



If you have one of the recognized benchmark standards explained in this letter and would like to be considered as a Price Chopper Trade Partner, please email marylee@pricechopper.com with a letter of introduction along with the item(s) under consideration and your current food safety standard in use. Your email will be answered at our earliest convenience.

Price Chopper proudly works with trade partners to offer our customers safe and wholesome foods that consistently meet the highest standards for quality and safety. This shared commitment to our customers requires all of us to take the necessary measures to ensure the integrity of our products throughout the entire food chain.

Like many other retailers, wholesalers, and food service companies, we rely on our trade partners to implement and maintain the best food safety and quality management systems. Additionally, we seek assurance that the systems in place are effective and have been verified through a rigorous, reliable and independent third-party certification program. Below are the recognized Global Food Safety Initiative (GFSI) standards.

GFSI Manufacturing Standards:

- [BRC](#) – British Retail Consortium
- [Dutch HACCP](#)
- [FSSC 22000](#)
- [Global Aquaculture Alliance BAP](#) Issue 2 (GAA Seafood Processing Standard)
- [Global Red Meat Standard](#) Version 3
- [IFS](#) – Food Version 6
- [SQF](#) - Safe Quality Food – minimum level II working toward level III
- [Synergy 22000](#)
- [CanadaGAP](#)
- [GlobalG.A.P IFA Scheme V3](#)
 - General Regulations: V3.1_Nov09 (all scopes)
 - Fruit and Vegetables: 3.0-2_Sep07
 - Livestock Base: 3.0-4_Mar10
 - Aquaculture - V1.02_March10
- [SQF](#) 1000 Level 2

- [PrimusGFS](#) - primary manufacturing
- [GAP](#) – Requirement for Independent Growers. Farms that have an average annual value of produce sold during the previous three-year period of \$25,000 or less.

Price Chopper feels that requiring trade partners to implement one of the GFSI benchmarked standards represents a major step forward in our trade partnerships. This shared commitment will facilitate the achievement of our common goals to minimize food safety risks, eliminate the burden of multiple audits, and maximize returns through improved quality.

Sincerely,

Richard Reed
Vice President, Floral & Produce Merchandising