

May 6, 2016

NBC Bay Area Media Inquiry Q&A Regarding Sysco's Saskatoon Cross Dock Facility

1. Has Sysco Regina ever used this facility in Saskatoon to store potentially hazardous foods?

Sysco's Saskatoon cross dock facility is used to transfer products from "truck-to-dock-to-truck" or "truck-to-truck." It is not a food storage facility. Product from trailers loaded at Sysco Regina and Sysco Edmonton are off-loaded to pre-cooled trailers using the Saskatoon cross dock as a transfer point. This is a practice Sysco and the broader foodservice industry commonly uses to enable the safe and efficient transport of food products to customers located at distances remote from distribution warehouses.

2. Does the Saskatoon facility contain refrigeration units to accommodate foods that need to be temperature controlled?

Yes, but they are not currently in use. Instead, Sysco pre-positions an empty refrigerated trailer and an empty freezer trailer at the cross dock to temporarily hold any product that is not immediately transferred "truck-to-dock-to-truck" or "truck-to-truck."

3. Is Sysco's policy banning drop sites companywide still intact, or are some regions allowed to use drop sites to store food?

Yes, our policy banning drop sites companywide is still in place. The Saskatoon cross dock facility is not a drop site or food storage facility.

4. Are drop sites still discontinued from use by Sysco San Francisco?

Yes.

5. Has Sysco made any company policy changes to increase the monitoring of how its regional facilities are handling food?

Yes, in recent years, Sysco has strengthened our food safety program significantly at all levels, including placing new Food Safety Program Managers at each Sysco operating company, reinforcing and enhancing our required food safety product handling and training for all employees, and thoroughly assessing all of our processes.

6. Have health officials inspected or commented on the company's overnight cross docking procedures?

An inspector from the Saskatoon Regional Health Authority visited the Saskatoon cross dock facility on April 21, 2016. In his report, the inspector commented: *"Due to the lack of food stored onsite, the inspection did not reveal any potential for concern. In order to get a thorough assessment of food handling practices an inspection should be done in the early morning hours."*

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In subsequent discussions and correspondence with this inspector and other officials of the Saskatoon Regional Health Authority, Sysco has encouraged the agency to conduct a follow-up inspection during active cross-docking procedures between the hours of 1 a.m. and 6 a.m.

7. Is it common to break the cold chain during cross docking operations?

While there is no specific regulatory definition for the term "cold chain," Sysco's food safety policies and procedures provide for the safe and proper handling, storage and transportation of food products throughout the supply chain, including at our cross dock facility in Saskatoon.

8. Do Sysco regional facilities in the United States conduct a similar cross docking operation where potentially hazardous food is allowed to sit out in a non-temperature controlled environment?

Sysco conducts similar cross docking operations in other locations in the U.S. and Canada in a manner consistent with our food safety policies and procedures to ensure the safe and proper handling, storage and transportation of food products throughout the supply chain.

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