Supplier Expectations Manual

Food Safety and Quality Systems

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II INTRODUCTION

Conagra Brands views suppliers of raw materials and packaging materials and other quality partners (collectively referred to as Suppliers) as an extension of our company. We respect our supply chain network and strive for the development of a relationship with our Suppliers that will continually improve the product quality and safety that our customers and consumers' demand.

The expectations outlined in this manual are quality programs that serve as a foundation for Supplier quality systems. We rely on our Suppliers to follow policies and procedures in alignment with Conagra Brands' policies and procedures, applicable international, federal (including the Food Safety Modernization Act (FSMA)), state, and local laws and regulations, Global Food Safety Initiative (GFSI) standards and to implement a culture that continually pursues improvements in food safety and quality to levels well above these minimum expectations.

This manual does not outline or mandate how to set up or operate a Supplier's facility to meet the expectations set forth by Conagra Brands. Suppliers are solely responsible for operating their facilities in a manner that complies with this manual and all applicable federal, state, and local laws and regulations in both the country of manufacture and country of destination, if known, for the finished product manufactured using raw materials supplied by the supplier if provided by Conagra Brands, assuring the supply of safe products conforming to Conagra Brands' purchasing specifications.

Conagra Brands may establish and/or modify specification processes, operating guidelines, and procedures as industry, technology, and regulations change to guide Suppliers on specific expectations for the products supplied. These documents may assist Suppliers in establishing a set of clearly defined food safety and quality expectations, but in no way shift compliance responsibility from suppliers to Conagra Brands.

Conagra Brands looks forward to building and maintaining a quality relationship with our suppliers. Suppliers of raw materials and packaging materials should send any questions about Conagra Brands or these expectations to us via the Supplier Portal or your Supplier Quality contact. We will attempt to provide assistance and guidance on these expectations as requested and welcome comments and suggestions.

III LEADERSHIP AND COMMITMENT

A. Commitment

1. Policy Statement

   Suppliers shall develop and maintain a policy statement that includes, but is not limited to, the following:

   - Commitment to supply safe, quality food products
   - Compliance with certifying bodies, regulatory and customer requirements
   - Commitment to continually improve its food safety and quality management system

- Commitment to maintain an effective GFSI-certified food safety management system
- Commitment to establish and review food safety and quality objectives

This policy statement shall be:

- Signed and dated by senior management
- Made available in language(s) understood by all employees
- Displayed and communicated to all employees

B. Organization and Resourcing

1. Organizational Structure

   Suppliers shall maintain an organizational structure, identifying employees responsible for food safety and quality and describing their inter-relationship. This organizational structure shall be dated, reviewed, updated periodically, and communicated within the organization.

2. Resources

   Suppliers shall provide adequate resources for the food safety and quality system.

C. Roles and Responsibilities

1. Food Safety and Quality Responsibilities

   Suppliers shall identify employees responsible for food safety and quality, define their duties, and communicate their inter-relationship in the organization.

   Suppliers shall inform employees of their responsibility to report food safety and quality problems to management.

2. Training Program Responsibilities

   Suppliers shall define and document the responsibility for establishing and implementing the training needs of the organization’s employees to ensure they have the required competencies to conduct those functions affecting product legality, safety, and quality.

D. Communication

1. Regulatory Actions, Retrieval, and Hold

   Suppliers shall notify Conagra Brands immediately (no more than 24 hours) of regulatory actions or product retrievals involving products manufactured for Conagra Brands, including but not limited to:

   a. Systematic product quality defect or process control deviation, which could lead to a recall or withdrawal of Conagra Brands' finished product.

b. Discovery of potentially defective or adulterated ingredients or packaging materials associated with product(s) in distribution.
c. Non-routine Regulatory Authority investigations, testing, sampling, reporting, or other contract or action with the potential to affect material supplied to Conagra Brands.
d. Warning Letters
e. Being delisted from exporting to other countries
f. Product tampering or threat of tampering.
g. Changes in allergen profile or nutritional information for material supplied to Conagra Brands.
h. Changes to supplier's process and/or facility for material supplied to Conagra Brands.
i. Inability to deliver materials that meet Conagra Brands' Material Specifications.
j. GFSI audit failures or certification loss

If finished products manufactured for Conagra Brands are sampled under regulatory action or retrieval, suppliers shall immediately place those finished products on hold. Suppliers shall not release these materials without Conagra Brands' approval.

2. Conagra Brands Supplier Portal

The ***Conagra Brands Supplier Portal*** provides you with easy-to-access, accurate, and current information regarding the items you are providing to our Conagra Brands manufacturing plants and co-manufacturing partners. Registration and use of the portal is free and required. Please see the questions and answers below for additional details.

How do I get registered to use the portal?

All potential registrants start by using the following URL:

https://specs.conagrabrands.com/SupplierPortal/Welcome.aspx

(If access to this website is blocked for security reasons at your company, please contact your internal technical support to allow ongoing access to this site.)

You should access the log-in screen and click "Click here if you have not registered with this site." Upon completion of the short form, your registration will be validated and an automatic email from our system will arrive in 3-5 business days verifying your contact profile is complete. Please watch for this email so it does not get filtered as spam.

How do I log in to the Conagra Brands Portal?

Once you have received your verification email, you can log in using the link above and the username and password you created at registration. If you need to have your username retrieved, contact your Supplier

Quality Category Owner. However, for security reasons, passwords are not retrievable. If you are unable to recall yours, click on the "Forgot Password?" link and follow the instructions to reset.

How should I utilize the portal?

Ensure any pop-up blockers are disabled. You will be using the supplier portal to complete the following:

1. **View approved specifications** for ingredient or packaging materials you are providing to Conagra Brands. Each specification will track the approved sourcing facility for the approved receiving facility(ies).
2. **Accept or reject specification changes** and provide your comments. We will no longer be routing these to you manually in emails – your review in the portal will be required. Portal registrants will receive an automated email when your review is required.
3. **View documentation** published by Conagra Brands, such as this Supplier Expectations Manual and other Conagra Brands policies, procedures, and training documentation.
4. **Verify contact information** for personnel at your company and/or facilities. Current Information is imperative to ensure notifications regarding documentation, specification changes, and non-conformances are being sent to the appropriate individuals within your organization. Communicate changes needed to your Supplier Quality Category Owner.

Can I register additional people to use the portal?

Yes, we do not limit the number of contacts a company may have registered, and additional individuals can register by using the link above and following the same instructions.

Can I register a mailbox email managed by a group?

Yes, one member of the group will register using the link above, selecting the username and password for the group to manage.

3. Documentation Submission and Management

It is required that our supply chain partners utilize this portal as it is integral to our ability to meet the expectations of FSMA and other regulatory requirements. When documents managed in the Supplier Portal approach the expiration date, a notification will be sent to the contacts registered to receive document notifications. Simply reply to the email, including the CAGDocumentManagement@conagra.com address, and attach the new document.

The following documents are required by Conagra Brands for **EACH** manufacturing location, at minimum:

Company/Facility Level Documents:

- Pure Food Guarantee/Letter of Guaranty
- 3rd Party Food Safety Audit and Certificate, Including corrective actions

- Emergency Contact List
- Lot Code Explanation
- Manufacturing Address
- HACCP or Food Safety Plan Summary and Flow Chart
- Canadian Export Letter (where applicable)
- Recall/Trace Procedure
- USMCA Certificates of Origin

Material specific:

Ingredient Material Documentation:

- 100-gram nutritional statement, must contain all 20, even if value is zero (unrounded)
  - Calories
  - Total Fat (g)
  - Saturated Fat (g)
  - Trans Fat (g)
  - Mono- and Poly-unsaturated Fat (g)
  - Cholesterol (mg)
  - Sodium (mg)
  - Total Carbohydrate(g)
  - Dietary Fiber (g)
  - Total Sugars (g)
  - Added Sugars (g)
  - Protein (g)
  - Vitamin D (mcg)
  - Calcium (mg)
  - Iron (mg)
  - Potassium (mg)
  - Vitamin C (mg)
  - Vitamin A (IU and mcg RAE)
- Supplier Specification Data Sheet
- Total Solids, Moisture %, or equivalent calculation
- Intended Use Statement – i.e., Ready to Eat, Ready to Cook, etc.
- Example COA
- Standard Composition - % ingredient breakout (% range is acceptable)
- Ingredient Statement - must declare processing aids* and/or incidental additives* used (i.e., mineral oil, silicon dioxide, calcium silicate, ethylene oxide)
- Copy of Ingredient Label
- Country of Origin statement – source of the raw material
- Country of Manufacture Statement – final transformation step of the ingredient, not to include repack
- MSDS / SDS (If not available specific handling instructions as applicable)

Packaging Material Documentation:

- Current packaging specification
- Letter of Continuing Guarantee
  - As suggested in 21 CFR 7.13
  - Include 21 CFR 176.170 acceptable Food Types and Conditions of Usage
- California Proposition 65 Compliance
  - Include a reference to the absence/presence of BPA
- CONEG/Heavy Metals Reduction Compliance Letter

- As it relates to toxics in packaging, specifically metals (lead, mercury, cadmium, hexavalent chromium)
- Conagra Brands Packaging Screener Survey
  - Provided by Conagra Brands for supplier completion bi-annually or prior to commercialization of new packaging materials

The full list of potential documentation to be requested, based on material type and end use, can be found on the Conagra Supplier Portal.

4. Quality Management System (FoodLogiQ)

Conagra Brands currently uses FoodLogiQ to automate and manage supplier nonconformances, the receipt of COA/BOL documentation for our manufacturing plants, managing document and data collection, and will be developing functionality. We believe that interacting with our suppliers through FoodLogiQ benefits both Conagra Brands and our suppliers by providing a process for two-way communication and enabling the exchange of food safety and quality systems corrective actions in a secure, rapid, and readily accessible system. Supplier participation in the FoodLogiQ system is required.

a. FoodLogiQ Registration

Connection to the FoodLogiQ Connect Platform will initially happen once approved within the Conagra Brands system. The initial invitation will be sent from info@foodlogiq.com and must be accepted to create the connection to the Conagra Brands community.

After joining the Conagra Brands community, the supplier is responsible for inviting additional personnel needed to respond to Supplier Issues, upload COAs, etc. Visit the FoodLogiQ knowledge base for assistance in completing these steps or reach out to support@foodlogiq.com for any questions about the Connect Platform specifically.

b. Managing COA/BOL Upload

FoodLogiQ is utilized by our manufacturing plants to receive and verify materials. To streamline this process, COAs and/or BOLs should be uploaded into the FoodLogiQ system prior to material arrival.

To facilitate upload, an automated connection is being developed. Connect with your Supplier Quality Category Owner to determine eligibility and next steps.

c. Corrective Action Requests

Corrective Action Requests in the FoodLogiQ system called Supplier Issues are used to communicate food safety, quality, and service issues and resolutions in a real-time basis. Suppliers shall acknowledge Issues through the FoodLogiQ system. Supplier Issue recipients are expected to respond in a timely manner following these guidelines:

- Critical Issue: acknowledgement within 24 hours, entered response within 14 days
- Minor and Major Issues: entered response within 14-30 days

IV CUSTOMER AND CONSUMER FOCUS

A. Customer and Consumer Feedback Trend Analysis

Suppliers shall develop and maintain a documented procedure for tracking, reviewing, and resolving consumer (where applicable) and customer complaints.

B. Consumer Based Recipe Management/Customer Specifications

1. Certificates of Analysis (COA) for Material Specifications

When required, suppliers shall provide lot specific COAs to Conagra Brands plants before (See section III.D.4) delivery of the ingredients, components, or finished products. COAs are necessary when designated testing is required, as indicated by a YES designation in the COA column, per the Conagra Brands material specification. If no COA requirements are designated in the material specification, COAs are not required. All deviations to these COA requirements must be authorized by a member of the Conagra Brands Team.

Analytical and microbiological criteria listed on the Material Specification are comprised of both guidelines and specifications. Guidelines are target production values that are required, but do not have to be reported on the COA. Specifications are requirements that shall be met before product is released to Conagra Brands and shall be reported on the COA. Although not required to be reported on the COA, Conagra Brands may request to review the results of guideline testing. Suppliers can distinguish between guidelines and specification criteria on the Material Specification as the COA/COC column will state “no” for guidelines and contains “yes” for specification criteria.

In addition to the required test results detailed on the Material Specification, the COA, BOL, or other shipping/receiving documents shall include, but is not limited to, the following:

- Manufacturer Name
- Broker or distributor name, if applicable
- Manufacturing plant address
- Name of Material
- Conagra Brands material or item number
- Purchase Order Number
- Lot Number(s)
- Name of Laboratory
- Address of Laboratory
- Date of COA
- Date of Manufacture
- Tests Performed
- Test Methods
- Test Results
- Unit of measure/reporting unit (*i.e.,* amount tested)
- Name and/or signature of person certifying the lot

In addition to the above information, COAs from third party laboratories, brokers, and distributors shall include the name and address of the laboratory, broker, or distributor as well as the original Supplier's name and manufacturing facility address.

C. Audits

Conagra Brands may perform an initial food safety audit or technical assessment of Suppliers as part of the Supplier approval process, as determined by risk assessment. Additional audits or technical assessments may be conducted based upon supplier performance, risk assessment, and other factors determined by Conagra Brands. Suppliers shall complete corrective actions according to audit scheme schedule, document them on the Conagra Brands Audit Report, and return them to their Supplier Quality category owner.

V PROCESS MANAGEMENT

A. Buy

1. Raw Material, Ingredient, and Packaging Specifications

Suppliers shall develop and maintain documented and current raw material, ingredient, and packaging specifications. Suppliers shall maintain a register of raw material, ingredient and packaging specifications, including, but not limited to:

- Food additives
- Food grade and non-food grade chemicals Processing aids and incidental additives
- Ingredients (including Prop 65 Statements)
- Packaging
- Label approvals
- Country of origin

Supplier raw material, ingredient and packaging specifications shall show compliance with all relevant laws and regulations. This would include providing documentation, upon request of Conagra Brands, as to the control of risk and food safety hazards of the ingredients supplied.

a. *Guarantees*

Suppliers shall maintain Letters of Guarantee (LOG), Continuing Letters of Guarantee (CLOG), Pure Food Guarantees or equivalent documents for all incoming raw materials, ingredients, and all food contact packaging. These guarantees shall be updated when the raw material, ingredient, or packaging material changes by the supplier or once every 5 years.

b. *Label Verification*

Suppliers shall develop and maintain a label verification program to ensure correct labels, including component labels and/or preprinted packaging, are received and used during production.

2. Nonconforming Material Management

   Suppliers shall develop and maintain a documented nonconforming material (*i.e.*, raw materials, ingredients, packaging, finished products, equipment) management program to ensure any material that does not meet specifications is appropriately managed to prevent inadvertent use or shipment of the material. At a minimum, the program shall:

   - Cover hold and release of nonconforming materials
   - Ensure adequate identification
   - Restrict authority to release nonconforming materials to designated employees
   - Cover destruction of nonconforming materials to ensure they cannot be reworked or released for use
   - Extend to offsite warehouses and/or storage locations
   - Include nonconformances detected during receipt, storage, processing, handling, and/or delivery
   - A best practice is for any non-conforming product that represents a food safety risk to be placarded on four sides of the pallet and to have the top layer wrapped in a distinctive color shrink wrap that is designated for hold product.

3. Supplier Approval

   Suppliers shall develop and maintain a documented supplier approval program to ensure evaluation, approval and regular review of potential and current suppliers and the purchase of raw materials, ingredients, and packaging exclusively from approved suppliers. The program shall include, but is not limited to, food safety evaluations of suppliers' manufacturing and warehouse sites. Suppliers shall maintain a register of approved suppliers and comply with all federal, state, and local regulations.

4. Supplier Noncompliance

   Suppliers shall develop and maintain a documented supplier noncompliance program to communicate and track noncompliance issues with their suppliers. The program shall require corrective action responses from identified suppliers addressing the nonconformance issues.

5. Receiving

   Suppliers shall develop and maintain a documented incoming raw material, ingredients and packaging receiving program. Suppliers shall inspect raw materials, ingredients, and packaging to verify conformance to specifications, cleanliness, appropriate handling to eliminate contamination and minimize deterioration.

6. Inventory Management

Suppliers shall develop and maintain a documented inventory management program to ensure the timely use of stored raw materials, ingredients, and packaging.

7. Contract Service Providers

Contract services may include, but are not limited to:

- Chemical Management
- Laundry
- Maintenance
- Pest Control
- Trucking
- Cleaning
- Lawn Care
- Outside Inspection (*e.g.,* third-party X-ray)
- Scales
- Waste

Suppliers shall define and document expectations for all contract services affecting food safety. These expectations shall include a full description of the service and detail relevant training needs.

B. Make

1. Inventory

Suppliers shall document raw material, ingredient, and packaging lots tracking to maintain full traceability.

2. Finished Product Specifications

Suppliers shall develop and maintain documented finished product specifications. At a minimum, finished product specifications shall:

- Include microbiological and analytical parameters and limits as agreed upon and noted on the Conagra Brands specification (*e.g.,* Product Specification, Technical Data Sheet)
- Include labeling and packaging requirements
- Storage requirements (*e.g.,* temperature)
- Shelf-life
- Be accessible to relevant employees

Suppliers shall develop and maintain a program to ensure they have and comply with the most current Conagra Brands specification available on the Conagra Brands Supplier Portal (*e.g.*, Material Specification, Manufacturing Specification).

3. Process Flow

Suppliers shall design and organize the process flow to prevent cross-contamination and maintain a continuous flow of product through the process (*e.g.*, separation between raw and RTE areas).

- Sensitive areas in which foods have undergone a “kill or validated lethality” step, a “food safety intervention” and/or are subject to post process handling should be separated from other processes, raw materials or staff that handle raw materials to ensure cross-contamination is prevented.
- Staff access points should be located, designed, and equipped to enable staff to don distinctive protective clothing and to practice a high standard of personal hygiene to prevent product contamination and cross-contamination.
- Product transfer points should be located and designed to avoid compromise of segregation and minimize risk of cross-contamination.

4. Sampling, Inspection, and Analysis

   Suppliers shall develop and maintain programs for sampling, inspecting and/or analyzing raw materials, ingredients, WIP and finished products to ensure raw materials, ingredients, WIP and finished products comply with relevant specifications and regulatory requirements and are true to label.

   Suppliers shall use methods approved for the intended food type by the AOAC (current edition), current methods of the US FDA or USDA, CODEX Alimentarius, or methods approved by Conagra Brands for all analyses, whether performed by the supplier or a third-party laboratory. Suppliers shall document and maintain records of all inspections and analyses.

   Suppliers shall perform and document organoleptic testing of finished products as required by the material specification.

5. Packaging

   Suppliers shall develop and maintain a documented packaging program to ensure finished product packages and shipping containers are properly closed and sealed and protect the finished product from environmental and shipping conditions. Suppliers shall maintain documentation of testing to ensure proper closure, complete with specifications and descriptions of the test methods.

6. Labeling

   Suppliers shall develop and maintain a documented label control program to ensure labels on both finished products and component materials comply with applicable laws, regulations and Conagra Brands material specifications and requirements. At a minimum, the program shall address:

   - Reviewing labels upon receipt against regulatory approvals, where applicable, and internal specifications
   - Storage and use of labels
     - Prevention of mixing labeling stock
     - Maintenance of labeling integrity
     - Documented changeover procedure (see section V.B.8)

- Disposal of obsolete labels
- Assuring the label being used matches the finished product being manufactured

Suppliers shall ensure labels for USDA inspected products are approved by the USDA and shall maintain documentation of said approval.

7. Net Weight, Liquid Measure, and Piece Count Control Program

Suppliers shall develop and maintain a net weight, liquid measure and/or piece count control program to ensure that weight, content and/or quantity requirements are met for all finished products manufactured for Conagra Brands. Suppliers shall maintain documentation of testing and methods used to ensure proper weight, count and/or quantity control.

The program shall comply with all applicable laws and regulations and should follow guidelines of the most recent edition of NIST Handbook 133: Checking the Net Contents of Packaged Goods or FSIS Net Weight Labeling of Meat and Poultry Products, as applicable.

Package tare weights shall be verified on an ongoing basis to ensure no significant changes have occurred in package weights.

Where check weighing devices are not present, existing weight control programs should continue as long as regulatory requirements are met.

The program shall include the application of statistical process controls, routine scale verification, periodic calibration, corrective action plans and guidelines for handling non-compliant product. Sampling criteria for all packaging lines shall be specified in the control plan. Data must be collected routinely and across the compliance lot. Corrective actions shall be taken if the process is trending out of control or is not centering on the target. Out of compliance lots must be held for further evaluation and disposition by Conagra Brands.

8. Changeovers

Suppliers shall develop and maintain a changeover program, including line clearance and code date changes. The program shall ensure all product, printed packaging and labels are removed from line equipment at the end of the run, including partial cases and/or cases on conveyors before palletizing. Suppliers shall inspect the equipment and area and document inspections. Mixing of preprinted packaging shall be prevented. Line shall be cleaned and sanitized, when necessary, *e.g.,* changing species, allergens, etc.

9. Rework

Suppliers shall develop and maintain a documented rework program outlining how nonconforming WIP and finished products are reworked. Suppliers shall maintain documented justification that the rework program does not present a food safety risk or have any effect on finished product quality or labeling. At a minimum, the program shall ensure:

- Qualified employees supervise rework operations
- Clear identification and complete traceability of reworked product
- Clear identification of rework containing allergens
- Inspection and/or analysis of each batch of reworked product before release
- A documented break in the rework cycle
- Rework is used in quantities as noted on the specification

Suppliers shall maintain records of all rework operations. Suppliers shall include rework on the HACCP or Food Safety plan hazard analysis and flow chart. If rework is not used, suppliers shall add a note to that effect in the HACCP or Food Safety plan.

C. Ship

1. Storage

Suppliers shall ensure that facilities used to manage or store raw materials, ingredients, packaging, WIP, and/or finished products are of suitable and appropriate design for the holding and storage of such items and are maintained to prevent intentional or inadvertent contamination. Raw materials, ingredients, packaging, WIP and finished products shall not be stored adjacent to raw materials, ingredients, packaging, WIP or finished products that have strong odors or chemicals, whether hazardous or non-hazardous. Allergens shall be stored with appropriate segregation to prevent cross-contact.

Suppliers and carriers shall hold raw materials, ingredients, packaging, WIP, and finished products at temperatures recommended by the manufacturer or as required by Conagra Brands specifications during all stages of storage and transportation to Conagra Brands.

Suppliers shall use storage racks constructed of impervious materials, designed to enable cleaning of the floors and storage area.

a. *Cold Storage, Freezing, and Chilling of Foods*

- Suppliers shall confirm and document the effective operational performance of freezing, chilling, and cold storage facilities.
- Suppliers shall design and construct chillers, blast freezers, and cold storage rooms to allow for the hygienic and efficient refrigeration of food, inspection, and cleaning.
- Suppliers shall maintain sufficient refrigeration capacity to chill, freeze, or store the maximum anticipated throughput of product with allowances for periodic cleaning of refrigerated areas.
- Suppliers shall connect discharge from the defrost lines directly to the drainage system.
- Suppliers shall install and position easily readable and accessible temperature monitoring and recording equipment in freezing, chilling, and cold storage rooms to monitor the warmest part of the room.

- Suppliers using continuous temperature monitoring should review charts on a regular basis.
- Suppliers not using continuous temperature monitoring should periodically check and document temperatures to ensure adequate temperatures are maintained.

- Suppliers shall fit freezers and coolers with automatic controls to regulate temperature and/or an alarm system to identify significant temperature changes.

b. *Storage of Dry Ingredients and Other Shelf Stable Packaged Goods*

Suppliers shall locate rooms used to store dry raw materials, ingredients, and other shelf stable packaged goods away from wet areas. Suppliers shall construct storage areas to protect the raw materials, ingredients and other shelf stable packaged goods from contamination and deterioration.

Suppliers shall maintain an uncluttered space at wall perimeters to ensure ease of access for cleaning, inspection, and maintenance of equipment.

c. *Bulk Storage*

Suppliers shall develop and maintain a validated procedure for inspecting and cleaning silos and bulk storage tanks. Suppliers shall maintain bulk storage tanks appropriately for their designated use.

All bulk storage tanks for liquid sweeteners shall have a sterilized air system (*e.g.*, HEPA Filtration or UV systems).

Suppliers shall develop and maintain a program to prevent unloading the wrong material into the wrong bulk tank. This program shall ensure bulk storage unloading ports are capped and locked.

d. *Storage of Packaging Materials*

Suppliers shall construct storage rooms to protect packaging from mixing, contamination, and deterioration.

e. *Storage of Equipment and Receptacles*

Suppliers shall store equipment and receptacles in rooms designed and constructed to allow for the hygienic and efficient storage of equipment and receptacles. Suppliers shall not store processing utensils or packaging in areas used to store hazardous chemicals and/or toxic substances.

If possible, equipment and pallets should not be stored outside. If outside storage cannot be avoided, suppliers shall store materials in a sanitary manner to prevent pest harborage and develop a program to clean equipment and pallets before re-entry into the building.

f. *Storage of Hazardous Chemicals and Toxic Substances*

Suppliers shall store hazardous chemicals and toxic substances in such a way that they do not present a hazard to staff, raw materials, ingredients, packaging, WIP, finished product, product handling equipment or areas in which product is handled, stored, or transported.

Suppliers shall store pesticides, rodenticides, fumigants, and insecticides separately from sanitizers and detergents.

Suppliers should store all chemicals in their original containers.

Storage facilities for hazardous chemicals and toxic substances shall:

- Comply with applicable federal, state, and local laws and regulations
- Be designed to prevent cross-contamination between chemicals
- Be ventilated to the exterior
- Contain appropriate signage indicating the area is a hazardous storage area
- Be secure and locked to restrict access only to those employees with formal training in the handling and use of hazardous chemicals and toxic substances
- Be secured against contamination
- Include a detailed and up-to-date inventory of all chemicals contained in the storage facility
- Contain suitable first aid equipment and protective clothing
- Have emergency shower and wash facilities available in the event of an accidental spill
- Be designed such that spillage and drainage from the area is contained in the event of a hazardous spill
- Include spillage kits and cleaning equipment

g. *Alternative Storage and Handling of Goods*

Suppliers shall conduct a risk analysis when holding raw materials, ingredients, packaging, WIP, or finished products under alternative storage conditions to ensure there is no risk to the integrity of those items, no contamination and no adverse effect on food safety and quality.

2. Release Procedures

Suppliers shall develop and maintain a documented finished product release program. The program shall ensure finished product is released only:

- By authorized employees
- After all inspections and analyses are successfully completed and documented (*e.g.,* quality holds, pre-shipment review, microbiological testing)
- All food safety controls and parameters established by federal, state, and local laws and regulations and Conagra Brands specifications have been met.

Suppliers shall maintain finished product release records.

3. Loading and Transport

Suppliers shall develop and maintain a documented loading and transport program. At a minimum, the program shall:

- Describe acceptable and unacceptable shipping container conditions
- Require documented inspections of shipping containers (*e.g.,* trailers, tankers, trucks, rail car)
- Require proper stock rotation (i.e., product to be shipped by first expiration date)
- Include the handling of returned and/or brought back finished products

Suppliers should design loading and unloading programs to minimize unnecessary exposure to conditions and to maintain raw material, ingredient, packaging, and finished product integrity.

Suppliers shall provide finished products with sufficient shelf life remaining to allow for use by Conagra Brands in a timely manner.

Suppliers shall adequately and legibly label each individual unit of finished product shipped (e.g., pallet, box, bag) to identify it. The minimum information required on the label includes:

- Material Name
- Conagra Brand's material number, when available
- Lot Number
- Date of Manufacture / best by / use by date
- Allergen identification
- Net weight or count
- Manufacturer's Name
- Ingredient Statement
- Facility address, or on the BOL
- USDA establishment number, if applicable

4. Transportation

Suppliers shall inspect vehicles used to transport raw materials, ingredients, packaging materials and finished goods to ensure they are in good repair, suitable for use, and clean upon unloading and prior to loading. Suppliers shall perform and document inspections of transport vehicles, including checks for structural integrity, cleanliness, and overall suitability, prior to loading or unloading products.

Suppliers shall develop and maintain a program to check tanker logs to verify the tanker is designated as food grade and the prior load was an acceptable commodity or document the use of dedicated tankers. Suppliers should collect wash tickets, verify suitability, and certify wash certificates as required (*i.e.,* Kosher).

5. Seals

Suppliers shall develop and maintain a seal policy to ensure no product has been tampered with or lost while under the carrier's control. Full loads shall have intact seals upon arrival at the supplier designated destination

and the vehicle seal number shall match the original seal number applied at the original shipping point. Suppliers shall either remove the seal or witness the seal being removed. Suppliers shall ensure materials sent to external providers for repackaging, reprocessing or other handling are sealed or locked appropriately during transport to and from the external provider location.

Containers shipped via less than truckload (LTL) shipping shall be intact and locked upon arrival at Conagra Brands or co-manufacturers. Chemicals, whether hazardous or non-hazardous, or materials with strong odors should not be shipped on the same truck/trailer with finished products destined for Conagra Brands. While LTL shipments are not required to have a seal or continuous seal form because of the inherent nature of LTL shipments, suppliers shall have the shipper secure trailers with a lock and the carrier shall ensure that no product has been tampered with or lost while under the carrier's control.

Rail seals shall meet or exceed the current PAS ISO 17712 standards for high security seals. A high security seal is constructed and manufactured of material such as metal or metal cable with the intent to delay intrusion.

6. Equipment Use

Suppliers shall ensure that, when transporting food products intended for human or animal consumption, carriers do not use equipment that has also been used for the transportation of hazardous materials within the meaning of 49 USC§5102, solid waste within the meaning of 42 USC§6903, or which otherwise is not fully suitable for use in the transportation of any food, food additive, drug, cosmetic or device within the meaning of those terms as used in 21 USC§321 or any other applicable law of similar kind or content.

All equipment provided shall comply with the Sanitary Transportation of Human and Animal Food, 21 CFR §§ 1.900 - 1.934and associated regulations or any other applicable law of similar kind or content. Conagra Brands may reject equipment, at no cost to Conagra Brands, if it does not pass Conagra Brands' inspection standards or otherwise meet Conagra Brands' requirements.

7. Warehousing and Shipping Companies

Warehousing and shipping companies shall refer to the Conagra Brands Warehouse Requirements Manual. Contact Conagra Brands Supplier Quality for the most current version of the manual.

D. Change Management

Suppliers shall develop and maintain a change management program to manage all changes appropriately and completely to raw materials, ingredients, packaging, manufacturing processes, recipes and formulations, specifications, labels and/or manufacturing locations, including subcontracting.

Prior to initiating changes to ingredient declarations, allergen statement, nutritional profile, functionality profile or manufacturing location, suppliers should notify Conagra Brands 90 days in advance of the intended changes.

Communicate changes to the Supplier Quality Category Owner and/or to CAGDocumentManagement@conagra.com. For construction related activities see section VI.D.6.

E. Document Management and Control

Suppliers shall develop and maintain a document control and record retention program. At a minimum, the program shall:

- Identify employees responsible for monitoring, verifying, maintaining, and retaining records
- Ensure records are readily accessible and securely stored to prevent damage and deterioration
- Establish record retention requirements in compliance with periods specified by applicable laws and regulations

F. Product Identification, Trace, and Recall

1. Product Identification

Suppliers shall develop and maintain a product identification program, specifying employees responsible for identifying product, including raw materials, ingredients, packaging, WIP and finished products, during all stages of production and storage. At a minimum, the program shall ensure:

- Product is clearly identifiable during all stages of receipt, production, storage, and transportation
- Finished product labels comply with customer specifications and all applicable laws and regulations
- If applicable, product labels contain the appropriate Kosher or Halal symbol of their Kosher or Halal religious authority.
- Product identification records are maintained

2. Lot Coding and Lot Size

A lot is defined as a unit of raw material, packaging or finished product that is clearly delineable in the context of an intervention or other controls that would allow any subsequent action on the product (*e.g.*, a recall) to be unquestionably limited to that unit. Lot definitions facilitate internal controls, provide clear boundaries around incoming raw materials and packaging, and potentially minimize the impact of a recall should a problem arise. Suppliers should document the cleaning, sanitation, intervention, documentation, and other controls used to achieve lot separation and the scientific rationale (*e.g.*, validation) for lot separation in the food safety plan. Where less than daily sanitation occurs, suppliers shall have scientific justification for the extended run time.

Separating lots with a specific food safety intervention such as a lethality step and complete cleanup is optimal but is more challenging when products are manufactured in a continuous production (*e.g.*, grains, flour). Regardless of the manufacturing process, suppliers shall document their scientific understanding of the risks and a delineated means of managing the risk.

a. *Coding*

Suppliers may use their own internal lot code or code date system. Date of manufacture should be determined from this lot code or code date (*e.g.*, Julian calendar date). If date of manufacture cannot be determined from the lot code or code date, suppliers shall maintain sufficient control of the lot to provide the date of manufacture upon request or send a lot code interpretation document to CAGDocumentManagement@conagra.com for upload to the supplier's profile in our Oracle SCRM system.

Suppliers shall ensure all raw materials, ingredients, packaging materials, WIP and finished products have traceable lot codes that follow the item from receipt through storage and use. Blending and mixing records shall show times, quantities and lot identification of raw materials and ingredients used.

3. Corrective Actions

Suppliers shall develop and maintain a corrective actions program to describe methods for investigation, resolution, management and control of corrections and corrective actions. This program shall include the identification of the cause and resolution of noncompliance of critical food safety and quality parameters. Suppliers shall document all investigations and resolutions of corrections and corrective actions.

4. Traceability and Mock Recalls

Suppliers shall develop and maintain a documented traceability program, which is capable of effectively tracing specific lots of raw materials, ingredients (including bulk ingredients), packaging and finished products through shipping and distribution channels. At a minimum, the program shall:

- Ensure finished product is traceable from the supplier (one back) and to the customer (one up)
- Specify processes to trace raw materials, ingredients, packaging, WIP, carryover product, rework, and finished products
- Detail methods to trace finished products back to the received raw material, ingredient, and packaging lots
- Include records of product transportation and destination

a. *Emergency Contact Information*

Suppliers shall provide emergency contact information (*i.e.*, information allowing Conagra Brands to reach emergency contacts 24 hours a day, 7 days a week, 365 days a year). If this contact changes throughout the year, Conagra Brands must be notified immediately.

b. *Mock Recalls*

Suppliers shall conduct and document at least two mock recalls annually to validate the traceability programs. Mock recalls should include a trace based upon at least one ingredient and one primary packaging material.

Suppliers shall prepare summaries for each mock recall describing the recall process and results with corrective actions addressing any discovered deficiencies. Suppliers shall make such summaries available to Conagra Brands upon request.

5. Recalls and Withdrawals

Suppliers shall develop and maintain a documented recall and withdrawal program. This program shall:

- Provide emergency contact information for the designated recall coordinator (*i.e.*, information allowing Conagra Brands to reach emergency contacts 24 hours a day, 7 days a week, 365 days a year).
- Identify employees responsible for activities during recalls and withdrawals
- Describe management procedures to be implemented in the event of a recall or withdrawal, including legal and expert advice
- Outline communication plan to inform Conagra Brands in a timely manner of all recalls and/or withdrawals

Suppliers shall maintain documentation and records of all recalls and withdrawal per the requirements laid out in section V.E. of this document.

Suppliers shall investigate all recalls and withdrawals to determine the cause. Suppliers shall document and communicate to Conagra Brands all actions taken as a result of the investigation.

VI FOOD SAFETY

Suppliers shall outline how they control potential hazards and ensure food safety, including, but not limited to:

- The results of a hazard analysis conducted to identify food safety hazards in raw materials, packaging materials, and the process
- Process controls at control points in production to monitor food safety and identify when a process is deviating from set parameters

A. HACCP/Food Safety Plan

Suppliers of product and food contact packaging material shall be compliant with the applicable federal regulations for identifying and controlling food safety hazards. Products manufactured under FSIS jurisdiction shall be compliant with 9 CFR § 417. Products manufactured under FDA jurisdiction shall be compliant with the FDA Preventive Controls final rules (21 CFR § 117) under the Food Safety Modernization Act (FSMA) unless otherwise exempt as defined in 21 CFR § 117.5.

Suppliers shall provide a copy of the food safety plan (HACCP/Food Safety Plan) to Conagra Brands upon request. At minimum, suppliers shall provide a process flow chart with designated preventive controls and critical control points (CCPs) and allow Conagra Brands to review the food safety plan at the supplier's facility.

Suppliers that are exempt from federal regulations that require a food safety system shall have a food safety plan (*e.g.*, HACCP/Food Safety Plan) plan in place to ensure food safety hazards are identified and controlled using proactive, preventive programs and procedures.

For products and processes with no CCPs, Suppliers shall perform a hazard analysis and maintain a flow chart, the hazard analysis, and supporting documentation to justify the decision not to have a CCP. Suppliers shall review the hazard analysis, supporting documentation and flow chart at least annually or when the process, product, equipment and/or other food safety related areas are changed. Suppliers shall perform verification and validation of all prerequisite programs used to justify decisions in the hazard analysis to support the absence of CCPs.

Suppliers supplying labeled packaging materials (*e.g.*, labels, cartons, film, lids, cups) shall perform a hazard analysis to identify process steps where labels and/or materials could be mixed or incorrectly labeled, potentially resulting in Conagra Brands receiving incorrectly labeled or materials with mixed labels.

At a minimum, Suppliers supplying food contact packaging shall perform a hazard analysis and maintain a flow chart, the hazard analysis and supporting documentation to justify decisions made in the hazard analysis. If necessary, a HACCP program shall be implemented. The hazard analysis should include management and control of packaging material components that will have direct contact with the food, either after packaging by Conagra Brands or a co-manufacturer, to ensure non-food grade material is not used and materials that could possibly migrate into the packaged food are kept at or below acceptable levels.

1. HACCP/Food Safety Plan Team

   Led by a trained individual, Supplier HACCP/Food Safety Plan Teams shall develop, monitor, review, and validate the HACCP/Food Safety program. All members of the HACCP/Food Safety Team should be trained in the principles of HACCP, as well as, be led by a Preventive Controls Qualified Individual where applicable.

2. Prerequisite Programs/Preventive Controls

   Suppliers shall establish and maintain prerequisite programs, preventive controls, and corrective action procedures, including, but not limited to, verification, and monitoring of corrective actions taken to support the HACCP program.

3. Monitoring

   Suppliers shall monitor critical limits for each CCP and/or preventive controls at a frequency defined in the HACCP/Food Safety program to ensure implementation of and compliance with the program. The HACCP/Food Safety program shall describe who performs monitoring activities, how the activities are performed and how often the activities are performed.

Employees responsible for monitoring activities shall sign and/or initial and date each monitoring record. A primary sheet may be used to clearly align signatures and/or initials to employee's names and titles. Suppliers shall maintain legible, thorough monitoring records.

Suppliers shall ensure measuring instruments used to monitor CCPs and/or preventive controls, if any, are appropriate for and capable of measuring the critical limit(s).

4. Verification

Suppliers shall establish methods, identify responsible employees, and develop criteria for verifying the effectiveness of monitoring activities to ensure they achieve their intended purpose. The HACCP program shall describe who performs verification activities, how the activities are performed, and how often the activities are performed.

Suppliers shall document all verification activities. Employees responsible for verifying monitoring records shall sign and date each record verified. Verification activities should include, but are not limited to:

- Record review
- Pre-shipment review
- Calibration activities, if measuring instruments are used
- Direct observation
- Annual reassessment

5. Validation

Suppliers shall establish methods, identify responsible employees, and develop scientific criteria or technical information for validating prerequisite programs, critical limits, and other food safety limits to ensure the intended purpose is achieved. Supplies shall document all validation activities. If suppliers believe a validation is not applicable, justification must be provided to and agreed upon by Conagra Brands. Validation activities shall ensure:

- Critical limits are selected to achieve the designated level of control of the identified food safety hazard(s)
- All pathogen validations shall target a 5-log reduction unless appropriate scientific justification is provided and agreed upon by Conagra Brands
- Critical limits and control measures individually or in combination effectively provide control of the identified food safety hazard(s)
- Validation studies must be made available to Conagra Brands
- All critical control points must be revalidated if major changes occur to the line or process.

6. Review and Reassessment

Suppliers shall review the HACCP/Food Safety program at least annually and when the process, product, equipment and/or other food safety related areas are changed. Suppliers shall document the review process and maintain records of reviews and the review process (*e.g.*, meeting minutes, records of changes). This review shall include, but is not limited to:

- Policies and procedures
- Internal and external audit findings
- Investigations, resolutions, and corrective and preventive actions for all deviations and/or failures
- Food safety related consumer and customer complaints
- Documented evidence of reassessments in the HACCP program

7. Documentation

At a minimum, Suppliers shall:

- Develop a HACCP program for each type of product or process
- Maintain a current, signed copy of the HACCP/Food Safety program
- Ensure the plant manager or plant authority signs the HACCP/Food Safety program upon creation and with each change
- Include a plant layout showing product flow in the HACCP/Food Safety program
- Ensure a current flow chart, identifying CCPs and/or preventive controls, is available upon request
- Summarize CCPs and/or preventive controls, if any, in the HACCP/Food Safety program with critical limit(s), monitoring activities, corrective actions, and verification activities
- Include documentation of process capability to demonstrate the critical limit(s) is compatible with plant process capabilities
- Ensure management maintains control of the product and restore control to the process when deviations occur
- Document all deviations and corrective actions to demonstrate control of the affected product
- Maintain a deviation log
- Document the justification for monitoring and verification frequency in the HACCP/Food Safety program
- Document verification and validation of prerequisite programs listed in the HACCP/Food Safety program

B. Food Defense

Suppliers shall establish and maintain documented food defense programs to prevent food adulteration caused by deliberate acts of sabotage or terrorist like incidents. The program shall include, but is not limited to:

- The appointed management responsibility for food defense
- Methods to record and control access to the premises by employees, contractors, and visitors

- Appropriate employee screening programs
- Methods to ensure only authorized employees have access to production and storage areas through designated access points
- Methods implemented to protect sensitive processing points from intentional contamination
- Measures taken to ensure the secure storage of raw materials, ingredients, packaging materials, equipment, and hazardous chemicals
- Measures to ensure finished product is held under secure storage and transportation conditions
- Documented risk assessment, monitoring, corrective actions, and verifications

1. Food Supply Chain Security

Conagra Brands aligns with the Customs-Trade Partnership Against Terrorism (C-TPAT) Program. C-TPAT is a partnership program sponsored by the Customs and Border Patrol (CBP), which encourages companies involved in the food supply chain and their business partners to voluntarily comply with established security standards and industry best practices.

Suppliers shipping material to Conagra Brands shall meet the minimum requirements for compliance with the C-TPAT program, which regulates the flow of product from the point of origin through the point of distribution. Suppliers should provide a copy of the C-TPAT certificate and program SVI number to Conagra Brands. If not currently C-TPAT certified Suppliers should participate in Conagra Brands' process, which includes a security self-assessment and potential on-site audits by Conagra Brands.

C. cGMPs

Suppliers shall develop and maintain documented GMP programs that control conditions to protect and maintain food safety and quality. These GMPs include, but are not limited to, the following:

- Employee training
- Product and material receiving, handling and storage
- Employee hygiene and hygienic practices
- Control of employee illness and communicable disease
- Facility and equipment condition
- Facility structure and grounds

These GMP programs shall comply with 21 CFR §110 and the Codex Alimentarius Commission's recommendations on general principles of food hygiene, where applicable.

1. Employees

Employees shall wash hands before beginning operations and after each absence or activity where hands are potentially soiled (*e.g.*, using the restroom, handkerchief/facial tissue use, handling dirty material, smoking,

eating, drinking). If gloves are used, employees shall maintain hand washing practices. Employees directly handling product or product contact surfaces should clean and sanitize their hands after touching any non-food contact surface. Employees with communicable, infectious diseases should not work in the processing operation. Employees with exposed lesions or cuts shall not handle product. Employees should use impermeable, sanitary material that is metal detectable to bandage minor lesions and cuts. Suppliers should provide first aid facilities sufficient to treat minor injuries. Suppliers shall make suitable arrangements for patients requiring more specialized care. Suppliers shall ensure employees are trained in proper mitigation steps to contain blood-borne pathogens. Suppliers shall not permit smoking, chewing, eating, drinking, or spitting in any food processing and/or handling areas. Employees shall not eat or taste any product being processed in the food handling/contact zone. If sensory evaluations occur in the food handling/contact zone, Suppliers shall implement controls to ensure:

- Authorized employees conduct all sensory evaluations
- Employees conducting sensory evaluations practice a high standard of personal hygiene
- Sensory evaluations occur only in areas equipped for that purpose
- Equipment used is sanitized and stored separately from processing equipment

a. *Clothing*

Clothing worn by employees should not present a contamination risk to the product. Employees in high-risk processing areas should be issued smocks, aprons, etc. to protect the product from contamination. Employees shall wear clean clothing at the start of the shift. Employees shall change soiled clothing if it presents a product contamination risk. If shirts or smocks have pockets above the waist (or lower if exposed product is below the waist), Suppliers should ensure pockets are sewn shut or enforce a policy that prohibits storing items in those pockets. Wearing of shorts should be prohibited in food processing areas.

Employees shall change disposable gloves and aprons after each break, upon re-entry, and when damaged. Employees shall store non-disposable gloves and aprons under conditions that will not result in contamination when not in use.

Employees shall not wear jewelry or personal effects that present a potential product contamination risk; for example, Employees shall not wear false fingernails or fingernail polish when handling food with bare hands or when working in exposed product areas.

b. *Visitors*

Visitors shall wear suitable clothing and footwear when entering any food processing or handling area. Visitors shall enter and exit food processing and handling areas through proper staff entrance and exit points and shall comply with all hand washing and personal hygiene requirements. Suppliers should have documented GMP requirements for visitors.

2. Facilities

Suppliers shall provide facilities to enable staff and visitors to change into and out of protective clothing as needed.

Suppliers shall provide change rooms for employees engaged in handling or processing operations in which clothing can be soiled. Where required, Suppliers shall provide enough showers for employees use.

Suppliers shall make provisions for the laundering of clothing worn by employees engaged in handling or processing operations in which clothing can be soiled.

Suppliers should provide lunchroom facilities located away from food contact and handling zones. Suppliers should ensure lunchroom facilities are:

- Ventilated and well lit
- Provided with adequate tables and seating for the maximum number of employees at one sitting
- Equipped with a sink serviced with hot and cold potable water
- Equipped with refrigeration and heating facilities enabling employees to store, heat, and prepare food and non-alcoholic beverages

a. *Hand Washing Facilities*

Suppliers shall provide hand washing facilities adjacent to all employee access points and in accessible locations (*e.g.*, restrooms, break rooms) throughout the food handling and processing areas as needed. Suppliers providing microbiologically sensitive materials to Conagra Brands shall position hand washing facilities at all entrances to food processing and handling areas.

Suppliers shall use hand wash basins constructed of stainless steel or similar non-corrodible materials. At a minimum, Suppliers should supply hand washing facilities with:

- A potable water supply
- Hands free taps
- Liquid soap in a fixed dispenser
- Paper towels in a hands free, cleanable dispenser or hand dryers
- A means of containing used paper towels, if used
- Hand sanitizers

Suppliers shall display signs in appropriate languages advising employees to wash their hands in prominent positions adjacent to hand washing facilities.

b. *Sanitary Facilities*

Suppliers shall design, construct, and locate sanitary facilities so they are easily accessible to employees and separate from any processing and food handling operations. Suppliers shall design toilet rooms, so they are not directly accessible from any processing or food handling areas, cater to the maximum number of employees and are easily cleaned and maintained. Suppliers shall direct sanitary drainage to a septic tank or sewage system without connections to any other drains within the premises.

3. Building and Equipment Design and Construction

   a. *Property Location*

   Buildings, operations, and land use adjacent to and adjoining the property shall not interfere with the safe and hygienic operations of the plant. Suppliers shall monitor and periodically review the efficiency and effectiveness of measures established to maintain a suitable external environment (*e.g.*, GMP inspections).

   Suppliers shall maintain the grounds and area surrounding the building to minimize dust and prevent the accumulation of waste and/or debris to avoid attracting pests and vermin. Suppliers shall seal or otherwise surface drain and/or grade roadways and loading and unloading areas to prevent standing water.

   b. *Materials and Surfaces*

   Surfaces and equipment should be designed and constructed of materials that are cleanable and do not contribute to a food safety risk.

   c. *Floors, Drains and Waste Traps*

   Suppliers should construct floors using materials that are:

   - Smooth, dense and impact resistant
   - Effectively graded and drained
   - Impervious to liquid
   - Easily cleaned

   Suppliers should slope floors to floor drains at gradients sufficient to allow for the effective removal of all overflow or wastewater under normal working conditions.

   Suppliers should construct and place drains such that they are easily cleaned and do not present a food safety hazard.

   Suppliers should position waste trap systems away from any food handling areas and entrances to the premises.

   d. *Walls, Partitions, Doors, and Ceilings*

Suppliers should ensure the durable construction of walls, partitions, doors, and ceilings. Suppliers should use smooth materials with a light-colored finish that are impervious to liquid for all internal surfaces.

Suppliers should ensure wall-to-wall and wall-to-floor junctions are sealed and rounded to allow for easy cleaning and to prevent the accumulation of food debris.

Suppliers should ensure ducting, conduit and pipes are recessed into walls or ceilings, suspended from ceilings to service processing operations or mounted a sufficient distance from walls or ceilings to facilitate cleaning.

Suppliers should construct doors, hatches and windows using the same functional requirements for internal walls and partitions. Suppliers should ensure the solid construction of doors and hatches. Suppliers should use shatterproof glass in windows.

Suppliers should process and handle food in areas fitted with a ceiling or other acceptable structure constructed and maintained to prevent the contamination of product.

e. *Stairs, Catwalks and Platforms*

Suppliers should design and construct stairs, catwalks, and platforms in food processing areas such that they do not pose a product contamination or food safety hazard.

f. *Lighting and Light Fittings*

Suppliers should provide sufficient lighting in food processing and handling areas. Suppliers should use lighting of the appropriate intensity to enable employees to conduct processing and inspection tasks efficiently and effectively.

Suppliers should use shatterproof light fittings or light fittings manufactured with a shatterproof covering, fitted with protective covers and/or recessed into or fitted flush with the ceiling.

g. *Inspection Area*

Suppliers should provide a suitable area within the processing area for the inspection of product, if appropriate. The inspection area should include easy access to hand washing facilities and sufficient lighting intensity to enable as thorough an inspection of product as is required.

h. *Dust, Fly and Vermin Proofing*

Suppliers should ensure external windows, ventilation openings, doors and other openings are effectively sealed when closed and proofed against dust and pests. Suppliers should position pest control devices to avoid a product contamination risk.

i. *Ventilation*

Suppliers should provide adequate ventilation in enclosed food processing and handling areas.

Suppliers should provide extractor fans and canopies in cooking operations areas and areas that generate a large amount of steam. Extractor fans and canopies should have capture velocities (*i.e.*, airflow) sufficient to prevent condensation build up and to evacuate all heat, fumes, and other aerosols to the exterior via an exhaust canopy positioned over cookers and steam producing equipment. Suppliers should locate fly proof fans and exhaust vents such that they do not pose a contamination risk. Where appropriate, Suppliers should install positive air pressure systems to prevent airborne contamination.

Suppliers should adequately filter HVAC make up air based on the type of product and area. Suppliers should appropriately filter incoming air for processing areas.

j. *Equipment, Tools, Utensils and Protective Clothing*

Suppliers should design, construct, install, operate, and maintain equipment and utensils to prevent contamination and food safety hazards. Suppliers should ensure benches, tables, conveyors, mixers, mincers, graders, and other mechanical processing equipment can be easily dismantled for cleaning and position them such that they do not pose a hindrance to the cleaning of the premises. Suppliers should ensure equipment surfaces, including welds, are smooth, impervious, and free from cracks and crevices.

Suppliers should use product containers, tubs and bins for edible and inedible materials constructed of materials that are food grade (for edible materials), smooth, impervious, and readily cleaned. Suppliers should clearly identify product containers, tubs and bins used for inedible material.

Suppliers should design tubs and totes that are raised and inverted for dumping into hoppers to prevent materials from the wheels or bottom of the pallets from falling into the receiving hoppers.

Suppliers should discharge waste and overflow water from product containers, tubs, bins, tanks, and other equipment directly into the floor drainage system.

Suppliers should use sanitary welds on food contact equipment and containers (*e.g.*, metal vats, tanks, piping, filters) and ensure they are designed to minimize food safety risk.

Suppliers should design and maintain a color code program for utensils and tools to identify allergens, raw vs. RTE, Koshers, etc. The program should include clear separation of dedicated drain cleaning utensils.

Suppliers should provide protective clothing made of non-toxic, easily cleaned materials. Suppliers should provide racks for the temporary storage of protective clothing near or adjacent to employee access doorways, hand washing facilities and restrooms. Where applicable, suppliers should provide racks for the temporary storage of protective equipment when staff leaves processing areas (*e.g.*, RTE areas).

Suppliers should make provisions for the effective cleaning of equipment, tools, utensils, and protective clothing. Suppliers should designate suitably equipped areas for cleaning product containers, knives, cutting

boards, other utensils, and protective clothing. Suppliers should control these cleaning operations such that they do not interfere with manufacturing operations, equipment, or product. Suppliers should provide racks and containers for storing cleaned utensils and protective clothing as appropriate.

4. Waste Disposal

Suppliers shall effectively and regularly remove waste from the premises. If waste is held on site prior to disposal, suppliers should use a separate storage area, which is suitably fly-proofed and contained to prevent potential food safety and quality hazards. Suppliers should routinely clean and sanitize disposal equipment, bins, and storage areas to avoid attracting pests. During daily, documented hygiene inspections, suppliers should review waste management.

D. Sanitation

1. Sanitation Standard Operating Procedures (SSOP)

Suppliers shall develop and maintain documented SSOPs to ensure the cleanliness of food handling and non-food handling equipment and facilities. SSOPs shall include, but are not limited to, the following:

- Documented standard cleaning methods for individual pieces of equipment, utensils, and facility structures
- Verification of cleaning effectiveness (*e.g.*, bioluminescence monitoring or swabbing of food contact surfaces after cleaning, but before sanitizing)
- Tool and maintenance, both preventive and unscheduled, sanitation
- Cleaner and sanitizer chemical control
- Employee hygiene

Where applicable, cleaning methods shall include acceptable ranges for water temperature, chemical concentration, and sanitizer strength. Suppliers should monitor and record sanitizer strength for chemicals not rinsed from food contact surfaces.

Brushes and utensils for cleaning food contact surfaces shall be controlled, clearly identified for food or non-food contact, and stored separately.

2. Master Sanitation Schedule (MSS)

The SSOPs shall include an MSS for all plant equipment and facility cleaning, including other daily activities in place to maintain the cleanliness of the facility. The MSS should address equipment and activities not performed as part of the routine sanitation schedule. Suppliers should include the roof and outside grounds in the MSS or other plant activities (*e.g.*, preventive maintenance programs) to monitor routinely.

The MSS shall identify, but is not limited to:

- Specific equipment and areas to be cleaned and sanitized

- The frequency with which cleaning and sanitation activities occur
- Employees responsible for conducting cleaning and sanitation activities
- Employees responsible for verifying the effectiveness of the cleaning and sanitation program
- Methods used to clean and sanitize

Suppliers shall document all sanitation activities upon completion.

3. Assurance of Sanitation Effectiveness

   Suppliers shall perform and document visual inspections to ensure cleaning effectiveness. Suppliers shall also verify cleaning effectiveness (*e.g.*, bioluminescence monitoring or swabbing of food contact surfaces at the end of the cleaning cycle, but before sanitizing) and document or record the results. The program shall address re-cleaning and documentation of corrective actions when deviations occur. Suppliers shall ensure food processing areas, food contact surfaces, equipment, and employee sanitary facilities are clean before production.

   Changeovers from an allergen containing product to a non-allergen containing product may require intensified cleaning. In addition, such allergen changeovers may require documented validation in compliance with third-party auditors.

4. Traffic Controls

   Suppliers shall mitigate risks posed by employee's movement (*e.g.*, on foot, forklifts, hand jacks) between RTE, NRTE and common areas, where applicable. Suppliers providing microbiologically sensitive materials to Conagra Brands shall maintain foot sanitizing stations (*e.g.*, footbaths, foamers, dry sanitizer) and hand washing and sanitizing stations. Suppliers shall develop and maintain an employee and product flow chart as part of their traffic control program.

5. Hygienic Restoration

   Suppliers shall develop and maintain a documented program to address hygienic restoration, defined as corrective actions to maintain the hygienic condition of the processing environment and to ensure the production of safe, wholesome foods after an event that could compromise food safety (*e.g.*, roof or overhead leaks, condensation, violation of construction site controls, etc.).

   This program shall address immediate and long-term actions required to determine potential product impact and prevent potential contamination of the processing area.

   Suppliers shall place any product that could have been contaminated by an event that could compromise food safety on hold. Suppliers shall perform environmental monitoring for pathogens of the area after a hygienic restoration event.

6. Construction Site Controls

Suppliers shall develop and maintain a program to manage construction events to mitigate food safety hazards. Construction and/or significant renovation projects anywhere within the plant are considered by Conagra Brands to significantly elevate overall risk to all production, including that for Conagra Brands. In such cases, Conagra Brands shall be notified a minimum of 90 days prior to start of construction/renovation.

7. Pest Elimination Program

Suppliers shall develop and maintain a documented integrated pest elimination program designed to prevent pest activity within the building and the surrounding area. The program shall include, but is not limited to:

- Supporting documentation indicating trap and bait station locations
- Chemical use and storage

Licensed Pest Control Operators (PCOs) or trained employees shall document each inspection, complete with pest activity, and immediately address deficiencies with corrective actions. Suppliers shall document deficiencies and all corrective actions.

Pests may include, but are not limited to:

- Insects
- Birds
- Rodents
- Reptiles
- Other animals

At a minimum, the program should cover all interior and exterior locations and include:

- The applicator's license & insurance
- Quantity of pesticides applied
- List of chemicals used
- Chemical label
- SDS for each chemical
- Chemical application log
- Map of all pest control devices
- Pest activity log

Suppliers should train employees to increase awareness of the pest elimination program and actions that should be taken if employees encounter elements of the pest elimination program (*e.g.*, bait stations, traps, pesticide application).

8. Chemical Approval and Control

Suppliers shall develop and maintain a chemical approval and control program to ensure the safe use and storage of chemicals, including those used in the pest elimination program. The program shall ensure only approved food grade chemicals are used in food and food contact packaging material production.

Suppliers shall store chemicals in a restricted/locked area vented to the outside and accessible only by trained employees. Suppliers shall label, store, and dispose of chemicals in compliance with all applicable federal, state, and local laws and regulations.

Suppliers shall not reuse empty chemical containers. Suppliers shall label and securely store empty containers prior to collection.

Suppliers shall store unused and/or obsolete chemicals under secure conditions while waiting for authorized disposal by an approved Supplier.

Suppliers shall lubricate equipment located over product or product conveyors with food grade lubricants. Suppliers shall use non-toxic paint in food handling areas and only on non-food contact surfaces. Suppliers shall maintain physical separation of food grade and non-food grade lubricants in storage areas and cabinets to prevent potential contamination. Suppliers shall clearly label grease guns for food grade or non-food grade lubricants.

9. Safety Data Sheets (SDS)

Suppliers shall provide SDS for all materials provided to Conagra Brands upon request. If an SDS is not appropriate for the material provided to Conagra Brands, suppliers shall provide a letter explaining the regulatory rationale used to determine that an SDS is not required. Suppliers shall routinely review and maintain SDS documents for accuracy based on currently available science and regulatory guidance. If a significant change is made to an SDS that may have direct implication for Conagra Brands employee safety, suppliers shall notify Conagra Brands in writing of the change.

E. Prerequisite Programs

1. Identity Preserved Products

Suppliers shall develop and maintain a written program for the identification and processing of identity preserved products. Identity preserved products claim special attributes and require segregation and proper labeling to prevent comingling with other products and raw materials that do not have the same attributes (*e.g.*, Kosher, Halal and organic products, genetically modified organisms (GMO) and products with allergens or sensitive ingredients). Suppliers shall ensure the declaration of the identity preserved status of products complies with all applicable federal, state, and local laws and regulations.

Suppliers shall retain a statement of the status claimed by all identity preserved products, including, but not limited to, finished products, raw materials, ingredients, preservatives, additives, incidental additives, processing aids and flavorings. Raw material specifications for identify preserved products shall include requirements for their handling, transport, storage, and delivery prior to use. Finished product specifications for identity preserved products shall include requirements for their handling, transport, storage and delivery and any additional customer requirements concerning identity preserved products.

The program shall ensure the identity preserved status of products is maintained from receipt of ingredients through manufacture and shipping of finished products. Suppliers shall physically separate identity preserved

products from ingredients identified as incompatible with the identity preserved product. Suppliers should complete processing of identity preserved products in a separate room, on the first production run or after completion of a thorough sanitation of the area and equipment. Suppliers should store and transport identity preserved products in separate units or isolated by a physical barrier from other products and ingredients.

2. Allergens and Sensitive Ingredients

Suppliers shall provide information for each material supplied to Conagra Brands indicating allergens and sensitive ingredients present in the material and in the Suppliers' facilities.

In addition to the allergens identified by the Food Allergen Labeling and Consumer Protection Act (FALCPA), Conagra Brands also complies with other global requirements and manages the following ingredients as allergens and requires their disclosure, including in an allergen declaration on each package label:

Major 15	Code
Buckwheat	BW
Celery	CE
Cereals containing gluten (Includes wheat, rye, barley, and their derivatives.)	W
Crustaceans	C
Egg	E
Fish	F
Lupin	LU
Milk (including lactose)	M
Mollusks	ML
Mustard	MU
Peanut	P
Sesame	SE
Soy	S
Sulfites ≥10 mg/kg	SF
Tree Nuts	T

Note: Managing these allergens makes a product suitable for distribution in most countries worldwide. Specific countries fully covered by this list include: Argentina, Australia/New Zealand, Bolivia, Canada, Chile, China, Columbia, Costa Rica, Cuba, European Union, Hong Kong, Japan, Mexico, Nicaragua, United States and Venezuela. Specifically **excluded** from this list is South Korea.

Some countries do not have specific allergen regulations and default to Codex Alimentarius allergens which are already exceeded by the U.S. Allergen list.

Depending on the destination, Conagra Brands may also require Suppliers to address sulfites and other sensitizing agents in their allergen control programs. Suppliers shall comply with all applicable laws and regulations, including those in the country of origin and the destination country of the finished product manufactured using these materials.

During a reformulation or cost reduction effort involving an ingredient or product currently supplied to Conagra Brands, suppliers shall not introduce a new allergen.

Suppliers shall develop and maintain an allergen and sensitive ingredient control and training program. The program shall direct employees in assessing where and how allergens and sensitive ingredients are received, stored, and handled. The program shall meet the requirements outlined in FALCPA and comply with all laws and regulations applicable to the material's manufacture and final destination (*i.e.,* country of manufacture and destination country of the finished product manufactured using the material). The program shall also identify and manage potential avenues for cross-contamination, including, but not limited to, the following:

- Rework
- Trimming
- Reprocessing
- Equipment cross contact

Suppliers shall identify and communicate to relevant staff the raw materials containing allergens. Suppliers shall address the hazards associated with allergens and their control in the Food Safety Plan. Suppliers shall verify the effectiveness of cleaning and sanitation conducted between changeovers to ensure it is effective and sufficient to remove all potential allergens from contact surfaces to prevent cross contact. Where satisfactory line hygiene, cleaning, sanitation, or segregation is not possible, suppliers shall use separate equipment to process allergens. However, Conagra Brands recognizes precautionary allergen labeling may be required because

separate equipment may not be feasible. In these cases, Conagra Brands will review appropriate risk assessment and documentation and give approval before precautionary labeling is used.

3. Environmental Monitoring Program (EMP)

Suppliers manufacturing microbiologically sensitive materials and those producing acidified and acid foods under 21CFR§114 and 21CFR§117, for Conagra Brands shall develop and maintain a written pathogen environmental monitoring program. Facilities that produce low-acid canned foods in accordance with 21CFR§113 are exempt from the EMP per the FDA guidance document, "Low-Acid Foods Packaged in Hermetically Sealed Containers (LACF) Regulation and the FDA Food Safety Modernization Act: Guidance for Industry". The program shall identify the presence and extent of potential pathogens in the plant environment and describe appropriate corrective actions, as needed, to ensure the elimination of potential pathogens from the plant environment. A portion of the EMP swab samples should be collected weekly. The frequencies of sample collection of the EMP shall meet or exceed those established by regulatory agencies (*e.g.,* United States Department of Agriculture/Food Safety Inspection Service (USDA/FSIS). Sampling should be conducted such that all production shifts/days are represented in the EMP. Rotation of sampling days and times will ensure a comprehensive program that encompasses the production environment under differing production conditions. Sampling points should be rotated such that swabs are collected from all identified sites in PPCAs, Transition Areas, and GMP unexposed product areas at least quarterly, and in Non-Production Areas at least every six (6) months.

At a minimum, the program shall define:

- How sampling sites are selected
- Target microorganism(s)
- Frequency of sampling, a portion of the selected environmental sites should be sampled weekly
- Method of sampling
- Testing methodology
- Specification limits
- Corrective actions to be followed if a positive result is found

Site selection should consider traffic and product flow within the production environment, sanitary design of the equipment and facility, and potential pathogen harborage sites. Sampling plans should include floor drains located in relevant areas. Routine sampling must occur during normal operating (production) hours when materials are being manufactured. Site descriptions for each sample should enable clear correlation to the sampling site within the plant environment.

Laboratories performing the testing shall demonstrate the ability to provide accurate and valid results using AOAC/ISO methodologies or current methods of the U.S. FDA or USDA. Additionally, all laboratories shall meet ISO/IEC 17025:2017, General Requirements for Competence of Testing and Calibration Laboratories.

In the event of a positive result in the plant environment, corrective actions shall include an investigation to determine the source, measures taken to eliminate the pathogen from the environment (*e.g.*, cleaning and sanitation), and mechanisms to verify the effectiveness of the corrective actions. Corrective actions should include no less than three (3) consecutive days of follow up swabs taken at the site from which the original positive result was obtained and a minimum of five (5) vector swabs around the site. Suppliers shall analyze positive findings over time to identify potential trends and determine if further corrective actions are needed. Trending of environmental data shall be shared out with Conagra Brands Supplier Quality if requested and shall be broken out by zone.

Suppliers shall verify and document compliance to the environmental monitoring program at least annually. Suppliers shall also review the environmental monitoring program when changes occur to the process or product (*e.g.*, new equipment installation, modification of a material, or introduction of a new material).

4. Equipment Calibration

Suppliers shall develop and maintain a documented calibration (certification) program to evaluate the performance of operational measuring devices (*e.g.*, metal detectors, thermometers, chemical dispensers, scales). The program shall include documentation of corrective actions to address the unintentional use of a non-calibrated or inaccurate measuring device and product disposition.

Suppliers shall use appropriate calibration standards and methods. If standards are not available, Suppliers shall provide evidence to justify the accuracy of the calibration method used. At a minimum, Suppliers shall perform calibrations per regulatory requirements or manufacturer recommended schedules. The program should include an all-inclusive primary calibration list with frequency and due date of next calibration.

5. Foreign Material Prevention and Control

Suppliers shall develop and maintain written programs for foreign material prevention and control in compliance with relevant regulations such as FSMA. The program shall describe maintenance, set-up, verification, and frequency of testing for all foreign material prevention and/or detection devices used by the Supplier. The program shall include guidelines for the prevention of contamination and disposition of materials with suspected or known contamination. Suppliers shall maintain documentation of foreign material findings with root cause and corrective actions. A best practice is to create a library or photo of the foreign material findings.

All materials manufactured for Conagra Brands shall undergo a foreign material prevention and/or detection step appropriate for the process and material in question (*e.g.,* x-ray, metal detectors, filters, screens). Sensitivity (*e.g.*, detection limits, screen sizes, magnet strength) of the foreign material prevention and/or

detection step shall be appropriate for the process and material in question and must be better than 5.0mm for all metals. Suppliers shall optimize the degree of detection, prevention, and mitigation based on the best available technology for the specific application.

Foreign material, also referred to as extraneous material, is any material not intended to be part of the finished product, including, but not limited to, the following:

- Bone
- Cloth
- Dirt
- Feathers
- Glass
- Hair
- Insect parts
- Metal
- Paper
- Plastic
- Rocks
- Rodents
- Rust
- Stems
- Wood

Foreign material control measures prevent and/or detect foreign material and include, but are not limited to, the following:

- Destoners
- Filters
- Magnets
- Metal detectors
- Screens
- Sieves
- Sifters
- X-ray
- Color sorter

Suppliers shall develop and maintain a written program to control glass and hard/brittle plastic. The program shall identify equipment and other areas containing glass and hard/brittle plastic. The program should restrict the use of glass and hard/brittle plastic devices and supplies. Facilities packing materials in glass shall properly clean the containers and provide shielding to protect materials and ingredients in the event of glass or hard/brittle plastic breakage during production.

Suppliers should ensure wood pallets used in food handling and processing zones are clean and in good repair. Suppliers should remove or tightly fix loose metal objects on equipment and overhead structures to prevent foreign material contamination.

6. Maintenance

Suppliers shall develop and maintain a program to ensure maintenance is performed in a manner that minimizes the risk of product, packaging, or equipment contamination. The program shall include, but is not limited to, preventive maintenance, installation, and repairs. Suppliers should maintain a preventive maintenance schedule to cover building, equipment, and premises critical to food safety and quality.

Maintenance employees shall account for tools and remove debris when work is completed. The program shall include procedures to guard against contamination due to line maintenance work. Suppliers shall develop, maintain, and implement programs to prevent the operation of equipment after maintenance activities before cleaning and sanitizing said equipment. Maintenance employees shall not use string, wire, or tape to fix or hold

equipment as part of a temporary repair on food contact surfaces or adjacent to food contact surfaces. If duct tape or plastic is used outside these locations as a temporary repair pending permanent repair, suppliers shall date the tape or plastic, associate a work order with the repair and maintain the temporary repair in a sanitary condition. Under no circumstances may temporary repairs be used long term. Maintenance employees shall inform management if repairs and/or maintenance pose a potential threat to product safety. Management shall take appropriate measures to protect product, which may include performing repairs outside of processing times.

Suppliers shall provide dedicated maintenance tools for use in the RTE area, where and when appropriate. All contractors shall meet the requirements of the GMP program while working on the premises.

7. Utilities Management

Suppliers shall develop and maintain effective written programs for the management and control of the following utilities:

a. *Water*

The potable water supply system, including ice and water in contact with the product, as an ingredient, and used to clean equipment, shall meet all applicable federal, state, and local laws and regulatory requirements. Food ingredient water shall meet EPA's National Primary Drinking Water Standard. Suppliers shall develop and maintain effective programs to control microbiological quality of water and to verify that water meets specified requirements. The program should include regular monitoring to ensure it remains effective with rotation of sampling and testing sites. At a minimum, monitoring should include reviewing municipal water quality reports. Any water not received from the municipality shall also be monitored in a manner consistent with its intended use. Upon learning of any risk to the safety and/or quality of potable water (*e.g.*, issuance of a boil order, etc.), Conagra Brands Supplier Quality shall be notified if any product manufactured for Conagra Brands is affected within 24 hours.

Suppliers shall provide supplies of hot and cold water as required to enable the effective cleaning of the premises and equipment.

Suppliers shall control the use of non-potable water such that:

- There is no cross contamination between potable and non-potable water lines
- Non-potable water piping and outlets are clearly identified
- Back-flow devices (*i.e.*, non-return devices) are installed in non-potable water lines to prevent back flow

Suppliers shall store ice to minimize contamination of the ice.

Suppliers shall design, install, and operate water treatment (*e.g.*, boilers, softeners) methods, equipment, and materials to ensure water receives an effective treatment.

b. *Steam*

Suppliers shall use steam of the correct quality and purity to meet process and usage needs. Process steam is suitable for indirect use during processing or for direct contact with product surfaces with a subsequent rinse.

Culinary steam or clean steam is suitable for direct product contact and direct injection into materials and/or primary packaging. Suppliers shall use two filters on culinary steam: first, a 10-micron filter, followed by a 2.0-micron filter. The 2.0-micron filter and all distribution piping after the filter shall be corrosion resistant (*e.g.*, stainless steel). Food grade chemical treatment for boilers shall be used to generate culinary steam.

Appropriate employees shall trend and review microbiological and other test data from water and air testing and initiate corrective actions for out of standard results.

c. *Air*

Room air shall not provide a source of microbiological contamination. Where relevant, suppliers shall monitor room air to ensure suitable quality. Suppliers shall monitor the microbiological quality of air in production areas with exposed microbiologically sensitive materials that do not receive a subsequent kill step.

d. *Compressed Air*

Suppliers shall ensure compressed air used for general applications is dry, oil free and filtered to remove foreign particulates. When using compressed air as an ingredient or in contact with microbiologically sensitive materials, packaging, or product contact surfaces (*e.g.*, during cleaning), suppliers shall filter the compressed air on point of use and dry it to prevent condensation within pipelines.

Suppliers shall filter compressed air used on products and/or product contact surfaces at 0.3 microns to prevent contamination. The filter shall be less than 25 feet from the point of use but should be as close as possible to the point of use. Compressed air distribution after the 0.3-micron filter shall only be used on product or product contact surfaces and shall not supply other pneumatic operations. The filter and all downstream air piping shall be corrosion-resistant (*e.g.*, stainless steel).

If oil-lubricated compressors are used for product and/or product contact surfaces, the air distribution system shall have oil and oil vapor filters installed before the air encounters products and/or product contact surfaces.

VII COMPLIANCE

A. Testing Laboratory

Suppliers shall develop and maintain a documented program to address how records and reports of analytical information are gathered, documented, and retained by the facility and/or outside laboratories. The program shall document laboratory testing methods based on recognized and approved methods and procedures (*e.g.*, AOAC, AACC, APHA, BAM, USDA). For FDA regulated products laboratories must meet ISO/IEC 17025:2017, General Requirements for Competence of Testing and Calibration Laboratories. Suppliers shall verify the program with documented evidence that the test results are accurate and reliable, check sample programs and including calibration of instruments and measuring devices.

Suppliers shall develop and maintain a defined analytical program for testing in process and finished goods. The program should define a sampling plan, tests, test methods and record keeping, in accordance with Conagra Brands specifications and should cover both in-house and third-party testing.

Suppliers shall develop and maintain a finished product retention program to ensure that, in the event a finished product lot requires additional evaluation during its shelf life, samples of the product are available.

1. Internal On-Site Laboratories

   Suppliers shall implement controls to ensure:

   - Authorized employees conduct all sensory evaluations
   - Employees conducting sensory evaluations practice a high standard of personal hygiene
   - Sensory evaluations occur only in areas equipped for that purpose
   - Equipment used is sanitized and stored separately from processing equipment

   Suppliers shall design, equip, calibrate, and maintain laboratory facilities and equipment appropriately to yield accurate and precise results without potential of contaminating production areas.

   Suppliers shall design on-site laboratories to limit access only to authorized employees and display signage identifying the laboratory as a restricted area accessible only by authorized employees. Laboratory staff should have documented qualifications by way of specific training, certification or other forms of credentialing and must participate in proficiency testing at least annually (*e.g.,* American Proficiency Institute).

   Suppliers shall locate on-site laboratories separate from food processing and handling activities. Suppliers shall implement Good Lab Practices (GLPs) and ensure they are understood by all laboratory staff.

2. Laboratory Waste

   Suppliers shall make provisions to isolate and contain all laboratory waste held on the premises. At a minimum, Suppliers shall place laboratory wastewater outlets downstream of drains that service food processing and handling areas. Suppliers shall autoclave or disinfect waste from microbiological testing prior to disposal.

3. External Third-Party Laboratories

All external third-party laboratories used by Suppliers shall obtain A2LA certification (or an equivalent assessment of laboratory performance against established procedures and laboratory quality system). An equivalent A2LA certification shall meet requirements of the current ISO 17025 standards.

4. Additional Requirements for Ready-to-Eat Ingredients and/or Suppliers Controlling the Biological Hazard

   In situations where Conagra Brands is NOT applying a microbiological reduction step to ingredients within our manufacturing facilities, we would expect our suppliers to be responsible for controlling the hazards for the ingredient(s) supplied to Conagra Brands. As pertaining to the Food Safety Modernization Act, we expect your company to have a food safety plan in place and to comply with all Conagra Brands specification requirements. Due to the way these items are utilized it has been determined that there may be a need for heightened microbiological testing of these materials.

   As a part of our verification process Conagra Brands reserves the right to test incoming materials for conformance to our specification requirements utilizing traditional pathogen testing methodologies. Please contact Conagra Brands' Supplier Quality team for issues or concerns with compliance to this requirement.

B. State and Federal Laws and Regulations

1. Regulatory Status

   Suppliers shall provide only materials legally marketable for use in the U.S., Canada, and other countries as requested by Conagra Brands. Suppliers shall maintain appropriate documentation to verify the regulatory status of all materials provided to Conagra Brands.

   Appropriate documentation may include, but is not limited to, GRAS conditions for use statement, a third-party opinion, or a Code of Federal Regulations (CFR) reference. In all cases, Suppliers shall maintain this documentation and keep it up-to date for one year beyond the shelf-life of the material supplied or as required by regulations, whichever is longer.

   Suppliers shall provide regulatory documentation certifying the legal status of materials immediately upon request by Conagra Brands and make this documentation available to Conagra Brands, third party, and regulatory auditors as needed.

2. Regulatory Compliance

   Suppliers shall comply with all applicable federal, state, and local voluntary and required laws, regulatory programs, and rules.

   Suppliers shall not employ the use of engineered nanotechnology in materials sold to Conagra Brands unless previously approved by Conagra Brands.

3. Reduction of Toxics in Packaging

Packaging and packaging components provided to Conagra Brands or its subsidiaries, suppliers, or co-manufacturers and/or utilized in the manufacture of products for Conagra Brands shall comply with all applicable laws and regulations of the destination country with consideration for the intended food type and condition of use, if known.

Suppliers shall ensure that packaging and packaging components comply with regulations that require the sum of incidental concentration levels of lead, mercury, cadmium, and hexavalent chromium (Certificate of Compliance: State of CA or CONEG). Suppliers shall obtain the same written assurances from their suppliers. Suppliers and their suppliers shall maintain supporting documentation throughout the lifespan of the packaging or packaging component.

4. Quality or Economic Adulterants and Other Chemical Hazards

Suppliers shall provide materials that are not adulterated, either incidentally or intentionally, and are of high quality and safe for use in food. Suppliers shall develop and maintain programs, which may include analytical testing at accredited laboratories, to ensure the quality of materials are consistent with U.S. and Canadian regulations, Codex standards, and where applicable, the regulations of the U.S. State or country of import. Summary documentation describing such a program, including the basis for contaminant inclusion and testing frequency must be provided to Conagra Brand upon request. The program shall ensure materials comply with the following parameters, where applicable:

- Heavy metals limits (lead, cadmium, inorganic arsenic, and mercury)
- Pesticide tolerance levels or maximum residue limits (MRLs)
- Tolerance levels for veterinary residues, hormones, and growth stimulants
- Mycotoxin limits
- Process formed contaminants
- Reasonably anticipated chemical contaminant limits per assessment of regional and local risks associated with the growth, harvest, processing, packaging, transport, and storage of the food.
- GFSI requirements

As part of a verification activity, at a minimum, annual testing of the commodity is expected, unless otherwise indicated (i.e., a COA result is expressly required), and may be required at a predetermined frequency, up to batchwise. When required, Conagra Brands' suppliers will submit these test results on the agreed-upon frequency. Conagra Brands reserves the right to periodically test any materials for chemical contaminants including economic adulterants.

Suppliers shall develop and maintain practices that prevent the risk of mycotoxin contamination in finished products. All products shall comply with mycotoxin limits established by U.S. or Canadian regulations as applicable. If a U.S./Canadian limit has not been established, the supplier shall meet standards established by

Codex Alimentarius. In the absence of Codex Alimentarius guidance, the default will be Commission Regulation (EU) 2023/915 for any commodities for use in products intended for international export. Ingredients and products with risk of mycotoxin contamination include, but are not limited to, peanut and tree nut products, cereal grains, seeds, and apple products. For products determined by Conagra Brands to be high risk for mycotoxins, suppliers shall develop sampling or testing protocols that meet standard industry practices.

5. Proposition 65

   Suppliers providing a material known or expected to contain a chemical or chemicals listed by the State of California pursuant to the Health and Safety Code Section 25249.5 et. Sec. (commonly called “Proposition 65”) shall notify Conagra Brands in writing of the material name, listed chemical(s) involved, source, and reasonably expected concentration(s) in the material. Sources shall include, but not be limited to, chemicals that are directly added, process-formed, and indirectly added ingredients such as subcomponents of complex ingredients. In the absence of analytical data to determine the expected concentrations of the chemicals, Conagra Brands reserves the right to perform analytical testing on the ingredient to determine Proposition 65 compliance. If the material is not expected to contain such listed chemicals, suppliers should provide a written statement to that effect.

   A California Proposition 65 statement is required to be attached for every new ingredient for approval. Should a Prop 65 statement for a material previously issued no longer reflect the most accurate and up to date information, suppliers shall provide and submit new a statement to CAG for review.

   Please consult with your supplier quality category manager for details.

6. FDA Compliance: 21 CFR 176.170: Food Categories and Condition of Usage

   Packaging suppliers shall provide documentation of approved Food Categories and Condition of Usage based on Tables 1 and 2 found in 21 CFR 176.170. For Conditions of Use I and/or J, refer to "Guidance for Industry: Preparation of Premarket Submissions for Food Contact Substances (Chemistry Recommendations)".

7. Foreign Supplier Verification Program (FSVP) – Importers

   Conagra Brands requires an FSVP Acceptance Letter to be submitted annually from foreign suppliers, or their designee, acknowledging their responsibility as Foreign Supplier Verification Program Importer (FSVPI).

   In cases where food materials (raw, in process, or retail level) are imported, the following requirements must be met:

   a. The vendor/manufacturer is responsible to identify and provide an FSVPI which must be one of the following:

      - United States based entity of that manufacturer (company office or other facility)
      - United States based importer, either broker or distributor

- Third party hired for the purpose of providing this service (FSVP)

8. Per and polyfluoroalkyl substances (PFAS) in Packaging

Packaging and packaging components, including for non-food contact applications, provided to Conagra Brands or its subsidiaries, suppliers, or co-manufacturers and/or utilized in the manufacture of products for Conagra Brands shall comply with all applicable federal and state laws and regulations limiting or banning the use of PFAS, including processing aids, for certain food packaging applications. Suppliers are required to promptly inform Conagra Brands of any known uses of PFAS in the packaging materials supplied to Conagra Brands or any of its co-manufacturers for use in the manufacture of products for Conagra Brands after becoming aware of any such uses of PFAS, and to otherwise take steps to eliminate such uses as soon as reasonably possible. No new packaging material containing PFAS shall be approved or permitted for use with any Conagra Brands products.

C. Quality Policies and Procedures

Suppliers shall develop and maintain specific programs as part of an overall food safety and quality system to ensure the materials provided:

- meet all specifications, standards and requirements established by Conagra Brands
- conform to all applicable federal, state, and local laws and regulations and industry standards
- are free from any physical, chemical, or biological hazards

At a minimum, Suppliers' food safety and quality system shall comply with GFSI standards and include:

- Food supply chain security
- Food Defense and IA
- cGMPs
- SSOPs, Cleaning and Sanitation
- HACCP or Food Safety Plan
- Preventive Controls
- Environmental monitoring procedures (EMP)
- Allergen and sensitive ingredient control
- Pest elimination
- Foreign material prevention and control
- Documentation and Record Keeping
- Rework and WIP handling
- Regulatory Inspections procedure
- Receiving and inventory management
- Product and process evaluation
- Product traceability and mock recalls
- Packaging and labeling
- Storage and shipping
- Analytic records and laboratory support
- Employee training

Conagra Brands shall evaluate a supplier's processes and products on a regular basis. Conagra Brands reserves the right to conduct site visits as a part of our evaluation, with the goal of continuous improvement.

D. Audits

1. Internal Audits

Suppliers shall establish and maintain documented auditing methods and identify employees responsible for scheduling and conducting internal audits to verify the effectiveness of the food safety and quality system, including factory and equipment inspections, prerequisite programs, food safety plans and legislative controls.

Suppliers should prepare an internal audit schedule detailing the scope and frequency of internal audits. Internal audits should include, but are not limited to, staff amenities, product and process controls, sanitation, detection of foreign materials and employees' hygiene practices.

Suppliers shall communicate audit results to relevant management employees and staff responsible for implementing and verifying corrective and preventive actions. Suppliers shall document all deficiencies, investigations, resolutions, and corrective actions resulting from internal audits.

Suppliers shall train all employees conducting internal audits on internal audit procedures. Whenever possible, employees conducting internal audits should be independent of the function being audited and should be a cross-functional team including non-management employees.

2. Third Party Audits

Conagra Brands performs food safety and technical assessments and uses GFSI certification conducted by accredited auditing bodies to verify that our suppliers' food safety and quality systems are designed properly and are functioning in compliance with applicable regulatory and industry standards. Suppliers should send their GFSI certificate, full certification audit, complete with documented corrective action, to CAGDocumentManagement@conagra.com. Should a supplier lose their GFSI certification, Conagra Brands requires immediate notification to their supplier quality representative. Loss of certification could result in suspended approval to supply Conagra Brands.

Conagra Brands requires all suppliers to be GFSI certified, unless approved by a Supplier Quality team member. Conagra Brands may accept other auditing schemes on a case-by-case basis.

E. Certification

Suppliers shall comply with requirements of the certifying body on the final Conagra Brands product. Certifying organizations include, but are not limited to, Kosher, Halal, and Organic, Non-GMO Project, Vegan Action, Gluten Free Certification.

VIII CONTINUOUS SKILLS DEVELOPMENT

A. Employee Training

Suppliers shall develop and maintain a documented employee training program to ensure regular training on food safety and quality. Suppliers shall provide training that includes, but is not limited to:

- Food supply chain security
- Food Defense and IA

- GMPs
- SSOPs, Cleaning and Sanitation
- HACCP or Food Safety Plan
- Environmental monitoring procedures (EMP)
- Allergen and sensitive ingredient control
- Pest elimination
- Foreign material prevention and control
- Documentation and Record Keeping
- Hold Procedures
- Rework and WIP handling
- Regulatory Inspections procedure
- Receiving and inventory management
- Product and process evaluation
- Product traceability and mock recalls
- Packaging and labeling
- Storage and shipping
- Analytic records and laboratory support
- Critical steps identified by the hazard analysis and other instructions critical to implementation and maintenance of the Food Safety program.

Suppliers shall determine the necessary competence for employees performing work affecting food safety, food defense, and product quality across all functions that encounter the materials. Suppliers shall train new and temporary employees before they begin working in production. The training program shall include refresher training.

Suppliers shall ensure at least one individual at or available to each facility is HACCP and or PCQI certified, and a Food Defense IA Qualified Individual (*i.e.*, through a course certified by the International HACCP Alliance or other widely recognized organization). Employees monitoring, verifying, or validating CCPs and/or CQPs shall receive specific training that demonstrates and documents their competency and ability to conduct the required activities.

Suppliers shall maintain a master training record for all employees. The master training record should include, but is not limited to:

- Participant name and title
- Description of training provided
- Trainer or training provider
- Date training was completed
- Verification of training completion & trainee competency

Suppliers shall develop, maintain, and make available standard procedures and/or work instructions for tasks critical to meeting customer specifications and ensuring food safety and quality. Suppliers shall deliver training and training materials in languages understood by all employees.

IX CONTINUOUS IMPROVEMENT

Suppliers shall develop and maintain a documented system for the review and retention of all records related to the receipt, manufacture, and shipment of materials for Conagra Brands. Suppliers should utilize continual improvement methods to evaluate processes with documented measurements indicating the level of performance (*e.g.*, statistical process control, trend analysis).

X SOCIAL RESPONSIBILITY

Animal Welfare

Conagra Brands is committed to the humane treatment of animals. Conagra Brands requires its suppliers to implement humane procedures to always prevent the mistreatment of animals, including when they are raised, cared for, transported, and processed. Conagra Brands require that suppliers provide an environment that is free from stress, cruelty, abuse, and neglect throughout the life of the animal. These requirements apply to all beef, pork, poultry, egg, dairy and other animal products.

XI APPENDIX A: CUSTOMS-TRADE PARTNERSHIP AGAINST TERRORISM (C-TPAT) PROGRAM

1. Government Supply Chain Security Programs:

   In each country where the provider operates on behalf of Conagra Brands, provider shall be:

   - Customs Trade Partnership Against Terrorism (CTPAT) certified or compliant, if eligible
   - Certified in the security segment of an Authorized Economic Operator (AEO) program that is mutually recognized by CTPAT, if eligible
   - Provide evidence of certification to Conagra Brands upon request.

   If not certified, provider shall be compliant with current CTPAT minimum security criteria, as appropriate, and provide proof of such compliance to Conagra Brands upon request. Provider shall also agree to participate in Conagra Brands' risk assessment process, to include responding to security self-assessments, participating in on-site security audits conducted by representatives of Conagra Brands, and completing corrective actions for gaps identified. Current CTPAT minimum security criteria are published at cbp.gov.

XII APPENDIX B: SHELF STABLE FOOD PROCESSING

1. Thermal Processing

   Suppliers of shelf stable processed foods (i.e., high, and low acid foods) shall comply with all applicable Conagra Brands policies and procedures and federal, state, and local laws and regulations including:

   - 21 CFR § 110 (FDA) Current GMP in Manufacturing
   - 21 CFR § 113 (FDA) Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers
   - 21 CFR § 114 (FDA) Acidified Foods
   - FSMA 21 CFR §117
   - 9 CFR § 431 (USDA) Meat and Poultry products

   Suppliers shall develop and maintain documented programs to ensure the finished products are commercially sterile (*i.e.*, shelf stable). Suppliers shall maintain all production and processing records as required by regulations. Suppliers shall retain their own competent process authority

   The thermal processing programs shall include, but are not limited to, the following:

a. *Closing and Seaming Equipment*

Suppliers shall install, maintain, and operate, including set up, closing (*i.e.*, seaming) or sealing machines for containers to ensure:

- Maintenance of closing and seaming equipment complies with the manufacturer's specifications
- Development of a hermetic seal

b. *Seam and Seal Integrity*

A competent person trained in evaluating container seam and seal integrity shall:

- Conduct visual and seam tear down inspections at frequencies that comply with FDA and USDA guidelines
- Ensure finished containers meet seam/seal specifications
- Maintain records of all seam and seal evaluations and any corrective actions taken

c. *Sterilizing Equipment (i.e., Retorts, aseptic processing systems)*

Suppliers shall install, maintain, and operate sterilizing equipment to ensure:

- Product in each container receives the minimum sterilizing requirements as determined by a competent process authority
- The heating medium is delivered uniformly to all containers and is validated with heat distribution studies
- Sterilizing equipment is equipped with (where applicable):
  - Pressure gauge
  - Temperature indicating device or mercury-in-glass (MIG) thermometer easily readable to 1.0°F (0.5°C) increments
  - Temperature recording device for creating a permanent record of processing times and temperatures
  - Timing device for measuring process times
  - Automatic steam controller to maintain the retort temperature at the specified set point

d. *Scheduled Processes*

A recognized Process Authority having expert knowledge of thermal processing shall establish scheduled thermal processes. The suppliers shall only use scheduled processes established by a recognized Process Authority. The scheduled processes shall include, but are not limited to, the following:

- Product formulation and container type
- Type of sterilizing system

- Process temperature and time
- Initial temperature
- List of critical control factors
  - Size and dimensions of container
  - Product formulation, weight distribution, and viscosity of components
  - Net weight and volume of contents
  - Gross weight of container
  - pH of solid and liquid components
  - Matting/clumping tendency
  - Rehydration of components, where appropriate

Suppliers shall conduct checks, as appropriate, of critical factors to ensure they are within the limits specified in the scheduled process.

e. *Process Deviations*

The recognized Process Authority shall review records of all thermal process deviations and disposition them using established scientific methods. Suppliers shall review the recommendations of their Process Authority with Conagra Brands for final disposition of product.

f. *Record Review*

Suppliers shall conduct record reviews no later than the next working day after processing (as outlined in the above-mentioned canning regulations). Record reviews shall include, but are not limited to, the review and verification of all relevant production and processing records, tests, and inspections to ensure only safe and stable product is introduced into commerce.

g. *Container Handling*

Suppliers shall:

- Use a system for transferring containers to the retort that does not dent or damage the container
- Ensure the preliminary cooling is conducted properly (*i.e.*, pressure cooling) to avoid stressing the seam and/or seal or buckling
- Unload retorts and handle processed containers as gently as possible to avoid abuse

h. *Dud Detectors*

Suppliers should comply with the Conagra Brands Dud Detection Policy and Procedure (SHLF 6.4.2.011). Please contact your Supplier Quality if you need a copy of this policy and procedure.

i. *Product Incubation*

Suppliers shall conduct incubation studies following installation of new lines and development of and/or changes to a process, package, or product, as deemed necessary by Conagra Brands. Suppliers may use a qualified third-party facility (*e.g.*, universities, outside laboratories) to conduct these incubation studies.

j. *Cooling Water*

Suppliers shall:

- Introduce cooling water in a manner that minimizes the risk of deformation, breakage (*e.g.*, glass jars), and leakage of containers
- Ensure cooling water is of good sanitary quality. Chlorination or other suitable sanitizers shall be used to keep contamination to a minimum. A measurable free halogen residual at the discharge end of the cooler is required for all cooling systems, regardless of single pass or recirculating systems. Conagra Brands strongly recommends that halogen levels be greater than 0.5 ppm.
- Maintain records showing halogen residue checks and microbiological quality of the water on a routine basis.

k. *Post Processing*

Suppliers shall develop and maintain a documented abnormal container program. The program shall describe the requirements for storage, handling, testing and disposition of abnormal containers. This procedure, in addition to pre-requisite programs, sanitation standard operating procedures, and other preventive control procedures contributes to the assurance that only safe and stable product is shipped into commerce. Suppliers shall review the recommendations of their quality and management team with Conagra Brands for final disposition of product.

XIII APPENDIX C: DEFINITIONS AND ABBREVIATIONS

21 CFR §110	Title 21 Food and Drugs; Code of Federal Regulations; Chapter I Food and Drug Administration, Department of Health and Human Services; Subchapter B Food for Human Consumption; Part 110 Food Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food
21 CFR §113	Title 21 Food and Drugs; Code of Federal Regulations; Chapter I Food and Drug Administration, Department of Health and Human Services; Subchapter B Food for Human Consumption; Part 113 Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers

21 CFR §114	Title 21 Food and Drugs; Code of Federal Regulations; Chapter I Food and Drug Administration, Department of Health and Human Services; Subchapter B Food for Human Consumption; Part 114 Acidified Foods
21 USC §321	Title 21 Food and Drugs; United States Code; Chapter 9 Federal Food, Drug, and Cosmetics Act; Subchapter II Definitions; Section 321 Definitions
42 USC §6903	Title 42 The Public Health and Welfare; United States Code; Chapter 82 Solid Waste Disposal; Subchapter I General Provisions; Section 6903 Definitions
49 USC §5102	Title 49 Transportation; United States Code; Subtitle III General and Intermodal Programs; Chapter 51 Transportation of Hazardous Material; Section 5102 Definitions
9 CFR §381.300-309	Title 9 Animals and Animal Products; Code of Federal Regulations; Chapter III Food Safety and Inspection Service, Department of Agriculture; Subchapter A Agency Organization and Terminology, Mandatory Meat and Poultry Products Inspection and Voluntary Inspection and Certification; Part 381 Poultry Products Inspection Regulations; Subpart X Canning and Canned Products
AOAC	Association of Official Analytical Chemists
APHA	American Public Health Association
BAM	FDA's Bacteriological Analytical Manual
Bioterrorism Act of 2002	Public Health Security and Bioterrorism Preparedness and Response Act of 2002
BRC	British Retailers Consortium, a GFSI standard
BSE	Bovine Spongiform Encephalopathy
Calibration	Confirmation of standardization of a measurement device or system against a known reference
CBP	Customs and Border Protection
CCP	Critical Control Point
CDP	Carbon Disclosure Project
CFR	Code of Federal Regulations
COA	Certificate of Analysis
Codex	Codex Alimentarius Commission
Co-Manufacturer	A third party that manufactures or packages a Conagra Brands labeled finished product or component under a purchase order, supply agreement, or contract

Component Materials	A unit that contains a product or ingredient to be used by the consumer when preparing the finished product
CQP	Critical Quality Point
C-TPAT	Customs-Trade Partnership Against Terrorism
EMP	Environmental Monitoring Program
EPA	Environmental Protection Agency
FALCPA	Food Allergen Labeling and Consumer Protection Act
FDA	Food and Drug Administration
Finished Product	Item purchased by Conagra Brands from a Supplier
FSIS	Food Safety and Inspection Service
FSSC2200	Food Safety Certification 2200
GFSI	Global Food Safety Initiative
GLP	Good Laboratory Practice
GMO	Genetically Modified Organisms
GMP	Good Manufacturing Practice
HACCP	Hazard analysis critical control points
High Risk Processes	A product in which there is the potential for metal contamination and where metal detection of the finished product is not possible
HVAC	Heating, Ventilation and Air Conditioning
Hygienic Restoration	Corrective actions to maintain the hygienic condition of the processing environment and to ensure the production of safe, wholesome foods, after an event that could compromise food safety (*e.g.*, roof or overhead leaks)
Ingredient	A raw material, incidental additive, or processing aid used to manufacture a finished product
ISO	International Organization for Standardization
Legality	national, federal, state, and local regulations in the country of manufacture and intended markets
LTL	Less than truckload

Materials	Any raw material, ingredient, packaging material, incidental additive, or processing aid that is used as part of the manufacturing process
MAV	Maximum Allowable Variation
MIG	Mercury in Glass thermometer
MRL	Maximum Residue Limit
MSDS	Material Safety Data Sheet
MSS	Master Sanitation Schedule
NACMCF	National Advisory Committee on Microbiological Criteria for Foods
NIST Handbook 133	National Institute of Standards and Technology Handbook 133: Checking the Net Contents of Packaged Goods
NRTE	Not Ready to Eat; also, Ready to Cook (RTC)
Packaging	Packaging or containment devices that come in contact with the finished product and/or the finished product shipping case or tray.
PAS ISO 17712	International Organization for Standardization's Publicly Available Specification 17712
PCO	Pest Control Operator
Potable Water	Fit or suitable for drinking; water supplies that have been tested and determined to meet or exceed the appropriate health authority standards for drinking water
Proposition 65	Health and Safety Code Section 25249.5 et. sec.
Raw Material	An ingredient, incidental additive, or processing aid used to manufacture a finished product
Rework	Any combination of components or work-in-process that is held for later use from when it was originally combined, processed, or manufactured
RTC	Ready to Cook; also, Not Ready to Eat (NRTE)
RTE	Ready to Eat
Sanitary Food Transportation Act of 1990	49 USC §5701 et. seq.; Title 49 Transportation; United States Code; Chapter 57 Sanitary Food Transportation
SQF	Safe Quality Food, a GFSI standard
SSOP	Sanitation Standard Operating Procedures

Supplier	Any company that delivers materials or services to a Conagra Brands site also referred to as a Supplier, co-packer, re-packer, or licensee
SVI	Status Verification Interface
TSE	Transmissible Spongiform Encephalopathy
USDA	United States Department of Agriculture
Supplier	Suppliers, co-manufacturers, and other quality partners
WIP	Work in Process; Work in Progress