



Food Safety at Cargill

As an agricultural and food company, food safety is fundamental to Cargill's ongoing business. Our goal is to provide high quality, safe food every time, everywhere. We recognize that our work in this important area is never done. Every day we work to earn the trust of our customers and consumers, beginning with the safety of the products we produce and extending to improving food safety around the world.

Our definition of food safety is simple -- protecting people and animals from illness or injury from handling or consuming our food products. Our efforts to ensure this—all along the vast supply chain, from production to consumption—are much more complex. Because we touch the global food supply chain in so many ways and in so many places, we take a broad, comprehensive science- and risk-based approach to ensure the safety and integrity of all of our products. This comprehensive approach is designed to address biological, chemical and physical hazards.

Because we recognize that food safety practices, legislation and regulatory oversight vary between and even within nations, we have adopted one global systems approach to which we hold ourselves accountable across *all* of our business, in *all* of our geographies.

Leadership

We strive to be a reliable source of expertise for our customers; have the trust of regulators; earn the confidence of consumers; and be a catalyst to improve food safety in the industries in which we operate.

We actively engage with the scientific community, our key customers and other stakeholders in the development of sound public policy. In the United States, Cargill supported reform of food safety laws and the need for adequate U.S. Food and Drug Administration (FDA) authority to oversee the food system responsible for delivering safe food to American consumers. We are actively supporting FDA's implementation of the Food Safety Modernization Act and are working with regulators, non-governmental organizations, customers and others to embrace the law's focus on prevention.

We also promote public-private partnerships that focus on the global harmonization of food safety standards, the improvement of food safety practices, and public education. Examples of those partnerships are:

- GFSI. Related to harmonization efforts, we are leading the global food industry in supporting the [Global Food Safety Initiative \(GFSI\)](#), a non-profit foundation that benchmarks existing food safety standards against food safety criteria. GFSI's mission is continuous improvement in food safety management systems to ensure confidence in the delivery of safe food to consumers.



- **GFS-China.** When it comes to food, countries are less self-sufficient and more dependent on each other than ever before. That's why Cargill is a key partner in a new effort to build international understanding of food safety coordinated by Michigan State University. In May 2011, the [Global Food Safety-China \(GFS-China\) program](#) gave 24 senior government officials from China a first-hand look at how leading food companies, including Cargill, collaborate to ensure food safety. GFS-China is supported by Cargill, General Mills International, Pfizer Animal Health and Danone, as well as many other organizations. It builds on two previous food safety study programs Cargill helped organize for China's General Administration of Quality Supervision, Inspections and Quarantine
- **SSAFE.** We engage with private industry, government, academia, consumers, inter-governmental organizations and nongovernmental groups. Cargill is a founding member of [Safe Supply of Affordable Food Everywhere \(SSAFE\)](#), a nonprofit organization that is officially recognized by the Food and Agricultural Organization (FAO) of the United Nations and World Organization for Animal Health (OIE). SSAFE works to foster public-private partnerships that support the adoption of international science-based food safety, animal health and plant protection standards.
- **Feeding America.** With funding and support from Cargill, Feeding America has dedicated a staff person to strengthen its food-safety training and evaluation efforts throughout its national food bank network. Feeding America is a network of food banks that serve thousands of people in every U.S. state and some provinces in Canada.

Global approach

We have a deep understanding of and appreciation for the role that everyone from farmers to families play in keeping food safe. We have a single systems approach to food safety management for all of our businesses, across all geographies. To meet the one global systems approach principle:

- We apply the standards and principles of Codex Alimentarius, the World Organization for Animal Health (OIE) principles, and the International Plant Protection Commission (IPPC) principles for plant health issues. These systems are based on prevention, intervention and response to enhance public health. (We could insert links to these organizations)
- We implement these standards and principles through programs, such as good hygiene protocols, and the Hazard Analysis Critical Control Points (HACCP) systems.
- Our food safety practices will be continuously updated based on what we learn through our own efforts, our industries, customers, the scientific community, and others in the food supply chain. Cargill's goal is that all of our human food production facilities will achieve GFSI-benchmarked certification by 2014, and all Cargill grain handling and animal feed facilities will be certified by 2015.

Accountability

We hold ourselves accountable to fully implement our global food safety approach and continuously seek ways to improve the food safety system. We maintain a dedicated Corporate Food Safety & Regulatory Affairs (CFSRA) group, which provides global leadership in food safety, regulatory affairs, animal health and quality assurance for Cargill businesses. Food safety leaders positioned in our business units are accountable for implementing CFSRA policies, procedures, and continuous improvement in these areas. Cargill facilities and businesses are evaluated by a Food Safety Index, which evaluates areas of management systems such as HACCP and sanitation programs.



Our food safety approach, monitoring practices and requirements are defined and will be effectively communicated, not only internally but externally through to our vendors, suppliers and external manufacturers. We hold our vendors, suppliers and external manufacturers accountable for fully implementing our requirements for them. Cargill is piloting the Supplier and External Manufacturer (SEM) process, which Cargill developed to align Cargill businesses that have an impact on the food and animal feed supply to qualify and manage suppliers and manufacturers using one global process that incorporates food safety and quality practices. The process is intended to reduce food safety risk, and keep people and animals safe.

Part of the food safety culture is continuous improvement. In July 2011, Cargill opened a new \$14.7 million facility in Wichita, Kan., with research, development, culinary, laboratory, pilot plant and distribution capabilities. The research and development labs focus on food safety and quality. In June 2011, Cargill opened a \$12.6 million innovation center in Campinas, state of São Paulo (Brazil). The new complex was developed based on sustainable principles and houses technical teams from many fields of knowledge, including food safety training, inspection and measurement.

Personal Responsibility

At Cargill, we believe all employees are responsible for contributing to the success of our food safety system. We empower them to bring forward ideas that can improve our efforts and to take action when they see a problem in our operations that could compromise food safety.

We strive to ensure that every Cargill employee is provided the training necessary to understand our food safety policies and practices and their role in food safety. In addition, food safety is every Cargill leader's responsibility:

- Cargill corporate and operational managers are required to respond to employees' food safety concerns in a timely manner and to listen to ideas for improving our system.
- Leaders at all levels are responsible for helping create a culture of food safety across Cargill.
- Our senior leadership team provides operational managers with the resources required to maintain a robust food safety system and to comply fully with food safety standards and expectations set by the company, regulators and customers.

Transparency

We are committed to transparency and sharing information on food safety issues across our businesses and with regulators, customers, vendors, suppliers and external manufacturers and consumers. We have formal and informal processes in place for sharing our food safety innovations, learnings and best practices with all of our internal and external stakeholders in agriculture and food, as well as to learn from others.

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