



FDA & Food Safety in 2022

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Meet Your Moderator



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TRACEGAINS

Meet Your Speakers



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About Us



What Makes Us Different?



100 Years of
Food Safety
& Quality



120+ Countries
Served

Food Distribution Centers

The AIB International
Consolidated Standards for Inspection



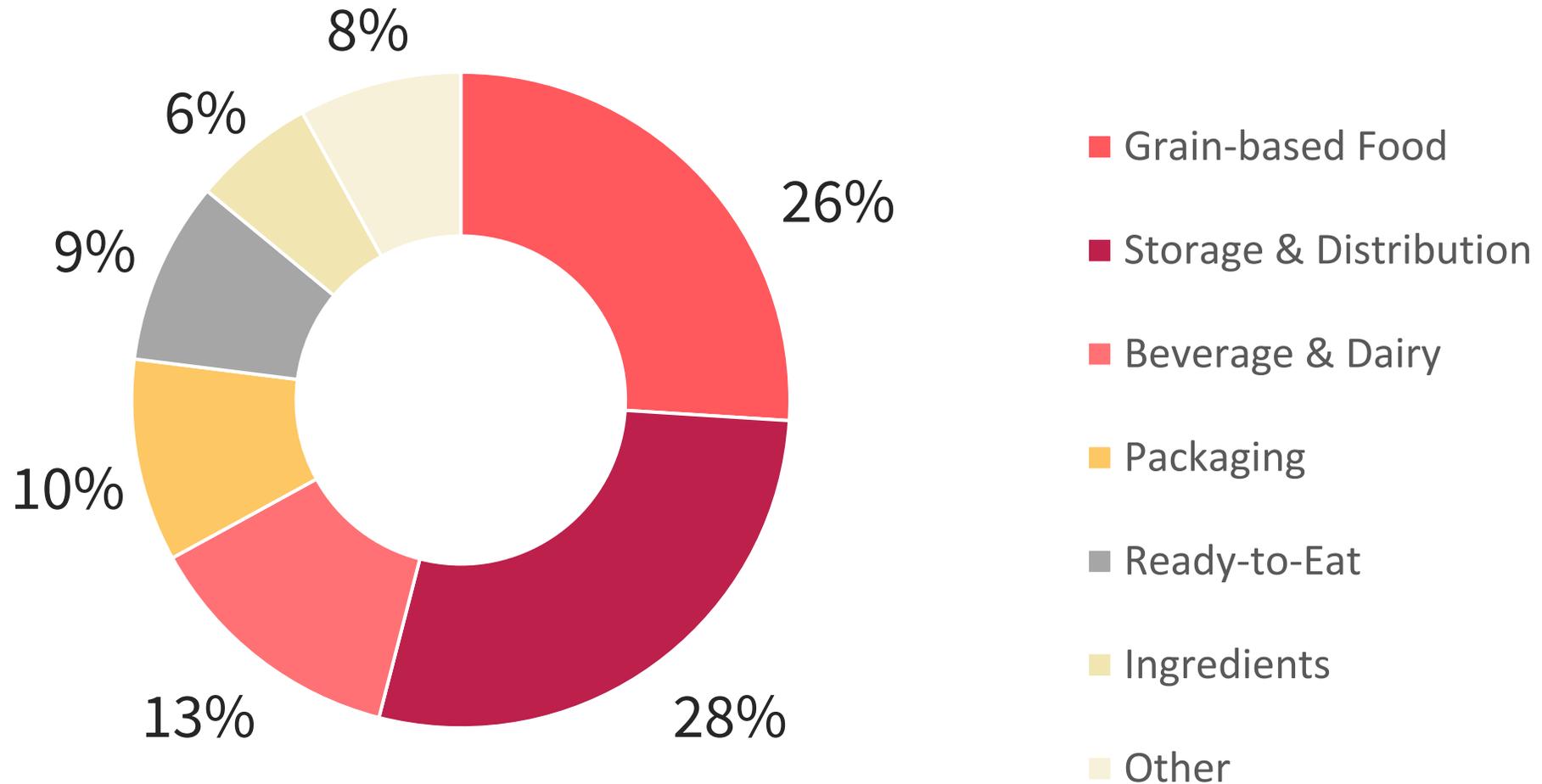
Consolidated
Standards

Our Mission

We promote food integrity and equip our clients with knowledge because everyone deserves safe, high-quality food.



Portfolio

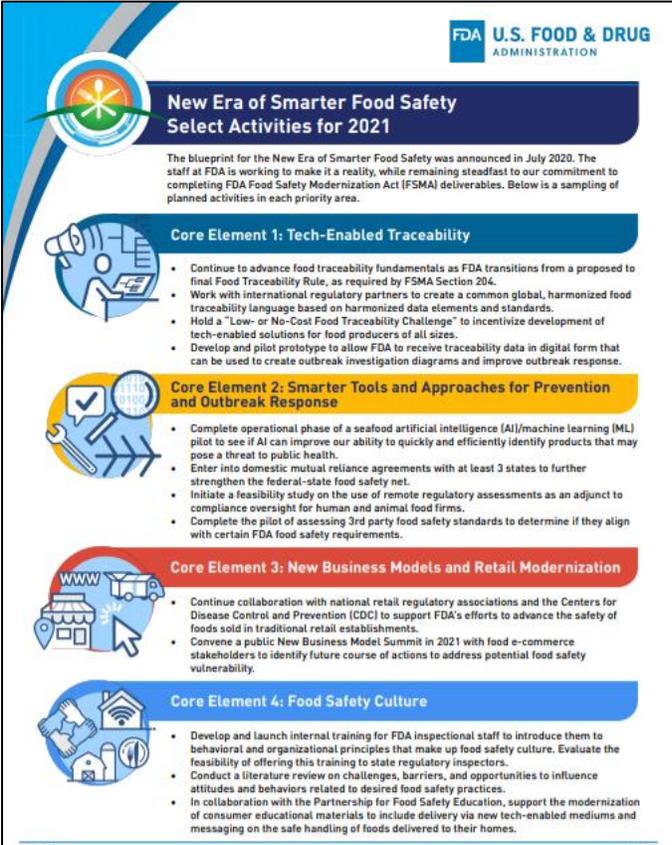


FDA's New Era of Food Safety

- Announced in July 2020 with the goal of reducing foodborne illness
- Outlines achievable goals for manufacturers
- Is focused on four priority areas, called core elements

Four Core Elements of “New Era”

1. Tech-Enabled Traceability
2. Smarter Tools and Approaches for Prevention and Outbreak Response
3. New Business Models and Retail Modernization
4. Food Safety Culture



FDA U.S. FOOD & DRUG ADMINISTRATION

New Era of Smarter Food Safety Select Activities for 2021

The blueprint for the New Era of Smarter Food Safety was announced in July 2020. The staff at FDA is working to make it a reality, while remaining steadfast to our commitment to completing FDA Food Safety Modernization Act (FSMA) deliverables. Below is a sampling of planned activities in each priority area.

Core Element 1: Tech-Enabled Traceability

- Continue to advance food traceability fundamentals as FDA transitions from a proposed to final Food Traceability Rule, as required by FSMA Section 204.
- Work with international regulatory partners to create a common global, harmonized food traceability language based on harmonized data elements and standards.
- Hold a “Low- or No-Cost Food Traceability Challenge” to incentivize development of tech-enabled solutions for food producers of all sizes.
- Develop and pilot prototype to allow FDA to receive traceability data in digital form that can be used to create outbreak investigation diagrams and improve outbreak response.

Core Element 2: Smarter Tools and Approaches for Prevention and Outbreak Response

- Complete operational phase of a seafood artificial intelligence (AI)/machine learning (ML) pilot to see if AI can improve our ability to quickly and efficiently identify products that may pose a threat to public health.
- Enter into domestic mutual reliance agreements with at least 3 states to further strengthen the federal-state food safety net.
- Initiate a feasibility study on the use of remote regulatory assessments as an adjunct to compliance oversight for human and animal food firms.
- Complete the pilot of assessing 3rd party food safety standards to determine if they align with certain FDA food safety requirements.

Core Element 3: New Business Models and Retail Modernization

- Continue collaboration with national retail regulatory associations and the Centers for Disease Control and Prevention (CDC) to support FDA’s efforts to advance the safety of foods sold in traditional retail establishments.
- Convene a public New Business Model Summit in 2021 with food e-commerce stakeholders to identify future course of actions to address potential food safety vulnerability.

Core Element 4: Food Safety Culture

- Develop and launch internal training for FDA inspectional staff to introduce them to behavioral and organizational principles that make up food safety culture. Evaluate the feasibility of offering this training to state regulatory inspectors.
- Conduct a literature review on challenges, barriers, and opportunities to influence attitudes and behaviors related to desired food safety practices.
- In collaboration with the Partnership for Food Safety Education, support the modernization of consumer educational materials to include delivery via new tech-enabled mediums and messaging on the safe handling of foods delivered to their homes.

Preparing for the Core Elements

- Why the changes?
- What has been the number 1 483 finding the past two years from the FDA? (Hint: Do you import?)
- What do FDA findings have to do with enhancements, elements and new focus?



#1 Tech-Enabled Traceability

- Technology exists and is being used by large Grocery Manufacturers
 - How can using this technology help minimize outbreaks?
 - Data sharing can reduce the time it takes to identify source of problem
 - Rapid traceback system connects the dots for future issues
 - End-to-End traceability provides confidence for consumers
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#2 Smarter Tools and Approaches for Prevention and Outbreak Response

- Utilizing root cause analysis in evaluating outbreak and corrections
- Leveraging third party audits to advance food safety information
- Maintaining testing technologies
- Utilizing remote or virtual component inspections for isolated issues

#2 Smarter Tools and Approaches for Prevention and Outbreak Response

- Utilizing PulseNet and GenomeTrakr Network information for pathogen/virus outbreak identification
 - Enhancing early warning mechanisms between countries on viruses and pathogens
 - Developing and enhancing lockdown capabilities to prevent sales of recalled food products
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#3 New Business Models and Retail Modernization

- Online shopping has changed how consumers shop for food, which has been expedited during COVID
 - Food safety training on proper handling for services such as UPS, FedEx, and DoorDash
 - Retail food safety programs effectiveness in preventing food borne illness
 - Review of equipment and plant design for food safety
 - Increase risk-based inspectional approaches
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#4 Food Safety Culture

- Develop FDA food safety culture marketing plan
- Developing tools or programs that companies can use to assess their food safety culture
- Promote positive food safety culture factored in to reduce inspection frequencies' similar to OSHA programs
- Conduct training on food safety culture and promote food safety culture as part of a positive food safety program

Conclusions

- Imagine being able to scan a product in a supermarket and find its origin or if it is part of a foodborne illness outbreak
 - Consumers gain an understanding of how natural disasters globally can have an impact on food safety
 - Expect new focus from FDA and regulatory inspections on these four new core elements
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Your Recommended Preparations

- Verify and validate current traceability and recall programs
 - Review current shipping and receiving programs and procedures
 - Ensure supplier control programs are in place
 - Ensure suppliers maintain formalized traceability systems
 - Training, Training, Training
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Your Recommended Preparations (cont.)

- Enforcement of new regulations usually gives industry time to prepare and implement programs and changes
 - Time frames can be 1-3 years depending on size of company and business
 - Procrastination is not an option
 - The time to prepare for new tracking and tracing enhancement is now
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TraceGains Network



**Freedom from tracking
down suppliers and requesting
information or documents**

46K+

Supplier Locations

530K+

Items & Ingredients

3M+

Supplier, Item & Ingredient Documents

150+

Standardized Online Forms

130+

Supplier Countries

The TraceGains Networked Ecosystem Difference



1. Connect

Connect teams within a networked ecosystem, including API web services



2. Digitize

Digitize documents, ingredient and item data, and the process of information exchange



3. Automate

Automate business processes with workflows and alerts

Supplier Management

The definitive industry solution for ingredient supplier documentation and data.

THE PROBLEM

You need vast amounts of supplier documentation to run your business.

WHY IT MATTERS

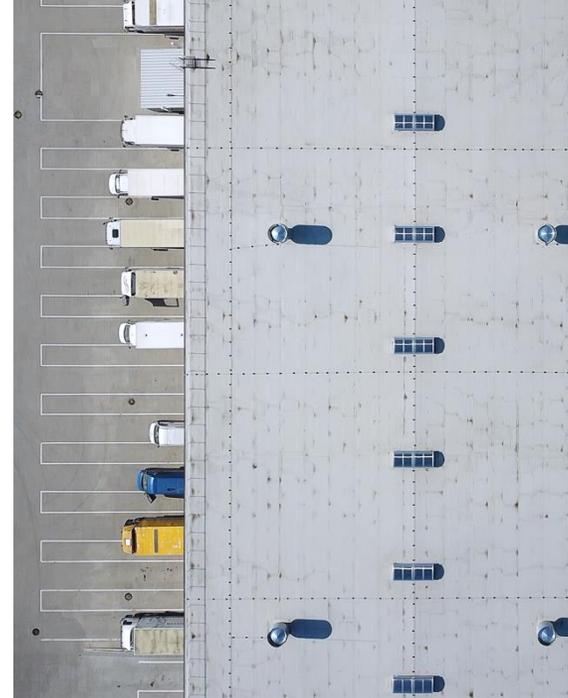
Cumbersome and repetitive document management slow down sourcing.

THE SOLUTION

Digital documents and data enable re-use, insights and automation.

THE TRACEGAINS DIFFERENCE

Powered by almost 20,000 suppliers in the TraceGains supplier ecosystem.



Supplier Compliance

Accelerated sourcing with supplier scorecards and industry intelligence.

THE PROBLEM

Risk and variability can be hard to spot, and outstanding supplier performance easy to miss.

WHY IT MATTERS

A single issue can drive huge costs, while tiny trends can hurt over time.

THE SOLUTION

Score performance, customize templates and automate processes.

THE TRACEGAINS DIFFERENCE

Real-time information integrated with ingredient specification-level data.



Smart Alerts

Real-time fraud and regulatory risk monitoring for your supply chain.

THE PROBLEM

Critical risk data that lives externally may not be there when you need it.

WHY IT MATTERS

Fraud, allergens, contamination, foreign material, recalls and bad actors.

THE SOLUTION

Configurable alerts from the industry's most authoritative sources, always up to date.

THE TRACEGAINS DIFFERENCE

Customized alerts driven by the needs of your business, and there when it matters most.



Value Across the Organization

TraceGains brings people and information together.

- **R&D** can quickly find ingredients and raw materials **and digitally model variations.**
- **Regulatory departments** can address and manage claims, labeling issues, and another compliance-related requirement proactively.
- **Quality** can manage the ingredient and supplier approval process and prepare and share specs.
- **Procurement** can identify suppliers and estimate pricing, identifying alternate suppliers if needed.
- **Suppliers** can ensure safe items and ingredients seamlessly enter your supply chain.



Live Q&A



Thank You
Plug In. Go Faster.