

# Food Safety Requirements for Food and Beverage Suppliers

Walmart 

Sam's  
CLUB





## **Food Safety at Wal-Mart Stores, Inc.**

Our commitment to our customers and members is unparalleled. We strive relentlessly to provide safe, affordable, quality foods in our retail operations. As part of our commitment to continuous improvement, we go further than many U.S. and Puerto Rico retailers in requiring that harmonized, leading-edge food safety standards be adopted throughout the entire food production chain.

When our customers and members shop in our stores and clubs, we know they expect great prices. But an often unspoken expectation is that they want the products they purchase in our stores and clubs to be safe - and when it comes to food, this is critically important.

At Walmart, food safety is more than a priority or regulatory requirement, it's a part of our culture. Our culture is built on our basic beliefs:

- We **SERVE** our customers and members.  
And as we serve our customers and members, we know we have an obligation to serve them safely.
- We **RESPECT** the individual.  
And it's because we respect every individual that we care about their safety.
- We strive for **EXCELLENCE**.  
And it's because we strive for excellence that when it comes to food, we start with food safety in all that we do.
- We will always act with **INTEGRITY**.  
That's why we strive to do food safety the right way, every day. Not because it's the law. Rather, it's just the right thing to do.

Providing safe and affordable food to our customers and members is one of the reasons we continue to be successful in an increasingly competitive environment. As leaders in the retail food business, maintaining a progressive and effective food safety supply chain is a critical part of our continued success.

This guide provides an overview of the food safety requirements required of all food and beverage suppliers that provide product to our retail operations in all formats located in the U.S. and Puerto Rico as well as suppliers who provide product through our e-commerce businesses. These requirements are intended for all products that have a Nutrition Fact Panel. It should be noted that all food safety requirements must be met prior to providing your product to any of our retail operations and through our websites. Thank you in advance for working with us towards a common goal of ***providing safe and affordable food, so people can live better.***





# Supplier Requirements

**To be considered as a potential supplier for Walmart or Sam's Club**, certain requirements must be met. Many of these requirements are dependent upon what type of supplier you are and what products you will be providing to our stores, clubs, or websites. Failure to comply with the requirements in this guide will make your company ineligible to supply our stores, clubs, and websites. If your company is found to be out of compliance with these requirements at any time, business may be discontinued immediately. Please review the supplier definitions below to assist you as you review our supplier requirements.

- **PRIVATE LABEL, UNBRANDED, AND EXCLUSIVE SUPPLIERS**

A supplier that provides product that meets any of the following criteria:

- Provides product that is sold under a Walmart or Sam's Club label.  
*(Examples include: Great Value, Marketside, Member's Mark, etc.)*
- Provides product that is sold without a label, such as product offered in a self-service case.
- Provides product that is used as ingredients for items assembled in stores/clubs.
- Provides product that is further processed by a store/club. These items may be sold unbranded or under a Walmart or Sam's Club label.
- Provides product that is exclusively sold at Walmart and/or Sam's Club. This product is not offered at any other retailer within the US or Puerto Rico.

- **NATIONAL BRAND SUPPLIER**

A supplier that provides their own branded product to Walmart and/or Sam's Club. This product can be purchased by consumers at other retailers within the US or Puerto Rico.

- **DIRECT IMPORT SUPPLIER**

A supplier whose product is imported by Walmart or Sam's Club. These suppliers do not import the product, instead Walmart Stores, Inc. is the importer of record. If a supplier imports product to the US or Puerto Rico on their own, they are considered a National Brand Supplier.

## AUDITS & CERTIFICATIONS

<b>Fresh Produce Suppliers</b> .....	<b>6-7</b>
Global Food Safety Initiative (GFSI).....	6
Third-Party Food Safety Audits.....	6
Label Claim Certifications.....	7
<b>All Other Suppliers</b> .....	<b>8-9</b>
Global Food Safety Initiative (GFSI).....	8
Third-Party Food Safety Audits.....	9
Global Markets Program.....	9
Label Claim Certifications.....	9

## COMMODITY SPECIFIC REQUIREMENTS

<b>Deli Meat Safety</b> .....	<b>10</b>
<b>Ground Beef Safety</b> .....	<b>11</b>
<b>Poultry Safety</b> .....	<b>12-13</b>
<b>Frozen Berry Safety</b> .....	<b>13</b>

## SYSTEMS

<b>Supply Chain Transparency (SCT)</b> .....	<b>14</b>
<b>ASPECT/The Hive</b> .....	<b>14</b>

## CONTACT US

<b>Contact Information</b> .....	<b>15</b>
----------------------------------	-----------

## APPENDIX

<b>The Supplier's Guide to Becoming GFSI Certified</b> .....	<b>16</b>
<b>Fresh Produce Third-Party Food Safety Audit Information</b> .....	<b>17</b>
<b>Non-Fresh Produce Third Party &amp; Global Markets Audit Information</b> .....	<b>18</b>



# Audits & Certifications

## Fresh Produce Suppliers

**All suppliers of fresh produce items are required to obtain a food safety assessment on an annual basis.** Failure to comply with the annual assessment requirement may result in deactivation of your vendor number. Food safety assessments are required for all fresh produce operations from harvest to final product, regardless of if the operation is owned by your company. This may include, but is not limited to, the following types of operations: farm, ranch, orchard, greenhouse, packinghouse, cold storage, processing facilities, and storage/distribution centers. It is the responsibility of the supplier to ensure all operations maintain compliance with our requirements - Walmart does not schedule audits for suppliers. It should be noted that local and state inspections will not be accepted in place of a food safety assessment.

- **GLOBAL FOOD SAFETY INITIATIVE (GFSI)**

Walmart has aligned with the Global Food Safety Initiative (GFSI) and requires all fresh produce suppliers who have a total annual revenue greater than \$1 million to obtain certification against a GFSI-recognized scheme on an annual basis. For more information about the certification process, please review [The Supplier's Guide to Becoming GFSI Certified](#) in the Appendix. We recommend visiting the official [GFSI website](#) to view a full list of recognized schemes.

- **THIRD-PARTY FOOD SAFETY AUDITS**

Walmart understands that some fresh produce suppliers have limited food safety resources due to the size of their company. While encouraged to pursue full GFSI certification, these suppliers have the option to obtain a third-party audit instead. Fresh produce suppliers who have a total annual revenue less than \$1 million and have been approved by a Food Safety Manager can obtain an annual third-party food safety audit in lieu of GFSI certification. We will only accept third-party audits from accredited certification bodies that have been approved by Walmart. Audits conducted by an approved certification body on behalf of another retailer will not be accepted. Please refer to the [Fresh Produce Third-Party Food Safety Audit Information](#) in the Appendix for a list of approved audits for your operation type.

- **LABEL CLAIM CERTIFICATIONS**

Any supplier providing product with a claim on its packaging (including stickers on individual produce items) pursuant to a third-party certification that uses a seal or other mark or description identifying the certification, such as Organic or the Non-GMO Project, must provide a current certification from the certification body.

All other marketing and health-related claims, such as gluten-free, must be substantiated by competent and reliable evidence. Suppliers will be required to provide this evidence to Walmart upon request.



## All Other Suppliers

**All suppliers of food or beverage products are required to obtain a food safety assessment on an annual basis.** Failure to comply with the annual assessment requirement may result in deactivation of your vendor number. Food safety assessments are required for all operations that manufacture or process product for Walmart or Sam's Club regardless of if the operation is owned by your company. It is the responsibility of the supplier to ensure all operations manufacturing or processing their products maintain compliance with our requirements - Walmart does not schedule audits for suppliers. It should be noted that local, state, FDA, and USDA inspections will not be accepted in place of a food safety assessment.

- **GLOBAL FOOD SAFETY INITIATIVE (GFSI)**

Walmart has aligned with the Global Food Safety Initiative (GFSI) and requires certain suppliers to obtain certification against a GFSI-recognized scheme on an annual basis. For more information about the certification process, please review [The Supplier's Guide to Becoming GFSI Certified](#) in the Appendix. We recommend visiting the official [GFSI website](#) to view a full list of recognized schemes. GFSI certification is required at final processing/manufacturing operations for the following supplier types:

- Private Label, Unbranded, and Exclusive Suppliers
- Direct Import Suppliers
- Bulk Deli Meat Suppliers
- Frozen Berry Suppliers\*
- Pet Food Suppliers
- Pet Treat Suppliers\*
- Raw Ground Beef Suppliers
- Raw Poultry Suppliers (Whole Chicken, Chicken Parts, Ground Turkey)
- Seafood Suppliers
- Sushi Suppliers

\*Suppliers of these products are required to obtain GFSI certification at all operations from farm to final product.

Due to product recalls and outbreaks, suppliers of commodities not listed may be required to obtain GFSI certification at the discretion of Walmart.

- **THIRD-PARTY FOOD SAFETY AUDITS**

While Walmart encourages all suppliers to work towards GFSI certification, we understand that it may not be feasible for all suppliers right now. National Brand suppliers that provide product which is not required to meet GFSI certification (see list on previous page) must obtain an annual third-party food safety audit at all final processing/manufacturing operations. We will only accept third-party audits from accredited certification bodies that have been approved by Walmart. Audits conducted by an approved certification body on behalf of another retailer will not be accepted. Please refer to the [Third-Party and Global Markets Audit Information for Processors](#) in the Appendix for a list of approved certification bodies.

- **GLOBAL MARKETS PROGRAM**

Walmart understands that some National Brand suppliers have limited food safety resources due to the size of their operation(s). While also encouraged to pursue full GFSI certification, these suppliers have the option to obtain a third-party audit or a global markets audit. The global markets program was created as a stair-step approach to full GFSI certification and offers a basic and intermediate level audit. Your company must qualify as a Small and Developing Supplier to be eligible to complete a global markets audit and must also work directly with a Food Safety Manager to determine which level audit you will be required to complete. To qualify as a Small and Developing supplier, you must meet all of the following criteria:

- Total annual revenue from all sources of business does not exceed \$2 million,
- Company does not have the logistics to service more than a 250 mile radius, and
- If all production serviced Walmart or Sam's Club, you would not be able to service more than 65 store/clubs.

After confirming with a Food Safety Manager that you qualify as a Small and Developing supplier, please refer to the [Third-Party and Global Markets Audit Information for Processors](#) in the Appendix for a list of approved certification bodies. For more information about the Global Market Program, please see the [GFSI website](#) and click on the tab for Market Access.

- **LABEL CLAIM CERTIFICATIONS**

Any supplier providing product with a claim on its packaging pursuant to a third-party certification that uses a seal or other mark or description identifying the certification, such as Organic, Kosher, Halal, or the Non-GMO Project, must provide a current certification from the certification body.

All other marketing and health-related claims, such as gluten-free, must be substantiated by competent and reliable evidence. Suppliers will be required to provide this evidence to Walmart upon request.

# Commodity Specific Requirements

As an additional layer of protection for our customers and members, Walmart requires suppliers of specific commodities to go above and beyond the requirements of an audit to ensure the safety of their products. These suppliers must meet all initiative requirements prior to providing their products to our stores and clubs.

- **DELI MEAT SAFETY**

*Listeria monocytogenes* is a recognized human pathogen commonly associated with ready-to-eat food items including deli meats. As part of our continuous improvement efforts to provide safe and affordable food for our customers, Walmart requires all suppliers of bulk deli meat intended to be sliced in our stores and clubs to comply with the following requirements:

- As indicated above in the Audits & Certifications section, all manufacturing operations must achieve GFSI certification annually.
- Every SKU of bulk deli meat must include an inhibitor that will not allow the growth of *Listeria monocytogenes* to increase more than 1-log during the intended shelf-life and storage of the product. Effectiveness of the formulation must be verified through a scientifically credible challenge study.
- All deli product labels need to be as clean as possible. Therefore, any inhibitors used must be natural, food-grade preservatives, consumer accepted, and shall not negatively impact the product quality or taste.
- Suppliers must have a comprehensive, multifaceted *Listeria* control program including strict sanitation, environmental monitoring, and finished product testing programs.



Please be aware that suppliers will be required to submit challenge studies for review and approval prior to being allowed to provide the product to our stores and clubs. *Listeria* control programs may also be requested for review at any time.

- **GROUND BEEF SAFETY**

Based on thorough consultation and consensus with numerous stakeholders from industry, academia, regulatory, and consumer groups, we require suppliers of raw ground beef products and products containing raw ground beef to implement process control standards to protect against human pathogens such as E. coli O157:H7. Suppliers of raw ground beef products must comply with the following requirements:

- As indicated above in the Audits & Certifications section, all manufacturing operations must achieve GFSI certification annually.
- Raw ground beef suppliers must test their raw materials and/or finished ground beef for E. coli O157:H7 using approved testing methods and an N-60 sampling plan.
- Suppliers must implement a regulatory approved intervention or a combination of interventions that will consistently produce, at a minimum, a 2-log reduction of the pertinent microorganisms (enteric pathogens) on raw trim used for grinding. The intervention process or intervention steps must be scientifically validated at all grind operations regardless of facility ownership.
- Suppliers must implement a regulatory approved intervention or a combination of interventions that will consistently produce, at a minimum, a 3-log reduction of pertinent microorganisms (enteric pathogens) at all beef slaughter house operations regardless of facility ownership. The intervention process or intervention steps must be scientifically validated at all slaughter house operations regardless of facility ownership.
- Interventions should not require label declarations. They should be accepted by consumers and should not have a negative impact on product quality or shelf-life of the product.

Suppliers asked to comply with our ground beef safety initiative are required to achieve a total cumulative 5-log reduction (equivalence of carcass pasteurization) between post-hide removal and final trim production. Please be aware that suppliers will be required to submit scientific interventions for review and approval prior to being allowed to provide the product to our stores and clubs. Product testing programs may also be requested for review at any time.



- **POULTRY SAFETY**

Poultry products have been involved in multiple high-profile recalls and outbreaks over the past several years. In light of these incidents, we require all poultry suppliers that provide raw chicken products (both whole birds and parts) and raw ground turkey to meet our poultry safety initiative. Please note that this initiative applies to product sold raw to the consumer as well as product that is supplied raw to our stores and clubs which will be cooked prior to being provided to our customers and members. Suppliers of these products must comply with the following requirements:



- As indicated above in the Audits & Certifications section, all manufacturing operations must achieve GFSI certification annually.
- To reduce the vertical transmission of *Salmonella* to broiler flocks, all poultry suppliers are expected to source from primary breeders who participate in USDA's National Poultry Improvement Plan (NPIP) for Breeding Poultry (9 CFR 145.83).
- *Salmonella* data, obtained via the current NPIP programs, must be reviewed by your company on a regular basis to measure the effectiveness of preventive and corrective actions that occur when *Salmonella* is detected and to reduce the likelihood of re-occurrences.
- When *Salmonella* serotypes known to be associated with human illness are detected in a housing complex, suppliers must use autogenous and/or commercial *Salmonella* bacterins for vaccination of broiler-breeder (parental) flocks against the serotypes found. Moreover, to further control horizontal transmission at the broiler farm level, we expect all of our suppliers to strictly adhere to disease prevention best practices associated with bio-security and vector control.
- Poultry suppliers must implement a regulatory approved intervention or a combination of interventions post-chill, after cut-up of whole chickens/turkeys (past the current whole bird carcass rinse sampling point) and prior to packaging, to produce, at a minimum, a 1-log reduction of *Salmonella* on all chicken parts or ground turkey supplied to our stores and clubs. The intervention(s) and their corresponding reductions must be scientifically validated. Each facility providing chicken parts or ground turkey, regardless of ownership, is required to comply.
- Poultry suppliers must implement a regulatory approved intervention or a

combination of interventions between pre-scald to post chill that will consistently produce, at a minimum, a cumulative 4-log reduction of *Salmonella*. The intervention(s) and their corresponding reductions must be scientifically validated. Each facility processing whole chickens provided to our stores/clubs, whole chickens that are further processed into chicken parts that are provided to our stores/clubs, and whole turkeys that are further processed into ground turkey that is provided to our stores/clubs are required to comply with this requirement regardless of ownership.

Please be aware that suppliers will be required to submit scientific validations of their interventions for review and approval prior to being allowed to provide the product to our stores and clubs.

- **FROZEN BERRY SAFETY**

Frozen berries have been increasingly associated with foodborne disease outbreaks over the past couple of years. The most common pathogens identified have been Norovirus, Hepatitis A, and *Shigella sonnei*. Due to the heightened risk and consumer awareness, we require all frozen berry and frozen berry blend suppliers to comply with the following requirements:



- As indicated above in the Audits & Certifications section, all operations from harvest to final packaging must achieve GFSI certification annually.
- Suppliers should ensure all operations have adequate food safety programs in place including hand washing programs, access to restroom facilities, routine food safety training, and actionable employee illness policies. These programs should be implemented at all operations that handle the berries from harvest locations to final packaging facilities, regardless of ownership.
- Many of the berries associated in outbreaks have been sourced from countries which had previously been implicated in viral outbreaks. Suppliers are to avoid sourcing berries from countries and geographical regions known to have endemic levels of Hepatitis A or other pathogens of concern.
- Suppliers are encouraged to consider the immunization of field workers regardless of the countries used to source berries.



# Systems

To help ensure compliance with all Food Safety & Health requirements, suppliers are required to use specific systems to share information with Walmart. We understand that there are multiple systems you are or will be required to use to do business with our company, so we have taken great consideration to ensure we are not asking you to enter any duplicative information into our required systems. As suppliers are introduced to our systems, they will be notified of the information they will be required to enter. This may vary from the information below as we are always working to improve these systems. Please ensure you always follow the requests made of our Food Safety Managers.

- **SUPPLY CHAIN TRANSPARENCY (SCT)**

Supply Chain Transparency (SCT) is a free system that is designed for suppliers to view their compliance with Food Safety requirements. Once you are a Walmart supplier, it can be accessed through Retail Link. In this system, suppliers have the ability to build their supply chain by disclosing operations and indicating what products are associated with each operation. Current audits and certificates, as well as initiative information, can be uploaded for each operation or product. Suppliers can easily view when documents have been reviewed, communicate with their Food Safety Manager, and receive notifications when a document has expired causing a facility or product to go out of compliance.

- **ASPECT/THE HIVE**

Private Label suppliers who provide product under a Walmart or Sam's Club label or provide components that will be used to create a Walmart or Sam's Club labeled product will be required to use our product life management system. Currently, Walmart Private Label suppliers are required to ASPECT while Sam's Club Private Label suppliers will be using the Hive (estimated to launch in 2017). While these systems are run by our Product Development division, they contain required information for the Food Safety & Health department. For each product's directly procured ingredients, suppliers will be required to disclose their supplier of each ingredient as well as the ingredient's country of origin. This information assists our Food Safety team during ingredient outbreaks to quickly identify any potential risk to our brand and allows us to contact our suppliers to notify them that they may be impacted. In addition to ingredient information, these systems also contain all product specifications. Suppliers are asked to review the required Food Safety product specifications and perform an action to indicate that their product will comply with the test properties for each specification. Please note that while suppliers are not required to conduct the listed tests on their products, they are expected to have programs in place to ensure their products are compliant with the product specifications.

# Contact Us

Should you have questions regarding the Food Safety Requirements for Food and Beverage suppliers, please feel free to contact us at the email or phone number listed below. Please be aware that the Food Safety Managers do not grant business to suppliers. Companies can visit our corporate website to [apply to become a supplier](#) if they are not currently working with a merchant or sourcing team.

- **Email:** [supplier64@wal-mart.com](mailto:supplier64@wal-mart.com)

Please include the following information in your email:

- Company Name
- Product(s) you produce
- Question/Reason for Email
- Preferred contact method (if not email, please include phone number)
- Name of individual to be contacted

- **Phone:** (479) 273-8054

To ensure you are directed to the correct Food Safety Manager when you call, please state that you need to be connected with the Supplier Team and indicate what types of products you produce.



If you need to remove product from Walmart Stores, Sam's Clubs, or Distribution Centers for any reason, please contact our Product Removal team immediately to initiate the removal process. They are your first point of contact to efficiently and effectively communicate to all impacted stores, clubs, and distribution centers to hold or remove product quickly. They can also send communication to our members and on-line customers who may have purchased the impacted product to notify them of a potential issue. They are available 24 hours a day, 7 days a week.

- **Email:** [foodreca7@wal-mart.com](mailto:foodreca7@wal-mart.com)

- **Phone:** (479) 644-9606



# Appendix

## The Supplier's Guide to Becoming GFSI Certified

### Step 1 - Choose a Scheme

Review the [GFSI recognized schemes](#) to determine which best fits your company and the programs currently implemented at your operation(s). Each scheme is linked to the standard owner's website. There you can learn more about their certification processes and requirements. Please note that the Manufacturing Schemes are for processors while the Primary Production Schemes are for produce suppliers.

### Step 2 - Understand the Requirements

After choosing a scheme, request or download a copy of the scheme's standard. The standard includes all the requirements your operation will be assessed against. Standards may be ordered or downloaded by visiting the standard owner's website or by contacting the standard owner directly. Many of the standard owners and certification bodies offer training courses and, although not required, these courses may be attended to better understand the requirements. For more information on these training courses, please visit the standard owner's or certification body's website.

### Step 3 - Choose a Certification Body & Prepare for the Assessment

Certification bodies must demonstrate their knowledge in a scheme and be approved to conduct that scheme's assessment. This means you must ensure you choose a certification body that is approved to conduct the scheme you have chosen to be certified against. You may find a list of approved certification bodies at each standard owner's website. Please be advised that due to demand, certification bodies may not be able to schedule your assessment immediately and the first available date may be a few months from the date of your inquiry.

To begin your preparation, it is suggested that your facility perform a gap analysis. A gap analysis is where you assess your facility against the standard to identify where you do not meet the requirements, or where you have gaps in your programs. If your company is familiar with the requirements of the standard, you may conduct this assessment yourself. If your company does not feel comfortable performing the assessment themselves, you may hire someone from an approved certification body to perform the gap analysis for you. After your gaps are identified, you can complete corrective actions to become compliant with the requirements.

### Step 4 - Complete the Assessment & Share Results with Walmart Food Safety & Health

Once you obtain your GFSI certification, you will need to upload the complete audit and certificate to the SCT system. If you are not yet using the SCT system, please submit the certificate to your Food Safety Manager.

## Fresh Produce Third-Party Food Safety Audit Information

At Walmart and Sam’s Club, our commitment to our customers and members is unparalleled and we are always working to provide safe, quality foods in our Stores and Clubs. As part of our commitment to continuous improvement, we push for the adoption of harmonized, leading-edge food safety and quality standards throughout the entire food production chain. This is why we encourage all food suppliers to work towards obtaining full GFSI certification; however, we understand that this may not be feasible for all suppliers right now.

Suppliers that have been approved to obtain a Third-Party food safety audit in lieu of full GFSI certification can refer to the recognized, approved list of audits listed below for each operation type.

Packinghouse or Storage Operations*
<p><u><a href="#">Global Markets Assessment - Intermediate Level</a></u>                      Note: Audit must include both the basic and intermediate level requirements. One audit covers Packinghouse/Cold Storage facility and its growing operations.</p>
<p><u><a href="#">Local GAP Standard - Intermediary Level</a></u>                      Note: Formerly called Primary Farm Assurance Standard. One audit covers Packinghouse/ Cold Storage facility and its growing operations.</p>
<p><u><a href="#">PrimusLabs Packinghouse with HACCP Audit</a></u>                      Note: Only verified PrimusLabs audits will be accepted. We do not accept affiliated audits using PrimusLabs software.</p>
<p><u><a href="#">PrimusLabs Cooling/Cold Storage with HACCP Audit</a></u>                      Note: Only verified PrimusLabs audits will be accepted. We do not accept affiliated audits using PrimusLabs software.</p>
<p><u><a href="#">USDA Produce GAPS Harmonized Audit for Post-Harvest Operations with the Global Markets Addendum - Intermediate Level</a></u></p>
<p>*Audits must be completed for all individual packinghouses, cold storage operations, and distribution warehouses. Audits must be conducted while packinghouse or storage sites are operating. Audits must be conducted annually <i>prior</i> to the expiration of the current audit.</p>

Growing Operations*
<p><u><a href="#">Global Markets Assessment - Intermediate Level</a></u>                      Note: Audit must include both the basic and intermediate level requirements. One audit covers Packinghouse/Cold Storage facility and its growing operations.</p>
<p><u><a href="#">Local GAP Standard - Intermediary Level</a></u>                      Note: Formerly called Primary Farm Assurance Standard. One audit covers Packinghouse/ Cold Storage facility and its growing operations.</p>
<p><u><a href="#">PrimusLabs Ranch Audit</a></u>                      Note: Only verified PrimusLabs audits will be accepted. We do not accept affiliated audits using PrimusLabs software.</p>
<p><u><a href="#">PrimusLabs Greenhouse Audit</a></u>                      Note: Only verified PrimusLabs audits will be accepted. We do not accept affiliated audits using PrimusLabs software.</p>
<p><u><a href="#">PrimusLabs Harvest Crew Audit</a></u>                      Note: Required for field pack operations. Only verified PrimusLabs audits will be accepted. We do not accept affiliated audits using PrimusLabs software.</p>
<p><u><a href="#">USDA Produce GAPS Harmonized Audit for Field Operations and Harvesting with the Global Markets Addendum - Intermediate Level</a></u></p>
<p>*Audits must be completed for all individual growing operations. Suppliers that field pack and do not have a packinghouse or cold storage facility only need to complete a field level or greenhouse audit for each operation. <u>Harvest crew audits are required for field pack operations.</u> Audits must be conducted while growing operations are in production. Audits must be conducted annually <i>prior</i> to the expiration of the current audit.</p>

Walmart and Sam’s Club encourages all suppliers to contact multiple certification bodies to obtain a price quote for audits listed above. We also suggest that you inquire about auditor availability in your area, as travel expenses are typically an additional fee. Thank you in advance for your efforts and partnership to *provide safe and affordable food, so people can live better.*

## Third-Party & Global Markets Audit Information for Processors

At Walmart and Sam’s Club, our commitment to our customers and members is unparalleled and we are always working to provide safe, quality foods in our Stores and Clubs. As part of our commitment to continuous improvement, we push for the adoption of harmonized, leading-edge food safety and quality standards throughout the entire food production chain. This is why we encourage all food suppliers to work towards obtaining full GFSI certification; however, we understand that this may not be feasible for all suppliers right now.

Suppliers that have been approved to obtain a Third-Party food safety audit or a Global Markets food safety audit in lieu of full GFSI certification can refer to the recognized, approved list of certification bodies listed below for each type of audit.

### THIRD-PARTY FOOD SAFETY AUDITS\*

CERTIFICATION BODY	AUDIT STANDARD EXAMPLES
<a href="#">AIB International</a>	GMP Inspections
<a href="#">ASI</a>	GMP Audits
<a href="#">Food Safety Net Services</a>	GMP: Food Safety
<a href="#">Intertek</a>	Food Inspection Services
<a href="#">Merieux NutriSciences</a> (formerly Silliker)	GMP Food Safety Systems Audit
<a href="#">NSF International</a>	Food Processing Audits
<a href="#">PrimusLabs</a> (For suppliers of minimally processed produce items only)	Processing with HACCP
<a href="#">SCS</a>	GMP Audit
<a href="#">SGS</a>	GMP Certification
<a href="#">Steritech</a>	GMP Audit

\*Other third-party audits not listed above may be submitted for consideration. All third-party audit reports must be submitted in full for review and reflect a passing score.

### GLOBAL MARKETS FOOD SAFETY AUDITS

CERTIFICATION BODY	CONTACT INFORMATION	
<a href="#">AIB International</a>	Erin Overturf <a href="mailto:everturf@aibonline.org">everturf@aibonline.org</a> (800) 633-5137 ext. 0160	Tamren Sturges <a href="mailto:tsturges@aibonline.org">tsturges@aibonline.org</a> (800) 633-5137 ext. 0147
<a href="#">ASI</a>	Christi Dinet <a href="mailto:cdinet@asifood.com">cdinet@asifood.com</a> (314) 333-6225	
<a href="#">NSF International</a>	Lorie May <a href="mailto:lmay@nsf.org">lmay@nsf.org</a> (734) 418-6608	

Walmart and Sam’s Club encourages all suppliers to contact multiple certification bodies to obtain a price quote for audits listed above. We also suggest that you inquire about auditor availability in your area, as travel expenses are typically an additional fee. Thank you in advance for your efforts and partnership to *provide safe and affordable food, so people can live better.*