

January 4, 2021

Quality Assurance Program- Letter of Continuing Guarantee

PFG Operating Companies

All operating companies of Performance Food Group (PFG)—Customized Distribution, PFG Specialty, Inc., Performance Foodservice, Reinhart Foodservice, and Vistar—comply with all regulatory requirements and licenses for the distribution and production of wholesome, unadulterated, and properly labeled foods. The PFG Quality Assurance (QA) Program is in place to control potential biological, physical, and chemical hazards throughout the supply chain in accordance with all relevant legislation in 21 CFR Part 109, 110, 112 and 117.

PFG operated warehouses and processing plants, as appropriate, must achieve compliance with the following:

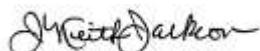
- 1) Annual 3rd Party Good Distribution Practices Audit (91% minimum passing) or a GFSI Certification (facility specific)
- 2) Annually reviewed Hazard Analysis and Critical Control Point (HACCP) Program; TWO CCPs
 - a. Receiving Temperature
 - b. Storage Temperature
- 3) Annually reviewed Food Safety Program for Preventative Control (PC) as required by the 2011 Food Safety Modernization Act (FSMA) and the 21 CFR Part 1.900 – 1.934 Sanitary Food Transportation Act (SFTA)
- 4) Pest Control Program
- 5) Food Protection and Biosecurity Program
- 6) Proper inspection by the United States Department of Agriculture (USDA)
- 7) Proper inspection by the United States Food and Drug Administration (FDA) – 21 CFR Part 123 for seafood
- 8) 9 CFR Part 416 and 417, for meat and 381 for poultry processing

PFG Approved Suppliers—Food and Non-food

All PFG approved suppliers, as appropriate, must achieve compliance with the following:

- 1) PFG corporate-level approval
- 2) Proper inspection by FDA, USDA, and all applicable state/local regulatory agencies
- 3) Letter of Guarantee for raw materials (submitted upon request)
- 4) QA product and process control statistical analysis (submitted upon request)
- 5) Annually reviewed HACCP or PC Plan
- 6) Responsible Usage Policies for antibiotics and pesticides
- 7) Acidified foods must comply with regulations in 21 CFR Part 114.
- 8) Adherence to proper temperature control based on provisions from the SFTA
- 9) Certification of PFG Brand Products quality that meets or exceeds FDA and USDA standard
- 10) Signed Hold Harmless and Guaranty, or Warranty of Product Agreements which assure
 - a. Each product shipment to PFG is guaranteed, effective on the receipt date, to not be adulterated, mislabeled, or misbranded as defined by the Federal Food, Drug and Cosmetic Act
 - b. As specified in either of Section 402 or 403 of the Act, is approved for interstate commerce.
- 11) Proof of registration with the FDA Public Health Security and Bioterrorism Preparedness and Response Act of 2002
- 12) Annual Mock Recall and Effectiveness checks to assure thoroughness of product traceability and recall systems
- 13) Allergen Control Program
- 14) Annual 3rd Party Food Safety & Good Manufacturing Practices Audit/Certification Program (91% minimum passing)
- 15) Pest Control Program
- 16) Food Protection and Biosecurity Program
- 17) Product Complaint Management

For further discussion about the PFG QA program, you may contact me directly.



J, Keith Jackson—keith.jackson@pfg.com

Vice President, Performance Food Group Food Safety & Quality Assurance