

1. An overview of our food safety/approved supplier systems

**Food safety system overview:**

Our Food Safety System and processes are developed based on a HACCP (Hazard analysis critical control points) system whereby potential biological, chemical or physical hazards/risks associated with our products are identified, These hazards are evaluated and control measures put in place to reduce, remove or eliminate the identified hazard.

Codex Alimentarius HACCP principles are used and reference made to relevant legislation, codes of practice and guidelines as outlined below:

1. FSANZ legislation is used
2. Guidelines recognised by industry that we implement are the use of the BRC (British retail consortium) Global standard.
3. WQA – Woolworths Quality assurance program.

The food safety program consists of a Quality manual with a Food safety policy which is authorised, reviewed and agreed by appropriate senior management staff.

The quality manual describes how the requirements of legislation, guidelines and customer requirements are met and ensures accountability for the implementation, review at planned intervals and improved when necessary.

The quality manual also outlines the company organisational structure and defines the responsibilities, reporting relationships and job functions of those personnel whose activities affect product safety, legality and quality.

**Approved supplier system overview:**

**BRC (Global Standard for Food Safety) certification** – minimum requirements for the manufacture and/or preparation of products; concerning site standards, personnel, food safety & quality management system, product and process control (HACCP).

**WQA (Woolworths Quality Assurance Standard) certification** – benchmarked against global food safety standards, required of vendors supplying Woolworths Ltd to gain and maintain WQA certification to trade with Woolworths Ltd. Scope is similar to that of BRC – eg. Process control (HACCP), GMP, training, verification, corrective action.

## **2. Activities that are covered by these systems**

### **Food safety system activities:**

- HACCP
- CCP decision tree
- Risk assessments – VITAL
- Internal and External validation
- Pest Control.
- Accrediation

### **Approved supplier system activities:**

BRC, WQA, Coles

- Internal audits
- External audits
- Supplier Approval audits
- Product inspection
- Laboratory testing (as part of Product control in BRC)/ Verification (in WQA) – external lab testing of e.g. Suppliers raw materials, finished goods, tsunami water; each of which are conducted according to schedules developed based upon risk assessment. Any non-conformances are addressed to immediately and typically involve further/re-testing of non-conforming item(s).
- Maintenance of database/Approval of supplier certificates (3<sup>rd</sup> party auditing and supplier own testing).
- Supplier Questionnaire

## **3. Costs associated with implementing and maintaining**

- Transport.
- Technical team resource costs.
- SI Team resource costs.
- Accreditation.
- Calibration of equipment.
- Pest Control
- Annual costs for maintaining WQA, BRC and Coles Supplier Requirements through audit process are around \$10000 annually per site – with a minimum 2 visits a year. There is also the ongoing cost managing supplier approval to ensure all contract growers have their certification and other documentation within date.
- Laboratory testing – MRL/Micro - requirements to meet customer's specifications and to maintain pathogens swabbing is carried out to risk assessment levels – this is around \$300 - \$400k nationally.

**4. What risks are not covered by our existing systems?**

- In bound transport of product
- Outbound transport of finished product  
Our HACCP plans only cover receivals to despatch – not transport or growing.
- Handling of the product by the DC and retailer after they have received it through their supply chain to the consumer.
- Where and who the approved suppliers source their seedlings from.
- Systems are weaker when purchasing raw materials from Markets as they have less requirements and control for their contract growers than our contract growers.
- Handling of product by final consumer.