



Supplier Food Safety Requirements

In an effort to ensure the food safety and quality of food, beverage and consumable products delivered to Walgreens, all potential and current suppliers are required to meet our food safety standards and requirements.

A. GMP/HACCP based audit/Regulatory Inspection

I. 3rd Party GMP/HACCP based audit:

- **Manufacturers** - All food, beverage (excluding beer/wine), consumables and ice manufacturers are required to have an annual 3rd party GMP/HACCP based audit and, upon request, submit the report and corrective actions addressing any violations to Walgreens.
- **Distributors** – All food and beverage (excluding beer/wine), consumables and ice distributors of refrigerated time and temperature control for safety (TCS) foods are required to have an annual third party GMP/HACCP based audit and, upon request, submit the report and corrective actions addressing any violations to Walgreens.

II. Regulatory Inspection and Corrective Actions:

- **Distributors of shelf stable (non-TCS) and frozen food, consumables and beverage (excluding beer/wine) products** are required to undergo applicable regulatory health inspections and, upon request, submit the most recent regulatory health inspection results and corrective actions addressing any violations to Walgreens.
- **Beer/wine distributors** are exempt from providing food safety documents due to additional regulations enforced for alcohol industry.

B. Food Safety and Pre-requisite Programs: All food, beverage and consumables distributors and manufacturers must have the following pre-requisite and food safety programs documented and in place:

- **Food Safety Training:** company's documented program of training employees on food safety to ensure employees are aware of food safety principles as applicable to their job functions, to meet all regulatory food safety training requirements
- **Recall and Crisis Management:** company's written document that details the process by which an organization deals with a major event that threatens to harm individuals and the process by which the affected food items will be removed from the market. Recall and Crisis management documentation must include the name and contact information of those involved with executing the programs. The Walgreens Recall and Market Withdrawal contact is Recall.Support@walgreens.com
- **Traceability:** company's written document that details the procedures used to locate finished product, ingredients, and packaging one step forward and one step backward in the food supply chain.
- **Receiving:** company's written document that details the procedures used to ensure that the products taken into a facility are the safest and of highest quality possible.
- **Pest Control:** company's written document that details the Pest Control program used to ensure the facility is free from rodents and other pests.
- **Food Defense:** company's written document that details the implementation of risk management techniques to ensure facility security, and that foods manufactured, stored, and shipped will not be subject to tampering or other malicious criminal actions.
- **Sanitation:** company's written document that details the daily sanitation procedures it will use before (pre-operational sanitation), during (operational sanitation), and after (post operational) operation to prevent direct product contamination.
- **Storage:** company's written document that details the methods used to eliminate the risk of cross-contamination, temperature abuse, damage, etc. to foods during storage.
- **Shipping:** company's written document that details the methods used to eliminate the risk of cross-contamination, temperature abuse, damage, etc. to foods during shipping or transport.

In Addition to the above Food Safety and Pre-requisite Programs, all food, beverage and consumables manufacturers must have the following pre-requisite and food safety programs documented and in place:

- **HACCP:** company's written document addressing all microbiological, chemical, and physical contamination risks associated with the products being supplied.
*****HARPC:** company's written document addressing all hazards with appropriate risk-based preventative controls associated with the products being supplied. *** For vendors that require risk based preventative controls per 21 CFR 117 (FSMA)
- **Allergen Control:** company's written document regarding the storage, handling, processing, packaging, and identification of allergenic foods and ingredients.
- **Supplier Approval:** company's written document that details the procedures used to approve the vendors producing and products used as raw materials/ingredients for the products being supplied.
- **Foreign Material Control:** company's written document that details the procedures used to address potential issues related to foreign material during storage, handling, processing, packaging, and shipping of food and beverage items.
- **Labeling:** food, beverage and consumable items must meet all applicable state and federal regulations and, upon request, provide example of labels to Walgreens.