lading copies and/or shellfish purchase records shall accompany each shipment and be given to the Quality Assurance Inspector on duty at the time of delivery.
- ✓ All shellfish documentation shall be neat, orderly, complete and accurate.

**Aquaculture Fish and Fishery Products Supplier Certification

All suppliers of aquaculture fish, crustaceans and shellfish must provide certification that the fish, crustaceans and/or shellfish they ship to Wakefern comply with the following practices:

- ✓ Not harvested from contaminated waters that could cause the product to exceed established Federal environmental chemical contaminants and pesticides tolerance action levels.
- ✓ That the supplier operates under a Quality Assurance program audited by a third party that covers environmental chemical contaminants, pesticides, and biological and physical hazards.
- ✓ That water safety analysis of growing waters and processing water is performed on a routine schedule.
- ✓ That proper drug and feed use practices are implemented and monitored for illegal drug use and/or residue levels of approved drugs.

(*- Shellfish suppliers only)

(**- Aquacultured fish and fishery products suppliers only)