



# WHOLESALE-DISTRIBUTOR PEER RESOURCE SERIES

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## DEVELOPING A CONSISTENT FOOD SAFETY PLATFORM ACROSS MULTIPLE OPERATIONS

by Craig Mack, Director - Global Sourcing, C.H. Robinson Worldwide

For years, Robinson Fresh has managed and operated temperature-controlled service centers in addition to utilizing 3rd Party warehouse partners to deliver fresh produce supply chain solutions for our customers. Incorporating several corporate acquisitions over this same time period and the challenge of delivering a consistent food safety platform for all operations has become a strategic priority in order to adhere to fresh produce industry guidelines and expectations.

The Robinson Fresh Corporate Food Safety Team has food safety oversight throughout all of Robinson Fresh's produce facilities. The structure gives corporate food safety better control of decisions made at each facility level that impacts the overall integrity of the product supply chain while delivering uniformity across the Robinson Fresh Service Center network.

The Robinson Fresh Corporate Food Safety Team made the decision to develop and implement Global Food Safety Initiative (GFSI) standards across all facilities for comprehensive and consistent food safety practices. All Robinson Fresh facilities are audited to the GFSI food safety scheme on an annual basis by an accredited 3rd party certification body. The scores of these certifications have increased every year with an average score of 99.5% across all facility locations. These audits are maintained and stored in a certified, confidential external system platform called Azzule for efficient access when required. Azzule also maintains Robinson Fresh's suppliers, distributors and partners' audits.

In addition to scheduled 3rd party certification audits, the Robinson Fresh Corporate Food Safety Team conducts internal, unannounced GFSI food safety audits at their managed and operated facilities to ensure ongoing compliance is appropriately maintained as a best practice on a daily basis.

### Benefits of company-wide GFSI standards are as follows:

- Safer global supply chain.
- Improved product integrity.
- Better access to market.
- Reduced duplication and audit fatigue.
- Comparable audit approach and outcomes.
- Continuous improvement in recognised food safety schemes.
- Cost efficiency through reduced failure.
- In line with FSMA standards.

### Benefits for retailers, brand manufacturers and foodservice companies:

- Robinson Fresh requires a minimum score of 90% and corrective actions, as applicable.
- The GFSI recognised standards provide effective shared risk management tools for brand protection.
- The proactive management approach required by the recognised GFSI schemes improves product integrity.
- Convergence of food safety management across supply chains saves money.
- Certification improves market linkages and enables simpler buying.

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