



Vendor Operating Standards

Control Brand Food - 2011



Loblaw®

SAFETY & QUALITY
MANAGEMENT SYSTEM



VENDOR OPERATING STANDARDS

Control Brand Food

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Introduction

Purpose of the Vendor Operating Standards

The purpose of the Vendor Operating Standards (Food) document is to highlight the contractual requirements between Loblaw Companies Limited (hereinafter referred to as 'Loblaw') and Food Vendors with whom it does business.

To support vendors in meeting their legal and safety requirements, this Vendor Operating Standard (VOS) forms part of the Loblaw Safety and Quality Management System (SQMS). The Loblaw SQMS prescribes all matters of safety, quality, legality and trust relevant to products being manufactured and / or supplied to Loblaw.

Loblaw is committed to providing food products which are safe and of consistent exceptional quality. If any risks are identified which compromise food safety or which present a threat to the public, Loblaw will take all necessary steps to ensure there is no hazard to customers through risk assessment and appropriate management of the Incident / Risk.

Vendor obligations

Food Vendors working with Loblaw are required to:

- ensure that all of their products meet the Loblaw corporate brand values of quality, value, service, innovation and trust, and any relevant product range brand values.
- ensure that all of their products are safe, of consistent high quality and meet all legal requirements.
- immediately notify Loblaw Central Quality Assurance Department (CQA) or the Quality Assurance Specialist (QAS) of any issue which could affect the safety, legality or wholesomeness of its products.
- refer to all applicable legal requirements and legislation specific to the product being supplied by vendor to Loblaw to ensure that legal obligations are met.

Furthermore, Loblaw requires its products to be manufactured by vendors who are technically competent within their specific product area and who operate well-managed, hygienic production factories / facilities applying Good Manufacturing Practice (GMP) and due diligence to ensure safety, legality and consistent quality. Key requirements are as follows:

- Vendors will be required to sign a proprietary agreement for all Control Brand products manufactured for Loblaw on an ongoing basis. The type of agreement varies depending on the project.
- Board-level Governance of Product Safety and Legal requirements
- An appropriate structure of competent Technical and Quality Management personnel which reflects the size and complexity of their business.

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- Accreditation to a Global Food Safety Initiative (GFSI) Certified Scheme on an annual basis. The GFSI Corrective Action Report and Audit Non Conformance Report must be made available for Loblaw review upon request.
- Adherence to Loblaw policies which relate to raw materials, products, processes and factory environment.
- A commitment to continuous improvement of GMP, hygiene, food safety, product safety, and quality.
- The implementation of the Hazard Analysis Critical Control Point (HACCP) approach to managing food safety for all Loblaw raw materials and products.
- Effective and verifiable traceability systems.
- Product Specifications which are product-specific and mandatory for all Loblaw products. These are generated, approved and recorded using Loblaw Source **LBL SOURCE**
- Effective Incident Management processes in place.
- Conformance to Industry Standard Codes of Practice, Canadian Food and Drug Act and Regulations, The Canadian Weights and Measures Act, Good Importing Practices Guidelines (G.I.P) and other appropriate regulations, as applicable.

All of the above are elements of the SQMS and are applicable to all vendors. This VOS must be used in conjunction with Loblaw Supplier Terms and Conditions, Vendor Buying Agreement and Standard Operating Procedures which form the foundation of conducting business with Loblaw.

- Vendors are responsible for all costs and expenses they may incur in complying with these expectations.
- It is the vendor's responsibility to ensure the most recent revision is being referenced.

We believe that the expectations described in these Loblaw Vendor Operating Standards are essential for the effective management of food safety and quality by all vendors for Control Brand food vendors.

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1. Vendor Personnel

1.1 Organizational Structure

Vendors are responsible for establishing an effective management structure with policies and systems in place to reflect Loblaw requirements.

Each vendor must have a member of Senior Management charged with the responsibility for food safety and quality. Loblaw requires that senior management lead by example and act positively to achieve safe production processes and the highest standards of quality, legality, and trust that our customers demand.

Food Safety must be a mandatory topic at Senior Management meetings with all issues / actions required discussed, agreed upon, verified and completed. These activities must be documented in the minutes.

Competent, qualified food safety and quality management and sufficient technical resource, including requirements for 24 hour crisis contacts must be in place.

Vendors are responsible for ensuring that all product information is entered onto Loblaw Source (LBLSource) promptly and adequately and kept up to date at all times. It is essential that there is a properly trained resource available.

Vendors must have a system in place to ensure that they are kept informed of all legal, food safety, scientific and technical developments relevant to their industry area.

1.2 Employee Training

A suitable training policy and program must be in place that covers all relevant personnel and delivers training appropriate to job activity. Basic training must cover GMP, HACCP and legal responsibilities.

Vendors must ensure that when using an agency to provide temporary staff, ALL agency staff employed must have undergone suitable training to work in a food handling area and possess the necessary legal documents which permit them to work.

To support continuous improvement, Loblaw recommends vendor representatives attend Hygiene, Ethical Trading and other specific courses relevant to the industry area.

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2. Safety, Trust & Governance

2.1 Site Standards

All vendors are required to maintain manufacturing sites, storage sites and any other site where products and packaging may be handled or stored in clean and hygienic conditions to ensure product safety, hygiene, legality and quality. A member of the vendors' Senior Management must be charged with maintaining overall Loblaw Quality and Food Safety standards. This is also applicable to co-packers.

2.2 Establishment Registration

Loblaw will only accept meat products from federally registered / approved establishments

2.3 Product Registration

Products must be registered with the applicable Governments and Boards as appropriate to that commodity e.g., Beverages, dairy, eggs, fruit and vegetables.

2.4 Licenses

Vendors must ensure that licenses in accordance with regulatory requirements are maintained and requirements adhered to continually while supplying products to Loblaw.

2.5 HACCP

Loblaw requires a HACCP approach to ensuring product safety. A fully documented HACCP evaluation must be carried out by a multi-disciplinary company personnel for each product produced for Loblaw. The effectiveness of the HACCP plan must be verified and the plan reviewed in full annually and when there are changes to the product, factory or equipment.

The Loblaw Finished Product Specification must contain a summary (e.g. Process Flow Chart) of the critical control points.

2.6 GFSI Certification

Every facility manufacturing or packing products for Loblaw must be audited annually at the vendors' expense, and certified to a GFSI Recognized Scheme.

The certificate must be made available to Loblaw through the Standard Owner's website (e.g. BRC, SQF). Visibility to Corrective Action Report must be made available to Loblaw upon request.

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2.7 Allergen Management

Finished product and raw material vendors must comply with Loblaw's Allergen Policy and notify Loblaw QAS or CQA immediately of any change.

The allergen chart has a two-year expiry in Loblaw Source. It is the vendors' responsibility to ensure this chart is updated every two years or when there is a change in status.

In the event of use of known allergens in the facility, vendors must carry out every available intervention to reduce cross contamination.

The use of rework is not permitted without approval from Loblaw QAS.

Vendors must review all labeling on packaging at a minimum frequency of annually, and in the event of design changes to ensure compliance, 'May contain' statements cannot be used as an allergen control program.

2.8 Raw Materials

Vendors have the responsibility for the manufacture and management of all raw materials, including packaging, which they use in Loblaw Control Label products.

Each raw material must be risk-assessed to confirm its safe use within the final product and must be compliant with Canadian Food and Drug Act and Regulations or other applicable legislation. It is a criminal offence to sell adulterated food and beverages.

Vendors must hold effective raw material specifications which identify the key processes or conditions needed to ensure the quality and safety of the raw material. Copies of the raw material specifications are to be uploaded into LBLSource. All raw materials must be approved by Loblaw.

Vendors are responsible for establishing and implementing a risk-based audit, testing and inspection program for all raw materials to ensure that all Loblaw requirements for safety, legality and quality standards are maintained. It is the vendors' responsibility to audit / review their suppliers.

Prior agreement must be obtained from the relevant Loblaw QAS before any proposed change to raw material sourcing or specification is made. Notification must be made in writing and submitted to the Loblaw QAS. Such a notification must include a copy of both the existing and proposed raw material specifications. Samples for sensory evaluation and performance verification may be required by Loblaw.

2.9 Traceability

All raw materials and their compound ingredients must have adequate traceability through to finished product. Vendors should conduct tests on their traceability systems to ensure they are robust and that they can reliably trace:

- from a given product back to all the relevant raw material batch codes
- from a given raw material through to the products that have been made from it
- from a given product to Loblaw Distribution Centre

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2.10 Product Labeling

The vendor is responsible for the accuracy of raw material information in order to identify ingredients and determine potential allergens, and to ensure an accurate ingredient list in accordance with regulations. This is especially important for compound and complex ingredients e.g. spices, seasoning blends, flavors and manufacturing aids.

The vendor is also responsible for validating and providing proof of validation claims to Loblaw as required.

Changes to packaging are not permitted without prior consent from Loblaw.

2.11 Code Dating

It is Loblaw policy to provide open and clear product code dating to allow our customers to make informed choices about the products they purchase. These requirements are detailed in the Code Dating Policy.

2.12 Metal Detection

Vendors must have a risk-based Metal Detection Program in place to ensure all products produced for Loblaw are free from metal. A set of Metal Detection Guidelines will be created by Loblaw and will be issued to vendors. Vendor must retain records demonstrating the effectiveness of their Metal Detection Program.

2.13 Glass and Hard Plastics

Vendors must have a risk-based Glass and Hard Plastics Program in place to ensure all products produced for Loblaw are free from glass and plastic. Vendor must retain records demonstrating the effectiveness of their Glass and Hard Plastic Program.

2.14 Extraneous and Injurious Matter

Vendors must have a risk-based Extraneous Matter Program in place to ensure all products produced for Loblaw are free from extraneous matter.

2.15 Disposal and Destruction

Finished products deemed unacceptable from a quality, safety or legal perspective must be disposed of and destroyed in a means that will ensure such products will not re-enter the food supply chain. Proof of destruction should be documented and retained for reference.

If finished products are rejected for quality reasons, all brand-related information must be removed before disposal.

In the event of disposal of product for food safety reason, Loblaw requires that a certificate of destruction be provided by the vendor.

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2.16 Weights & Measures

Vendors must comply with the Average System of Net Quantity Determination ('Average System'), as defined under Industry Canada's Weights and Measures Regulation, as adopted by the Canadian Food Inspection Agency under Consumer Packaging and Labeling Regulations.

(www.inspection.gc.ca/English/fssa/labetai/retedt/bulletins/nete.shtml)

2.17 Management Information

Vendors should operate effective Management Information (MI) systems which allow objective measurement and tracking of key safety and quality performance indicators. These MI systems should include rapid and clear identification of trends, which allows for appropriate corrective action to be taken as quickly as possible

2.18 Product Testing and Laboratories

For finished product and nutritional claims testing, the vendor is responsible for using accredited laboratories that meet CFIA accreditation requirements (where applicable). The laboratory must be accredited for the specific analytical testing being requested and performed.

In-house laboratory testing can be used for in-process and day-to-day product monitoring.

Vendors must agree to appropriate frequency and type of testing of raw materials, finished products and claims with the relevant Loblaw QAS based on the risks associated with these products and the targeted consumer. Product testing should be detailed in the Finished Product Specification.

Marketing claim testing must be conducted, at minimum, annually; then also at a frequency which is dependent on the risk of the product and claim. Testing is the responsibility of the vendor and exception reporting must be made to QAS as required.

Vendors are required to notify the relevant Loblaw QAS of all out-of-specification results. Appropriate action must be taken following an out-of-specification result. This will be agreed between the vendor and the relevant Loblaw QAS.

Loblaw will carry out independent product testing. Out-of-specification results will be raised with the vendor. Repeat or additional testing as a result of out-of-specification results will be commissioned and paid for by the vendor using accredited laboratories until there is a resolution of the issue. Results of such testing must be shared with CQA and the QAS.

When food contact surfaces are tested for pathogenic bacteria, the products processed on those food contact surfaces shall be held and not released for sale until the results are completed and verified that pathogenic bacteria are absent. The same rule applies if finished products are tested for pathogenic bacteria.

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2.19 Customer Complaints

It is the vendor's responsibility to evaluate comments and complaints on a weekly, monthly and annual basis in order to trend and respond to issues related to quality, safety and trust.

All complaints should be subjected to a full investigation, in a timely manner, in order to prevent their recurrence. In the case of serious foreign bodies, such as glass, further laboratory analysis of the foreign object will be needed in order to identify its source. Other foreign bodies will undergo factory investigation and resolution as a matter of course.

2.20 Documentation and Record Retention

Vendors will be advised periodically by the CQA of any new or updated SQMS documents relevant to them. Vendors are responsible for ensuring they have obtained the latest documents and for making them available to appropriate personnel to ensure compliance.

It is the responsibility of the vendor to retain records of relevant information relating to matters of safety, quality and legality for Loblaw Control label products. These records must be retained for a minimum of 2 years after the expiry of the last product produced for in process records, with the exception of records for Control Brand Organic products, which must be kept for a minimum of 5 years.

Any and all processing, food safety or legality records pertaining to legal issues should be quarantined for future reference.

In addition, vendors may receive regular technical communication (sent electronically) from CQA advising them of specific actions required and other topical information.

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3. Product

3.1 Product Specifications

Loblaw requires detailed and accurate product specifications for all products.

It is the vendor's responsibility to input, with absolute accuracy, the product specification data into LBLSource for every new and existing product. The LBLSource specification must be approved before product launch by both the vendor and the appropriate Loblaw QAS.

Agreed written and visual Safety and Quality Standards are to be detailed in the specifications in LBLSource. Photographs must be uploaded in the format as prescribed by Loblaw Source.

Vendors must advise the Loblaw QAS immediately of any proposed change or deviation or proposed change from the product specifications in LBLSource. These changes must be agreed to before being implemented and fully documented in LBLSource as a new version of the specification.

No change may be made to any aspect of the specification without prior consent of the Loblaw QAS.

3.2 Product Quality Management

Loblaw strives to offer its customers products of exceptional and consistent quality. Vendors must have effective product quality management systems in place to ensure the following:

- Management of product quality as defined in the Product Specification.
- Quality control of raw materials, (risk-based and where appropriate and applicable), and finished products, carried out by a trained taste panel of relevant production, technical and senior management personnel which is organized to evaluate product before DC or DSD delivery.
- Appropriate microbiological and chemical testing at a frequency agreed to by Loblaw QAS and as stated in the Finished Product Specifications. Note: annually is the least frequent testing period accepted by Loblaw.
- Use of rework is not permitted without agreement from the Loblaw QAS.
- A sample retention program must be in place.
- Vendors must determine the protocol and conduct shelf life assessments to assure the retention of nutritional value of the product to the end of shelf life as well as the wholesomeness and palatability of the product.
- Vendors must notify Loblaw QAS and CQA of out-of-specification product and laboratory test results.
- Loblaw will carry out periodical quality benchmarking. Vendors must react to issues and comments from Loblaw quality monitoring activities and follow up with the relevant QAS accordingly.

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3.3 Product Development

In developing new or improved products, it is mandatory that LBLSource be used. LBLSource enables Loblaw to effectively manage all stages of development by ensuring that the requirements of the development process are fully met in order to achieve the expected standards.

Vendors are responsible for ensuring the safety and legality of raw materials, product and packaging before launch. In all instances, the raw materials, process, finished product and packaging standards must be agreed to by the appropriate Loblaw Development Team.

3.4 Product Packaging

The role of packaging is to ‘Afford Product Protection’.

- Where available, tamper evidence must be properly utilized.
- Where packaging materials pose a product safety risk (e.g. glass jars, metal cans etc), policies and practices must be in place to prevent contamination

Changes to packaging are not permitted without prior consent of Loblaw.

3.5 Finished Products

Finished products must:

- be safe and legal, and conform to industry standards, Codes of Practice, and Canadian Food and Drugs Act and Regulations
- be accurately represented on the packaging
- have complete Finished Product specifications in LBLSource
- meet the specification requirements
- be of consistent high quality and fit for purpose

3.6 Inventory Control

Vendors are responsible for having programs in place to ensure Loblaw receives the freshest products possible.

Out of code or close to code products will not be accepted by Loblaw.

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4. Access to Plants

Loblaw, its agents or designates shall have the right to enter the premises of the vendor, its agents, subcontractors or assignees, as the case may be, and inspect the Supplier's operations, books and records for the purposes of assessing the facilities, property and/or environment in which the product is manufactured, produced and/or stored, as well as confirming compliance with Loblaw requirements, including, without limitation, proper quality control procedures.

Loblaw will make visits to suppliers as part of business management and to ensure that suppliers continue to meet the required standards. Action will be taken to deal with non-compliance to Loblaw standards.

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5. Incident Management

5.1 Crisis Management / Recall / Withdrawal

Vendors should have an effectively trained Incident Management Team and procedures in place. The Incident Management System should be periodically tested to assess its efficacy, including, at a minimum, annual mock recalls forward and backward through the production system.

Emergency contact telephone numbers for 24 hours, 7 days a week should be made available to Loblaw, the relevant QAS, and posted in Loblaw Source. It is the vendors' responsibility to ensure this information is up to date at all times.

Loblaw vendors should include out-of-hours contact information for their supply base in their incident management procedures to facilitate two-way communications in the event of an incident.

Vendors have a responsibility to highlight issues concerning product safety, quality and trust to the Loblaw CQA and Loblaw QAS. After the vendor has communicated an incident to Loblaw CQA, they will work with the CQA Incident Management Team and QAS in the resolution of the incident. It is the responsibility of the vendor Incident Management Team to ensure a full report of the incident is sent to Loblaw QA upon resolution of the incident.

As the brand owner, responsibility to notify the authorities about a product safety incident falls to Loblaw and not the vendor. It is the responsibility of the vendor to inform Loblaw when CFIA is investigating an issue that could be related to products produced for Loblaw

Members of Loblaw Incident Management team can be contacted 24 hours per day.

Loblaw 24-Hour Incident Management Contact Number: 416-418-9382

Loblaw Incident Management Email: nqaqual@loblaw.ca

5.2 Communication

- Loblaw expects its vendors to not disclose any information relating to or implicating Loblaw to any third party (e.g. Media, Non-Government Organization, Government or Enforcement Agency) unless specifically agreed to by a relevant member of the Loblaw Incident Management Team.
- Loblaw expects its vendors to communicate immediately if they become aware of any issue which may affect the quality, safety, legality or brand values of any products being produced for Loblaw, or which may result in any governmental or media attention.
- Vendors must notify Loblaw in the event of any government investigation.
- Vendors are required to notify the relevant Loblaw QAS of all out-of-specification results. Appropriate action must be taken following an out-of-specification result. This will be agreed to by the vendor and the relevant Loblaw QAS.

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- Loblaw uses LBLSource to manage new product development and product information. All LBLSource users are issued with a confidential password from their LBLSource administrator. Because these passwords are not controlled by Loblaw, Vendors are responsible for deleting employees who leave their business from the LBLSource system.

5.3 Correction and Prevention

Each manufacturing site must implement a documented procedure to prevent the recurrence of any non-conformance.

The procedure must include full details of the non-conformance; identify the root cause, the corrective actions required, the estimated dates of implementation of the corrective actions, and verification of their efficacy.

The implemented preventative actions must be documented and verified to ensure adequacy.

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6. Additional requirements

6.1 Vendor Buying Agreement (VBA):

The VBA must be signed and on file before commencement of business with Loblaw.
www.spscommerce.net

Download Instructions - Requirements: Internet access, Adobe Acrobat Reader, Microsoft Applications

1. With an Internet connection, go to www.spscommerce.net
2. Enter username “**loblawvendor**” and password “**spscommerce**”
3. Click on “Login”
4. In the Loblaw Inc partition (near top right on screen), click on the Loblaw “**English**” or “**French**” button
5. Click on the button for “**Policies and Procedures for Suppliers**”
6. Here you will find Loblaw Standard Agreements, Terms and Conditions, SOP’s, etc. For the Terms and Conditions click on the link for “**Loblaw Supplier Terms and Conditions**”.
Note: you may see a blank browser window for up to 1-2 minutes while the document loads. The document will then open as a locked Word Document except where return info is required
7. In the upper left of your screen, click on “**Save a Copy**”
8. Save the file to a local directory, print a copy from this saved location
9. Close the browser windows or select Home > Portal Logout < from the top menu bar

6.2 GS1: Loblaw supports and uses the services of GS1 Canada -- a neutral, not-for-profit, industry-driven organization that enables the development and implementation of global standards for electronic business and supply chain processes. (www.gs1ca.org/ Standards / Case Date Coding)

6.3 Corporate Social Responsibility (CSR) Audit:

Where Loblaw Companies Limited are the Importer of Record outside of the United States of America / Canada the Loblaw directed Corporate Social Responsibility (CSR) Audit is required prior to Vendor set up at the Origin source Factories, Growers, Packing Houses, Manufacturing and / or Mills.

6.4 Allergen Policy:

Each year an undetermined number of Canadians experience adverse reactions to foods they have consumed. An allergic reaction may vary from minor to life threatening in nature and may occasionally result in hospitalization or death.

Many incidents could have been avoided if the offending food had been properly labeled, or ingredient crossover during manufacturing had been prevented.

The Canadian Food Inspection Agency (CFIA) encourages food manufacturers and importers to minimize the possibility for adverse food reactions.

Our approach to Food Allergies & Ingredient Sensitivities is designed to address the special needs of our customers and help them make informed purchase decisions about our products.

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Where Applicable:

In certain areas or production, there are some further applicable requirements and standards. Current examples are listed below however this is not intended to be an exhaustive list.

6.5 QMPI: Quality Management Program for Importers

Loblaw Inc. is licensed by the CFIA to import and inspect all offshore seafood products and products containing seafood ingredients.

Loblaw Inc. is authorized to carry out their own inspection to verify that are safe and suitable for release for sale.

All categories of imported seafood for human consumption are covered under QMPI including: raw, fresh, frozen, RTE, canned and dry. Pet food is exempt from QMPI.

6.6 Organic

Organic means striving to produce foods in the most sustainable and harmonious way with the environment. In 2009 the Government of Canada enacted regulations for the sale of organic food. Vendors must demonstrate they meet these regulations by having products produced for Loblaw Brands Limited certified by a CFIA approved certifying organization to meet the Canadian Organic Standard (or an equivalent standard). The goal is to have 100% organic ingredients in every product.

6.7 Kosher refer to kosher policy

Our customers tell us they want kosher products. It is important to those who practice their faith and for those who simply understand the rigor of the standards that assure purity and quality. Vendors should strive to achieve kosher certification for all control label products. A listing of acceptable certifying groups is available.

6.8 Free From

The President’s Choice “Free From” brand represents a high quality offering of meat produced from naturally raised animals. Animals are raised without antibiotics or hormone, are vegetable grain fed and the meat is cut to specific trims. Vendors must have in place third party audits to ensure claims are factual.

6.9 Sustainable Seafood – MSC, ASC

Loblaw Companies Limited (Loblaw) believes that healthy oceans are vital to a healthy planet. The future of the communities in which we operate and from where we source depends on the conservation of marine resources. Sourcing sustainable seafood, fish and shellfish, whether wild-caught or farm-raised, requires greater protection of aquatic habitats and more attention to careful harvesting. Loblaw’s Sustainable Seafood Commitment represents the Company’s action to fulfilling the vision of healthy oceans, stable communities, and sustainable business.

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6.10 Peanut Free

The purpose of Loblaw Brands Limited (LBL) "Made in a Peanut-Free Facility" certification program is to certify food products processed in facilities that are free of peanuts and tree nuts. The program was established to meet the expectations of consumers and health professionals who wish to have safe products for persons who are allergic to peanuts. The specification "Free of tree nuts" is required in our standards for the sole purpose of eliminating the citation "May contain tree nuts" on the list of ingredients.

6.11 Fairtrade

Fair Trade products help producers in developing countries to obtain better trading conditions including receiving fairer prices and support for their communities. The President's Choice Brand offers a range of Fair Trade products including most notable products: coffee, tea, bananas, fresh fruit, chocolate and flowers. Vendors need to ensure the products produced for Loblaw Brands are Fair Trade certified and licensed by TransFair Canada.

6.12 LBLSource

LBLSource is a collaboration online tool which enables communication between vendors and LBL. It is used for submission and storage of product documentation

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7. References

- 7.1 LBLSource
- 7.2 Loblaw Companies Limited CSR Requirements
- 7.3 Supplier Terms and Conditions
- 7.4 Loblaw Companies Limited Supply Chain User Reference Manual
- 7.5 Loblaw Companies Limited Standard Operating Procedures Offshore
- 7.6 Loblaw Brands Limited Open Code Dating
- 7.7 GS1 (www.gs1ca.org)
- 7.8 Loblaw Brands Limited Allergen Policy
- 7.9 Loblaw Brands Limited Incident Management for Vendors

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Associated Brands

Biscuit Leclerc
Chudleighs
Conagra
Cott
E.D Smith
Gay Lea Foods
Gray Ridge
Ippolito
Italian Home Bakery
Maple Leaf Foods
Marsan Foods
Morrison Lamothe
Weston's

Loblaw®

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