

EDF Model Safer Food Policy for Retailers/Grocers and Restaurants

<publication date>

1. Vision Statement

At <company name>, our goal is to provide our customers with food and beverage products that meet their needs, are made with the safest possible ingredients, and are packaged in the safest possible packaging.

2. Scope

This policy applies to food and beverage products sold in our stores and/or restaurants.

3. Supply Chain Transparency

Our goal is to make informed decisions about the products we sell by improving our understanding of product composition, including ingredients in food and beverage products, chemicals used in packaging, and potential contaminants from food sourcing, processing, and storage along the supply chain. All food ingredient suppliers must disclose complete ingredient data and contaminant information to <3rd-party product ingredient database> by <date>. Suppliers of food contact materials used along the supply chain (i.e., food packaging and processing equipment) must also disclose intentionally used chemicals and potential contaminants to the database by the same date.

4. Informing Consumers

Our goal is to maintain consumer confidence in the food and beverages we sell by providing meaningful and easily accessible information on ingredients, chemicals used in packaging, and potential contaminants.

Online Disclosure: Suppliers are required to disclose online a list of ingredients (no generics, i.e., “flavor”), the ingredient functions by product, and potential contaminants by <date>. Suppliers are also required to disclose chemicals used in final packaging. For our private label products, this information will be made available directly on our website.

5. Safer Product Design

- a. Our goal is to sell food and beverage products that meet customer expectations, contain the safest available ingredients, and are packaged in the safest possible packaging. To reach this goal, we will develop and implement a safer product design process by <date>. As part of this process, we will:
- b. Develop and share a priority list of ingredients and contaminants that suppliers are required to reduce and ultimately remove from food, beverages, and the food contact materials in which they are packaged along the supply chain, from food processing to customers’ homes;
- c. Require that all other ingredients used in the products and food contact materials to have been reviewed for safety by FDA in the United States or a similar regulatory authority in the local market; and
- d. Periodically and systematically measure the reduction in the use of ingredients and contaminants we have targeted and the expansion of the use of safer ingredients in food and beverage products and safer chemicals in food contact materials.

6. Public Commitment

We will be transparent about our goals and outcomes. We will make public this safer food policy and our progress on implementation through annual status reports.