

# PepsiCo Global Food Safety Policy

September 1, 2020

Food Safety is a top priority for PepsiCo. Our vision is To Be the Global Leader in Convenient Foods and Beverages by Winning with Purpose. Our mission is to Create More Smiles with Every Sip and Every Bite. Fundamental to both our vision and our mission is a promise to manufacture products that are both safe and delicious.

To deliver on this promise, PepsiCo is committed to maintaining comprehensive food safety management systems. We follow rigorous global food safety standards that are aligned to industry codes, organizational standards and customer requirements. These standards are applied appropriately in each local market and comply with all applicable legal and regulatory requirements.

Risk based controls are fundamental to PepsiCo's food safety management systems and are designed to mitigate potential hazards and risks. These controls are critical to our manufacturing and support processes. Our products are traceable, which enables us to quickly investigate and address any potential concerns in the marketplace.

Continuous improvement is a core principle of PepsiCo's food safety management systems. We achieve this by setting and measuring specific food safety objectives across our Supply Chain. We validate the effectiveness of our food safety management systems through internal and external audits. We remediate any identified deficiencies, use the learnings to improve our processes and continue to build food safety capability.

## Governance and Management

At PepsiCo, food safety is an enterprise-wide priority. The PepsiCo Executive Product Integrity Council ("EPIC") provides senior level oversight to ensure that all PepsiCo products meet our food safety standards. The Global Food Safety group is responsible for developing and administering this Policy, as well as the global standards referenced above. In addition to the Global Food Safety group, the Research and Development and Supply Chain teams are the primary functional stakeholders.

In addition, the leaders and employees of PepsiCo's manufacturing sites are responsible for incorporating food safety principles into every manufacturing process every day. Each site must maintain its own food safety manufacturing system which conforms to our global standards as well as to local statutory and regulatory requirements.

Finally, all employees have a role to play in ensuring that PepsiCo meets our high food safety standards. If you see anything that is an actual or potential risk to food safety, you must immediately report it to location management. You should also report any concerns about local food safety practices to location or sector management or, if you prefer, through our Speak Up hotline which may be used anonymously where permitted by law.

## Contact Information

- For questions related to this Policy, please contact the Corporate Global Food Safety group.
- To raise a concern through Speak Up, please contact: <http://www.pepsicospeakup.ethicspoint.com>