

GLOBAL FOOD SAFETY & HEALTH POLICY

POLICY STATEMENT

We are committed to complying with all applicable food safety laws and regulations in the markets in which we operate and to providing safe, high-quality foods so people can save money and live better. To do this, the Food Safety team is responsible for overseeing a comprehensive food safety management system from farm to fork. This includes creating and ensuring adherence to policies and procedures that enable us to buy, store, transport, prepare, and sell food in a manner that meets all regulations as well as our own stringent food safety standards.

WHAT TO DO



BE CLEAN, BE HEALTHY

- Wash hands when necessary
- Do not work with food when ill
- Never touch ready-to-eat food with bare hands



KEEP IT COLD, KEEP IT HOT

- Keep cold foods at 4°C/41°F or below (or as directed by local law)
- Keep hot foods at 65°C/140°F or above (or as directed by local law)



DON'T CROSS CONTAMINATE

- Do not store raw foods over cooked or ready-to-eat foods
- Never prepare ready-to-eat foods on the same surface or with the same utensils used to prepare raw animal proteins



WASH, RINSE, SANITIZE & BE ORGANIZED

- Properly wash, rinse, and sanitize all food contact utensils and equipment
- Properly store all equipment, utensils, and containers in their designated places and keep your work area clean



COOK IT & CHILL IT

- Cook food until it reaches a proper internal temperature
- Rapidly cool foods to 4°C/41°F or below (or as directed by local law)

EXECUTE RECALLS

Respond to recall notifications quickly to ensure impacted product is immediately removed from shelves

REPORT & ESCALATE

Report all regulatory visits and immediately correct critical issues
Notify leadership if issues remain unresolved

WHAT TO LOOK FOR

NON-COMPLIANCE OR REPEAT ISSUES cited on regulatory inspections, third party audits, or self-audits.

ASSOCIATES WITH BARE HANDS touching ready-to-eat food or not properly washing their hands.

MULTIPLE CUSTOMER COMPLAINTS of a similar nature or with the same product, as this could be a sign of a critical issue.

IMPROPER LABELS which are not in compliance with local regulatory requirements.

MALFUNCTIONING EQUIPMENT that cannot achieve or maintain products at the proper temperatures.

PRODUCT FROM UNAUTHORIZED SOURCES OR SUPPLIERS that require pre-approval by Food Safety.

REPORTS OF PEST ACTIVITY OR SIGHTINGS from associates, customers, third party audits, or regulatory inspections.

OUT-OF-DATE PRODUCTS, which could indicate improper food-rotation practices.

Asking Questions and Reporting Violations

To ask a question about this policy or to report a suspected violation of this policy, please contact a member of Management, the Compliance department, or the Legal department.

You may also report suspected violations by contacting Walmart's Global Ethics Helpline: **1-800-963-8442**

Web: www.walmartethics.com or Email: ethics@wal-mart.com

Reports to the Ethics Helpline are always confidential, and if you choose, you may report your concern anonymously.

Additional specific country contact information can also be found on www.walmartethics.com.

In the U.S., you may also use the U.S. Compliance Hotline for questions: 1-800-530-9923

Related Policies: Statement of Ethics; Global Food Safety Management System **Last Modified:** November 1, 2017 **Version:** FSH-01
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