

January 1, 2016

Quality Assurance Program- Letter of Continuing Guarantee

Performance Food Group Operating Companies –Vistar, Performance Foodservice, and Customized Distribution comply with all regulatory requirements and licenses for the distribution and production of wholesome, unadulterated, and properly labeled food products. Our procedures are designed to control potential biological, physical, and chemical hazards from procurement, to raw material production and handling, to the distribution of properly labeled products to our customers and in doing so comply with relevant legislation in 21 CFR Part 109 and Part 110.

All processed products purchased by PFG for distribution originate from approved sources and receive the appropriate inspection where applicable for the type of commodity being supplied. All acidified foods are in compliance with regulations in 21 CFR Part 114. Certification for incoming raw materials by letters of guarantee, results of analysis, or other satisfactory means may also be required. Branded products meet strict specifications that exceed USDA standards, when applicable to the product.

All meat, poultry, seafood, and juice products must originate from suppliers with approved Hazard Analysis Critical Control Point Programs (HACCP). PFG's processing plants are in compliance with federally mandated HACCP regulations in 9 CFR Part 416 and 417, for meat and 381 for poultry, and are under the inspection for wholesomeness by the United States Department of Agriculture, and 21 CFR Part 123, for seafood. Further all suppliers of meat, poultry, seafood and produce must ensure their products have been raised/grown according to responsible antibiotic and pesticide use policies, to the extent such an option is available, is cost effective, and is not detrimental to animal welfare practices for live animal husbandry. Lastly, all PFG Operating Companies operate under a voluntary HACCP program based on temperature sensitivity of the products handled to maintain the cold chain from receipt to delivery.

Hold Harmless and Guaranty or Warranty of Product Agreements are on file for each supplier which generally provides that each of the articles comprising each shipment or other delivery of any product or products to Performance Food Group is guaranteed, as of the date of such shipment or delivery, to be on such date not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act, as amended from time to time, and not an article which may not, under the provisions of Section 402 or Section 403 of the Act, be introduced into interstate commerce.

PFG requires all suppliers/manufactures with whom we conduct business to be properly registered with the FDA in compliance with the Public Health Security and Bioterrorism Preparedness and Response Act of 2002, and the 2011 Food Safety Modernization Act, unless otherwise exempt by regulation. Additionally, suppliers are required to conduct mock recalls on an annual basis and maintain records of the results.

All suppliers must have Allergen Control Programs that clearly outline a transportation program that provides for proper receiving and storage controls, production precautions that specify the segregation of equipment or production schedules, clear identification of ingredient bins and packaging that contain allergens and a training program for employees.

Suppliers of PFG branded product will receive an initial comprehensive facility audit by PFG Quality Assurance to evaluate their quality system programs. This evaluation includes a review of ingredient specifications, approved supplier list, product formulations and specifications, packaging and labeling specifications, manufacturing procedures, critical control point identification, in-process analysis, records and reporting procedures, cleaning and sanitizing programs, good manufacturing practices, pest and rodent management, recall program, Biosecurity measures, warehousing, shipping and receiving programs, and laboratory analysis. Additionally, all PFG product suppliers, branded and non-branded, must receive a satisfactory rating by a nationally recognized independent third party audit organization on an annual basis.

The quality of our branded products is continually monitored by review of suppliers' processing records, audits of product in distribution, by periodic unannounced in-plant audits of suppliers' products/facilities, and by thorough investigation of complaints submitted by PFG operating companies. Changes to any existing specifications for branded products are made only through written permission of PFG QA after receipt of supplier research material and testing of the proposed item is conducted at the PFG Test Kitchen, thereby ensuring product characteristics are similar or better than the original.



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