

PROCESS FOR INSPECTING THE SAFETY OF FRESH PRODUCTS SOLD AT BACH HOA XANH



STEP 1

Supplier Input Requirements

MEAT (PORK, CHICKEN, BEEF, DUCK)

- **Rapid Tests (once a month):** Test for borax and formalin (preservatives)

SEAFOOD (FISH, FROG, SHRIMP...)

- **Rapid Tests (once a month):** Test for borax, formalin (preservatives), and Enrofloxacin / Ciprofloxacin(antibiotics)

FRUITS, VEGETABLES, AND MUSHROOMS

- **Rapid Tests (once a month):** Test for Organophosphate and Carbamate (pesticide residues)

NOODLES, VERMICELLI ...

- **Rapid Tests (once a month):** Test for borax and formalin (preservatives)



STEP 3

Visual Inspection

Bach Hoa XANH conducts visual inspections of products at warehouses and stores, using an application to record and cross-check product quality status.

Detailed Testing

Full testing of all substances is carried out once a year

Random Sample Testing

STEP 2



STEP 4



Suppliers must provide complete documentation, including:

- Certificate of Food Safety Compliance (or equivalent certificates) in accordance with government regulations.
- Test Reports containing all required inspection criteria, based on applicable regulations such as 50/2016/TT-BYT, 09/2023/TT-BNNPTNT, and other relevant Vietnamese standards.

For Fruits and Vegetables:

- Safety Commitment Letter: Suppliers must commit that products are safe, with no pesticide residues, no use of prohibited coloring agents, and that fertilizers/pesticides are properly withheld before harvest.
- Safety Commitment Signage: Display a safety commitment sign at the cultivation area.

BACH HOA XANH COMMITTED TO STRIVING FOR PRODUCT SAFETY & QUALITY



Classification & Monitoring of High - Risk Products

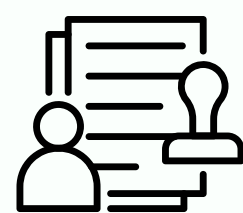
For products in the high-risk group regarding food safety, Bach Hoa XANH conducts identification and classification, thereby increasing inspection and monitoring of this group of food products to quickly detect and prevent unsafe products from reaching customers.



01

Comprehensive Inspection of All Products

We continuously improve and expand our inspection process, ensuring that an increasing number of products are strictly monitored. This helps Bach Hoa XANH maintain the highest standards for every item on the shelves, bringing customers complete peace of mind.



02

Collaboration with Experts and Reputable Laboratories

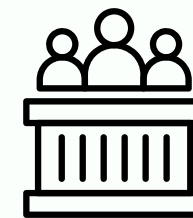
Bach Hoa XANH collaborates with industry experts, reputable laboratories, and relevant authorities in inspecting and monitoring product quality. At the same time, we continuously study and apply modern, improved, and professional control methods in quality management.



03

Close Coordination with Local Authorities

With the goal of further strengthening product quality control from the source, Bach Hoa XANH has reached out to and collaborated with local authorities and relevant departments. This support helps us monitor quality more effectively and build a transparent, reliable supply chain.



04

Connecting with universities and farmers

We work with university laboratories to leverage specialized knowledge and support engineers and farmers in implementing quality control practices. This not only helps improve product quality from the source but also promotes the sustainable development of the supply chain.



05