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# Engaging the Next Generation of FSQA Workers

April 14, 2022

# Meet Your Moderator



# Mercedes Howard

Webinar Specialist





# Please type your questions in the chatbox!

Q&A - □	Slides ::- TraceGains Network provides big data to enable process automation between companies 1K+ 250K+ 30K+ CUSTOMER ITEMS 30K+ LOCATIONS 1.5M 100+ COUNTRIES	Survey — — — Webinar Survey Your feedback is appreciated, *1. How useful was this webinar? Select a Choice • *2. What are the biggest challenges your business currently faces? (Check all that apply) Limited resources Declining profit margins Managing rapid growth Increased competition
Enter your question *	Warnings & Alerts 350K+ scientific articles	Internal/external collaboration     Training management     Maintaining regulatory compliance     Supply chain risk management     Document management     Lack of business insight     Other  3. Would you like more information on any of     the following?     Finding qualified suppliers     Managing supplier compliance

# About TraceGains

# Connecting People And Information So Teams Can Work Smarter



Food and Beverage • Dietary Supplements • Retail • Consumer Packaged Goods

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# Where We Came From



# What Makes TraceGains Different?

On average, companies find that 80%

of their suppliers are already on TraceGains Network.



# Meet Your Speakers



# Dr Darin Detwiler Food Policy Expert & Professor



# James Yarbrough

Account Executive





# Dr. Darin Detwiler, LP.D., M.A.Ed.



Associate Professor, Food Policy / Regulatory Affairs of Food



NORTHEASTERN UNIVERSITY College *of* Professional Studies



Founder and CEO Detwiler Consulting Group, LLC

# Carly History How were people engaged in the need for food safety?



Food Safety Fundamentals

True Burden of Disease

Modern Era of Food Safety

Responsibility vs. Needs

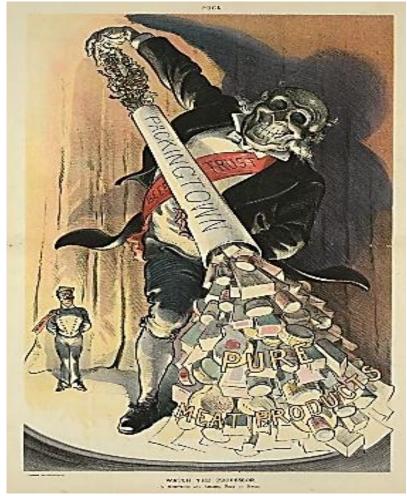
Social Media

Final Thoughts





Opper, F. (1884, March 12). "Look before you eat." *Puck Magazine*. Retrieved from https://www.theodorerooseveltcenter.org/Research/Digital-Library/Record?libID=o287541



Keppler, U. (1906, May 23). **"Watch the Professor."** *Puck Magazine*. Retrieved from https://www.theodorerooseveltcenter.org/Research/Digital-Library/Record?libID=o278540



### Early History

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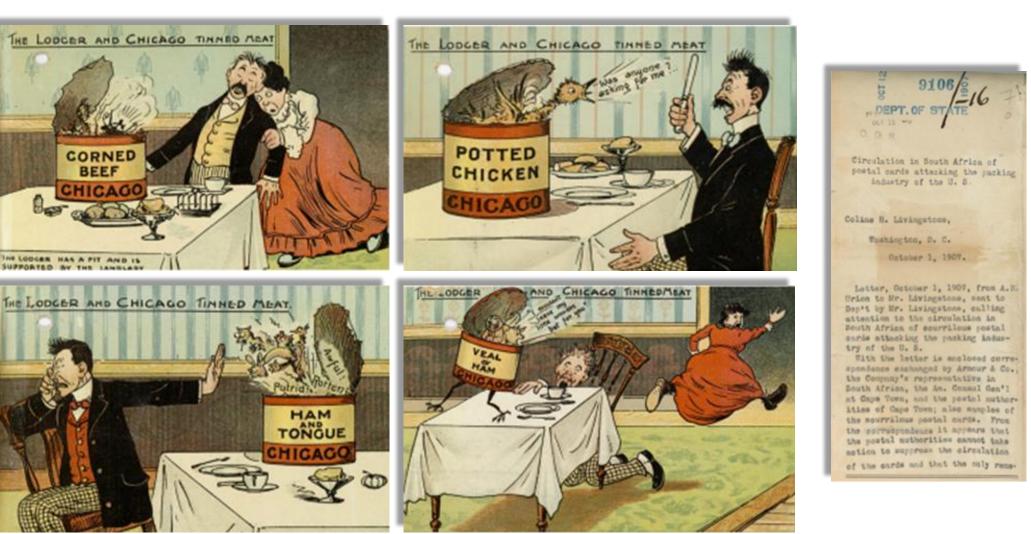
Responsibility vs. Needs

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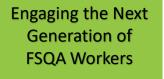
# Carly History How were people engaged in the need for food safety?





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**Final Thoughts** 



Carly History How were people engaged in the need for food safety?



Appeal to Reason. Retrieved from https://visitcrawfordcounty.com/crawford-365/jungle-appeal-reason/



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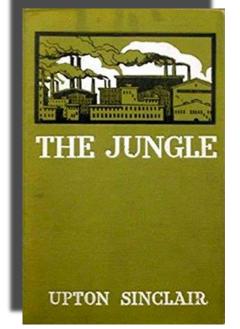
Social Media

Final Thoughts



# Carly History How were people engaged in the need for food safety?





"The Jungle" (1906, June 1). *The London Times*. (Review from Literary Supplement). Microfilm Collection, Western Washington University.

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### Early History

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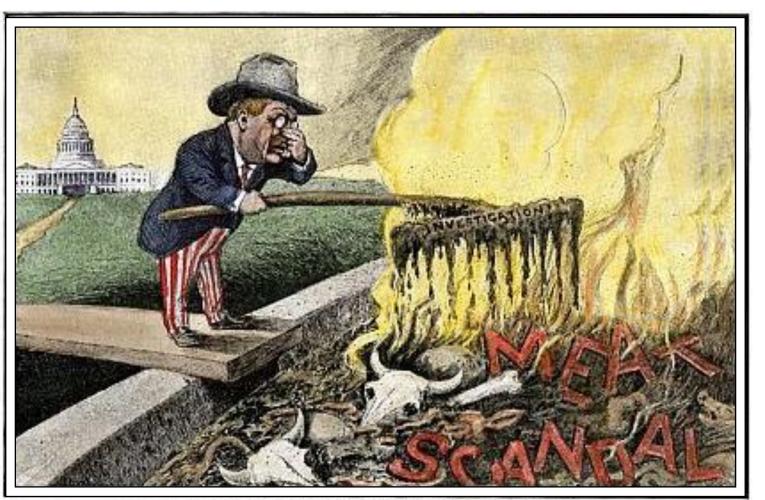
Responsibility vs. Needs

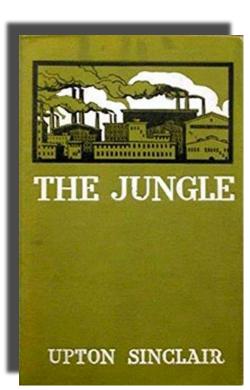
Social Media

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# Carly History How were people engaged in the need for food safety?





A NAUSEATING JOB. BUT IT MUST BE DONE

(President Roosevelt takes hold of the investigating muck-rake himself in the packing-house scandal.) From the Saturday Globe (Utica)



# Food Safety Fundamentals



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Food – Essential part of our 'Rites of Passage' School Lunch

Cooking on their own

Eating Away from Home

**Shopping for themselves** 

Most 'first' jobs

# **Raising Children**



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# SOUP $\odot$

Food Safety Fundamentals





# Food Safety Fundamentals



### **Early History**

**Food Safety** Fundamentals

**True Burden** of Disease

Modern Era of **Food Safety** 

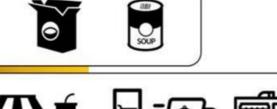
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CDC estimates •

FOR

CONTROL

- 48 million people get SICK
- 128,000 are HOSPITALIZED

3,000 DIE ۲

from foodborne diseases DISEASE each year in the United States AND PREVENTION



# Food Safety Fundamentals



**Early History** 

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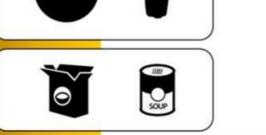
Responsibility vs Needs

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48 million people get SICK

128,000 are HOSPITALIZED

**CENTERS FOR DISEASE CONTROL AND PREVENTION** from foodborne diseases **each year** in the United States







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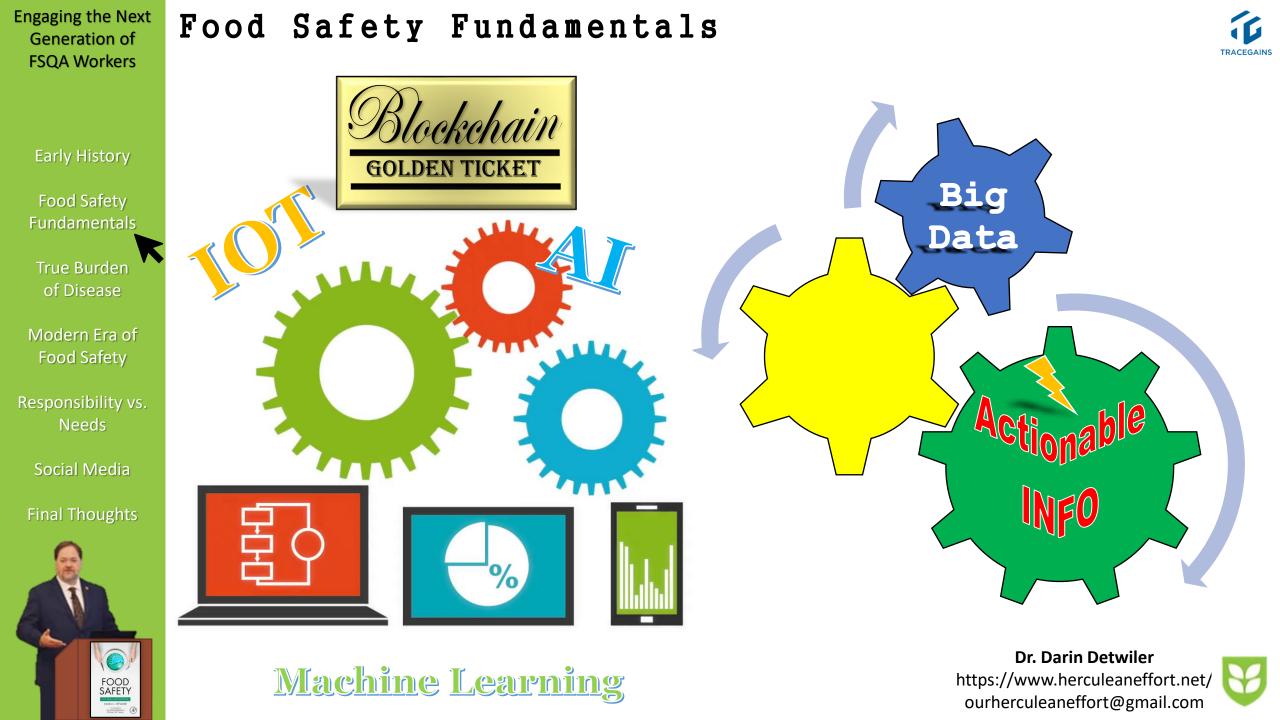
**Final Thoughts** 

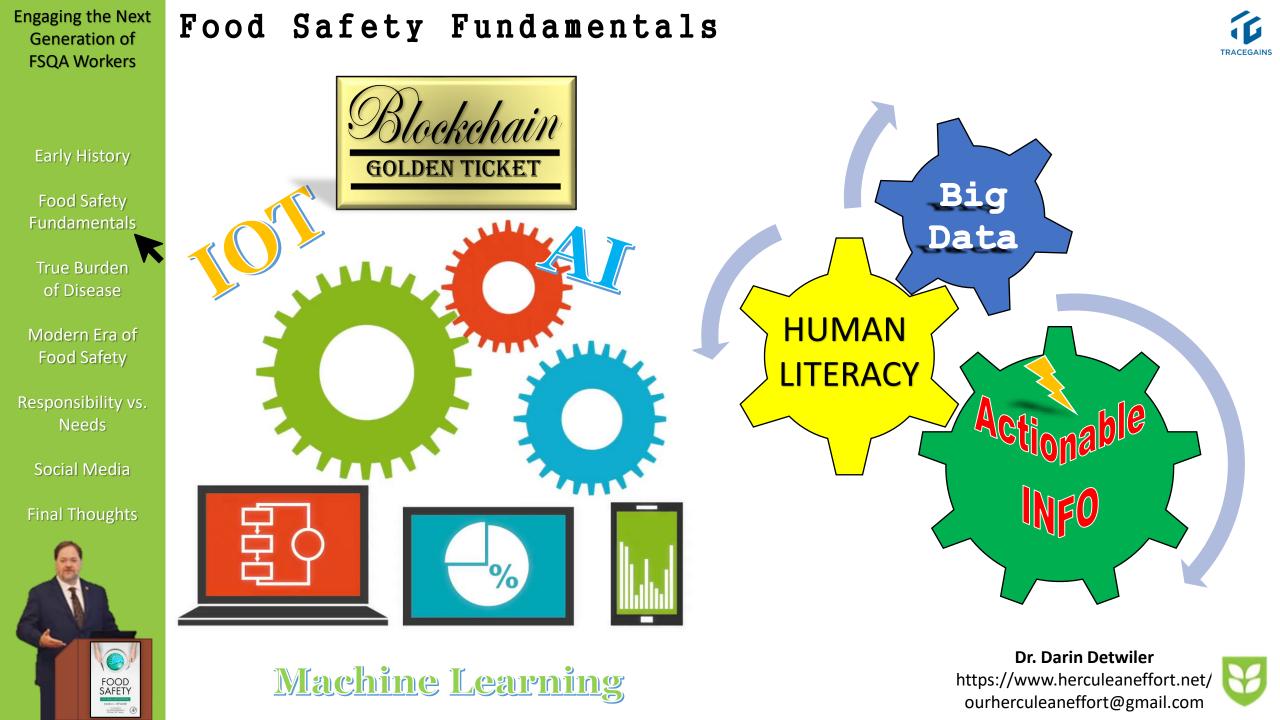


# Food Safety Fundamentals **GOLDEN TICKET** %

**Machine Learning** 







### Early History

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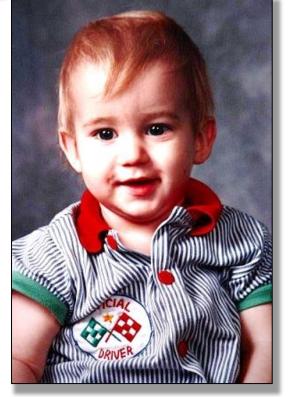


















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THE REAL PROPERTY OF THE PROPERTY OF THE REAL PROPE	AREA	ISSUE(s)
	CONSUMER	<ul> <li>2014, OR State</li> <li>Misdiagnosed</li> <li>H.U.S.</li> <li>Renal failure</li> <li>Respiratory failure</li> <li>Death at age 4 -years</li> </ul>
Serena	SCIENCE	Unknown Source / Possible person-to-person Transmission of <i>E.coli O157:H7</i>
	POLICY	State – Mandatory Testing for foodborne illness when obvious symptoms presented

# Source never determined, misdiagnosed by doctor





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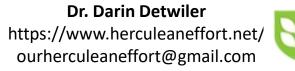


# The True Burden of Disease



AREA	ISSUE(s)
CONSUMER	<ul><li>2014, WA State</li><li>Unknown Source</li><li>Died at 3 ½ years old</li></ul>
SCIENCE	<ul> <li>Foodborne Transmission of <i>E.coli</i></li> </ul>
POLICY	Small outbreak, complicated with two other illnesses in region (not related)

# Father (rancher): "her death has destroyed our family and our way of life."





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AREA	ISSUE(s)
CONSUMER	<ul><li>2004, NY State</li><li>Lettuce</li><li>Death premature birth at 30 weeks</li></ul>
SCIENCE	<ul> <li>Foodborne Transmission of <i>Listeria</i></li> <li>Prenatal health</li> </ul>
POLICY	FDA Produce inspection, Preventive Control regulations

# Mother (a nurse) "My body recovered quickly, my heart slowly. I have wisdom I wish I never had."



### Early History

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# The True Burden of Disease



-	Joshua

AREA	ISSUE(s)
CONSUMER	<ul> <li>2014, MA State</li> <li>H.U.S.</li> <li>Renal failure</li> <li>Respiratory failure</li> <li>Death at age 8 –years</li> </ul>
SCIENCE	Foodborne Transmission of <i>E.coli O157:H7</i>
POLICY	USDA Recall Authority Retail Regulations Legal – Corporate responsibility

The store chain waited 50 days after an FSIS notice before recalling the products. State DPH epidemiologist: *"dragging their feet in an attempt to avoid doing a recall."* 



### Early History

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The True Burden of Disease

AREA	ISSUE(s)
CONSUMER	<ul> <li>2008, VT State</li> <li>Tied to PCA Peanuts</li> <li>Hospitalized for a week</li> <li>7-year-old</li> <li>Life-long health complications</li> </ul>
SCIENCE	Foodborne Transmission of Salmonella Typhimurium
POLICY	FDA - inspection, Preventive Control regulations Legal - Corporate Responsibility

# "It hurts so bad I want to die."





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# The True Burden of Disease



AREA	ISSUE(s)
CONSUMER	<ul> <li>2008</li> <li>Tied to eggs</li> <li>63-year-old</li> <li>Life-long health complications</li> </ul>
SCIENCE	Foodborne Transmission of <i>Salmonella Typhimurium</i>
POLICY	FDA - inspection, Preventive Control regulations

"My breast cancer surgery and treatments were a lot easier to go through compared to the lingering colon problems from my *Salmonella* illness."



### Early History

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# The True Burden of Disease



	AKEA	ISSUE(S)
	CONSUMER	<ul> <li>2014, NY State</li> <li>Two of 20-month-old triplets</li> <li>"Veggie Bootie"</li> <li>Ingredient came from a Chinese supplier</li> </ul>
	SCIENCE	Foodborne Transmission of <i>Salmonella Wadsworth</i>
Sydney and Cole	POLICY	FDA – Import standards, inspection, Preventive Control

regulations

# Mom: "For days, Sydney would grab onto us, scream, cry and jerk."



**Early History** 

Food Safety Fundamentals

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Food Safety

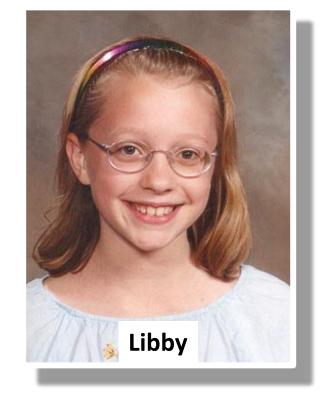
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# The True Burden of Disease



AREA	ISSUE(s)
CONSUMER	<ul><li>1997, NH State</li><li>Undercooked hamburger</li><li>Hospitalized for two weeks</li><li>5-year-old</li></ul>
SCIENCE	Foodborne Transmission - <i>E.coli</i> Education: Home preparation and medical community
POLICY	USDA – Inspection standards

IVs, barium enemas, morphine, but no stool or urine samples taken for days. Mom: "'Please help me!' I cried. Nurses stared at us. Everyone stared.... No one offered to help. Libby cried. Her doctor cried... not knowing why she was hurting." Dr. Darin Detwiler https://www.herculeaneffort.net/



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Food Safety Fundamentals

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# Modern Era of Food Safety



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# Modern Era of Food Safety



*"To clarify an important" legal point, we* [USDA] consider raw ground beef that is contaminated with E. coli O157:H7 to be adulterated within the meaning of the Federal Meat Inspection Act" Mike Taylor (then, the administrator for the USDA's Food Safety Inspection Service) Sept. 29, 1994

# Government requires labeling of some meats

### Safe Handling Instructions

This product was prepared from inspected and passed meat and/ or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

WASHINGTON (AP) - The government ordered Wednesday that all raw or partially cooked meat and poultry sold in America after Oct. 15 be labeled with safe handling instructions.

The Agriculture Department decision was motivated by a food poisoning outbreak in the West ast January, traced to under cooked hamburgers tainted with E. coli bacteria at a fast-food chain. Two children died and 300 people were made ill.

It also follows settlement of a "Keep refrigerated or frozen. Thaw lawsuit filed by an advocacy in refrigerator or microwave.

group seeking the labels. ·''Keep Vicki and Darin Detwiler, the meats or poultry eparate from oth parents of a 17-month-old boy foods. Wash who died from an E. coli infecworking surfaces tion during that outbreak, ap-(including cutting peared at a news conference with boards), utensils Agriculture Secretary Mike Espy and hands after touching raw mea to emphasize the required laor poultry. bel's message Some animal products may con-

these safe handling instructions.

·"Cook th tain bacteria that could cause illness if DETWILER ·"Refrigerate the product is mishandled or cocked ieftovers within two improperly. For your protection follow hours. Labels on meat distributed to







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# Modern Era of Food Safety







FOR IMMEDIATE RELEASE

Department of Justice

Office of Public Affairs

Former Peanut Company Officials Sentenced to Prison for Their Roles in Salmonella-Tainted Peanut Product Outbreak

their roles in a conspiracy to defraud their customers by shipping salmonella-positive peanut products before the results of

[21 U.S.C. §§ 331(a) and 333(a)(1)]
 Crimes and Criminal Procedure (18 U.S.C. Title 18)

specifically, Obstruction of Proceedings before departments, agencies, and committees (18 U.S.C. § 1505)

Introducing an Adulterated Food into Interstate Commerce

- Attempt and Conspiracy (18 U.S.C. § 1349)
- Fraud by wire, radio, or television (18 U.S.C. § 1343)
- Frauds and Swindles (18 U.S.C. § 1341)



Dr. Darin Detwiler https://www.herculeaneffort.net/ ourherculeaneffort@gmail.com





robiological testing were received and falsifying microbiological test results, the Department of Justice announced regest criminal sentence ever given in a food

> A's Blakely plant, was sentenced by Senior U.S. 'e 36 months in prison to be followed by three operations manager at PCA's Blakely plant, was rvised release.

and the sale of misbranded and adulterated 4 trial of Stewart Parnell, 61, of Lynchburg, flothian, Virginia, Stewart Parnell's brother, A; and Mary Wilkerson, 41, of Edison, Georgia, ice manager and quality assurance manager. Jas a witness during five trial days.

• The Owner - 28 years

Thursday, October 1, 201

- The Broker 20 years
- The QA manager 5 years
- Plant Manager 6 years
- Plant Manager 3 years



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## Modern Era of Food Safety









THE UNITED STATES DEPARTMENT of JUSTICE

> Department of Justice Office of Public Affairs

FOR IMMEDIATE RELEASE

### Quality Egg, Company Owner and Top Executive Sentenced in Connection with Distribution of Adulterated Eggs

mpany, Quality Egg LLC, were sentenced today in federal district court in

o owned Quality Egg, was sentenced to serve three months in prison to be ned \$100,000. His son, Peter DeCoster, 51, of Clarion, Iowa, who was tenced to serve three months in prison to be followed by one year of Egg was sentenced to pay a fine of \$6.79 million and placed on probation d to make restitution in the total amount of \$83,008.19. Quality Egg also nent with the government. The defendants were sentenced by U.S. District strict of Iowa.

٠

company with operations in Wright County, Iowa, pleaded guilty to one ntroducing a misbranded food into interstate commerce with intent to food into interstate commerce. Jack and Peter DeCoster each pleaded d into interstate commerce. In plea agreements, the company and the eggs were adulterated in that they contained a poisonous and deleterious ve rendered the eggs injurious to health.

ed eggs produced and distributed by Quality Egg were linked to in multiple states-a nationwide outbreak of salmonellosis that led to the

The defendants and the company pled guilty to Introducing an Adulterated Food into Interstate Commerce [21 U.S.C. §§ 331(a) and 333(a)(1)].



2015 court sentencing –

- 6-month jail terms for each owner
- \$100,000 personal fine each •
- Pay \$250,000 in restitution to victims ٠
- Corporation on 3 years' probation ٠
  - Corporation ordered to pay \$6.79 M fine











### **Early History**

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DARN'S STIWLER Incomentar Webs With State

### Modern Era of Food Safety





rs of illness," said Food and Drug Administration Commissioner Stephen M. Hahn, M.D. "We will continue











#### **Early History**

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### Modern Era of Food Safety



CE CREAN

Triple Chocolate









Thursday, September 17, 2020



BELI

REAM

Marshmal

Still a 1/2 Gal (20





"The results of this investigation reflect the determination of th ICE CR that sell food products to the military accountable and ensure the Special Agent-in-Charge of the DCIS Southwest Field Office. Natural Van dependents is of paramount importance."

By Gillian Friedman sept. 17, 2020 wice to hold companies naws," said Michael Mentavlos. ov of our service members and their

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### Modern Era of Food Safety















**©CBC** NEWS

#### Marketplace

### B.C. boy permanently brain damaged after eating lettuce contaminated with E. coli

Experts link E. coli outbreaks in lettuce to nearby cattle farms, increased use of bagged produce

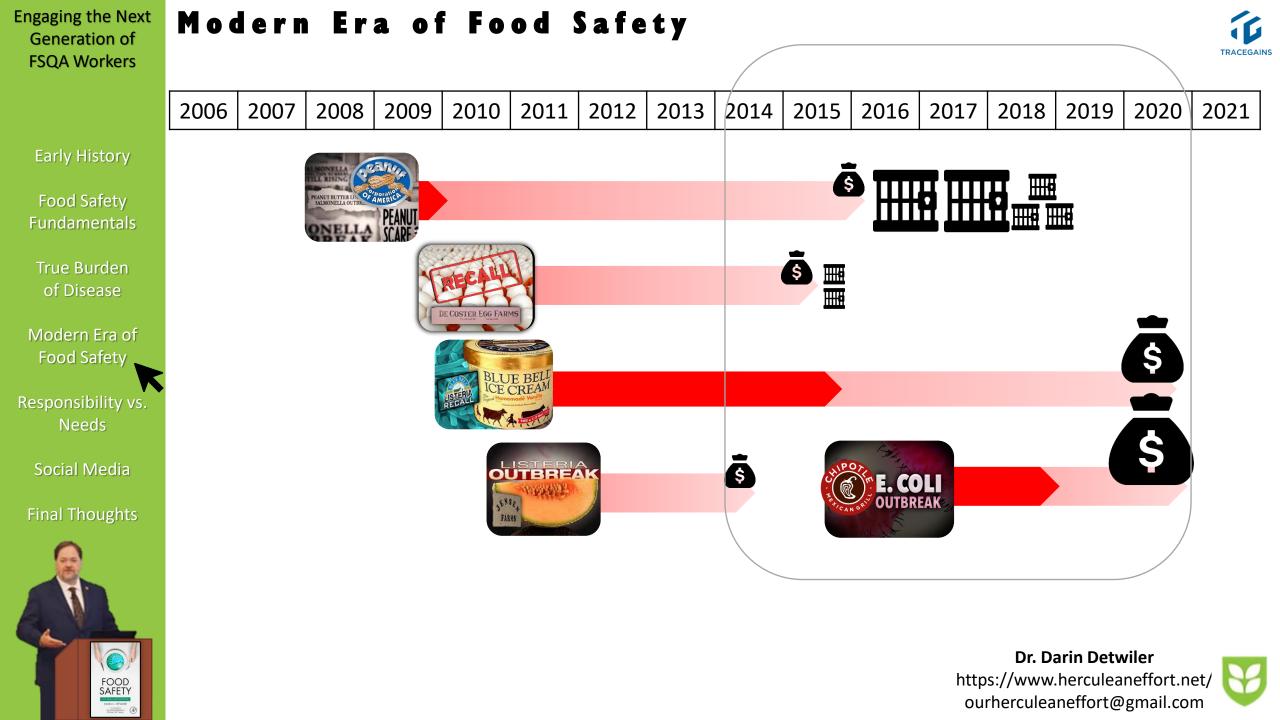
Tyana Grundig, Greg Sadler, Asha Tomlinson · CBC News Posted: Mar 21, 2021 4:00 AM ET | Last Updated: March 21











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## Modern Era of Food Safety 1975 1976 1977 1978 1979 1980 1981 1982 1983 1984 **40 YEARS** 1985 1986 1987 1988 1989 1990 1991 1992 1993 1994

2004

1995 1996 1997 1998 1999 2000 2001 2002 2003

United States v. Park

421 U.S. 658 (1975)

SCOTUS held that the FDA

could pierce the corporate veil.

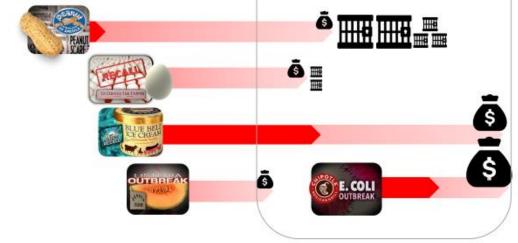
Responsible

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Officer

Doctrine

2006 2007 2008 2009 2010 2011 2012 2013 2014 2015 2016 2017 2018 2019 2020 2021



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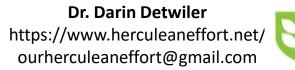
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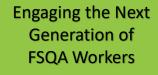






# Responsibility vs. Needs





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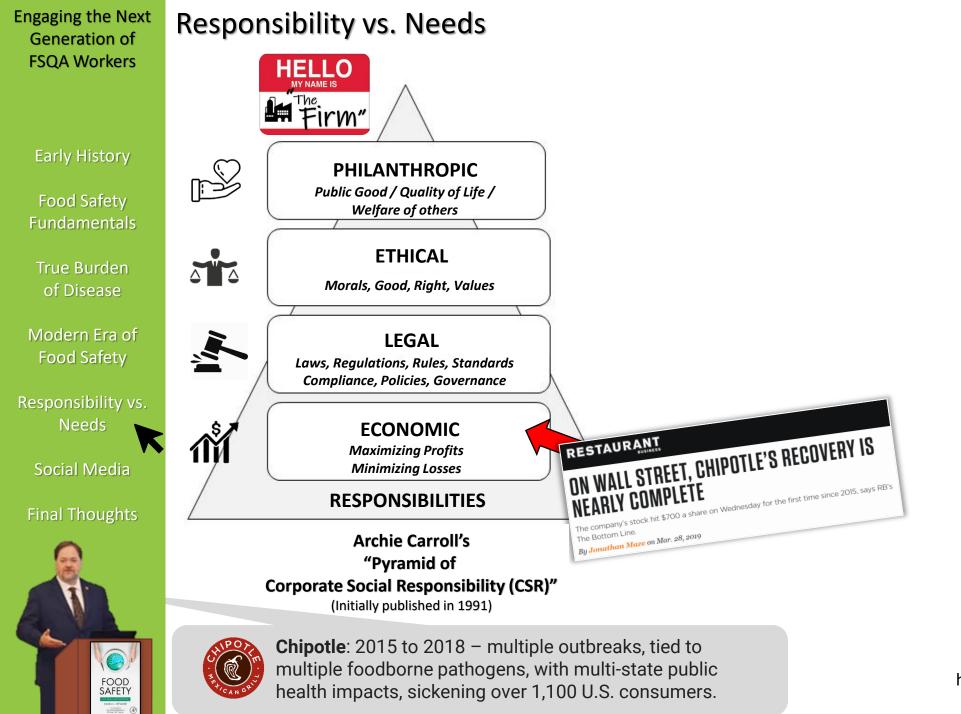
### Responsibility vs. Needs



(Initially published in 1991)







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multiple foodborne pathogens, with multi-state public health impacts, sickening over 1,100 U.S. consumers.

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### Responsibility vs. Needs





(Initially published in 1991)

**Chipotle**: 2015 to 2018 – multiple outbreaks, tied to multiple foodborne pathogens, with multi-state public health impacts, sickening over 1,100 U.S. consumers.



Engaging the Next Generation of	Responsibility vs. Needs	
FSQA Workers		HELLO
		HELLO MY NAME IS HELLO
		¶"Worker"
Early History		
		Self-actualization
Food Safety Fundamentals		Creativity, Realization of Potential
Fundamentais		Esteem
True Burden		Self-esteem, Confidence, Achievement
of Disease		
Modern Era of		Social Needs Friendship, Family
Food Safety		Thendship, Family
		Safety and Security
Responsibility vs.		Personal / Financial, Health & Well Being
Needs		Physiological Needs
Social Media		Air, Shelter, Water, Food, Sleep (Survival)
Final Thoughts		
		Abraham Maslow's
		"Hierarchy of Needs"
		from his theory on psychology propos) in his 1943 paper "A Theory of Human Moti
		Dr. Darin Detwi https://www.berculean
FOOD SAFETY Service Stream		https://www.herculean ourherculeaneffort@g
Har international Article and		

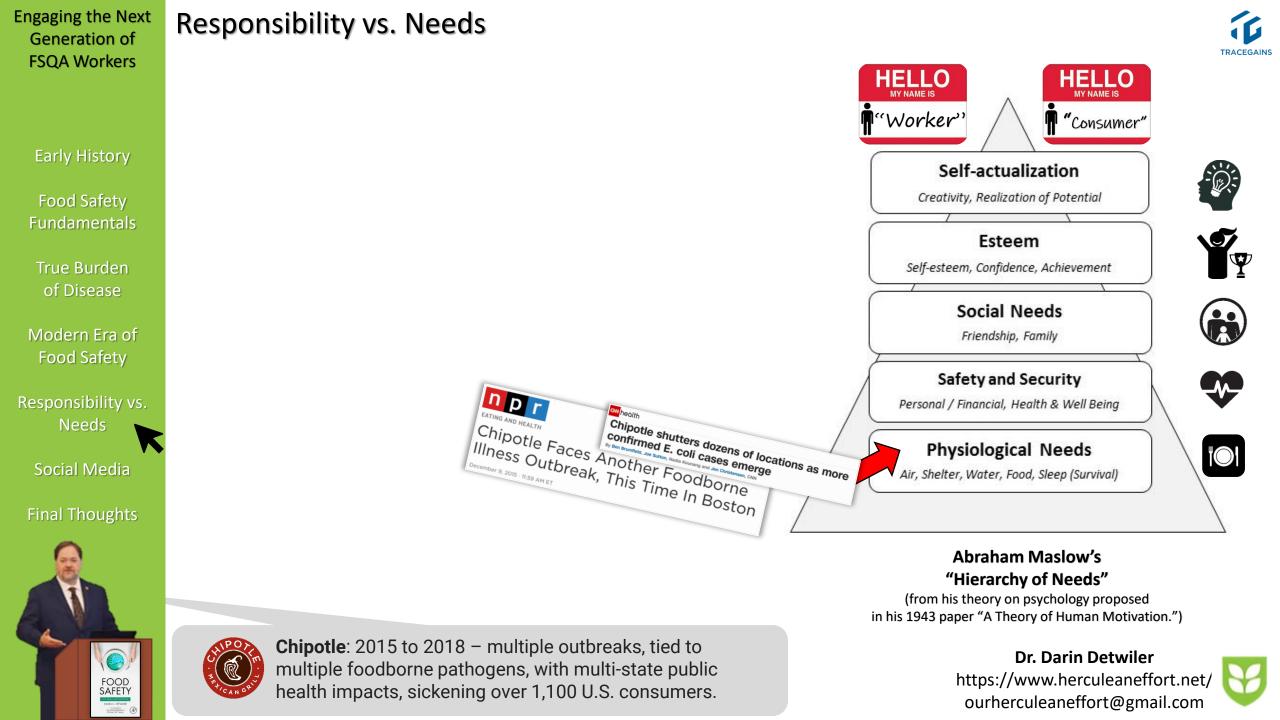


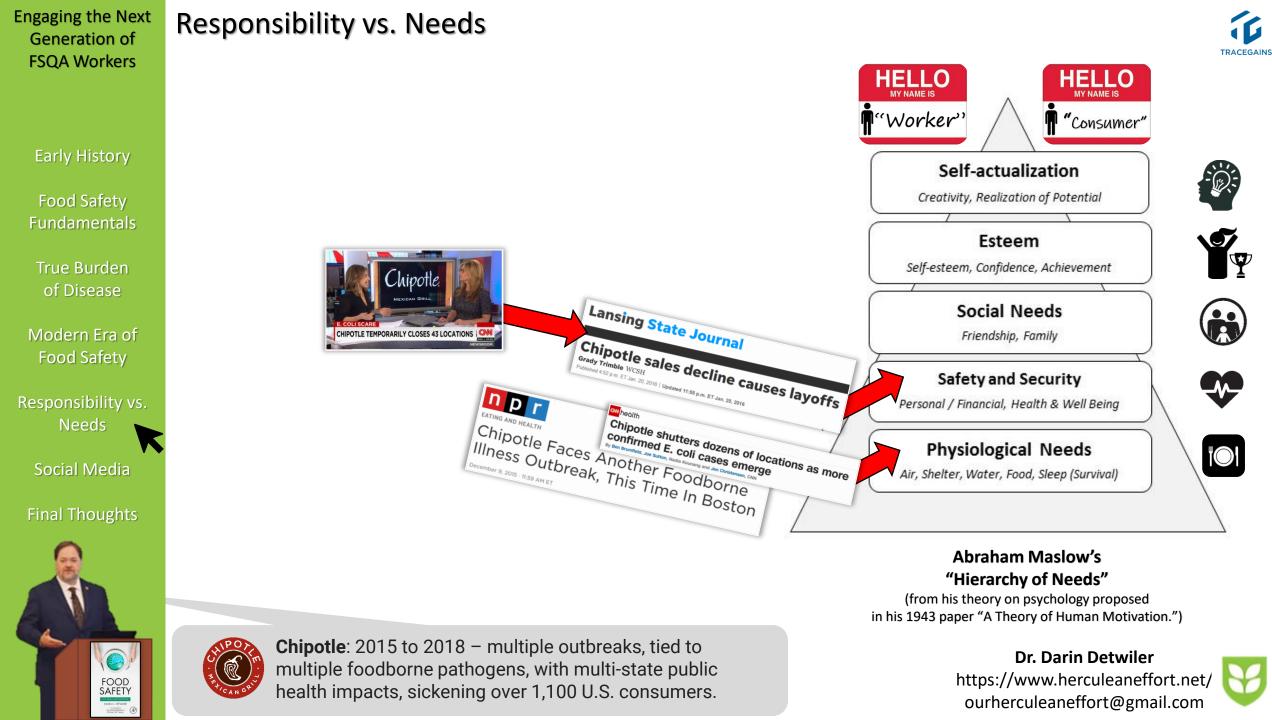


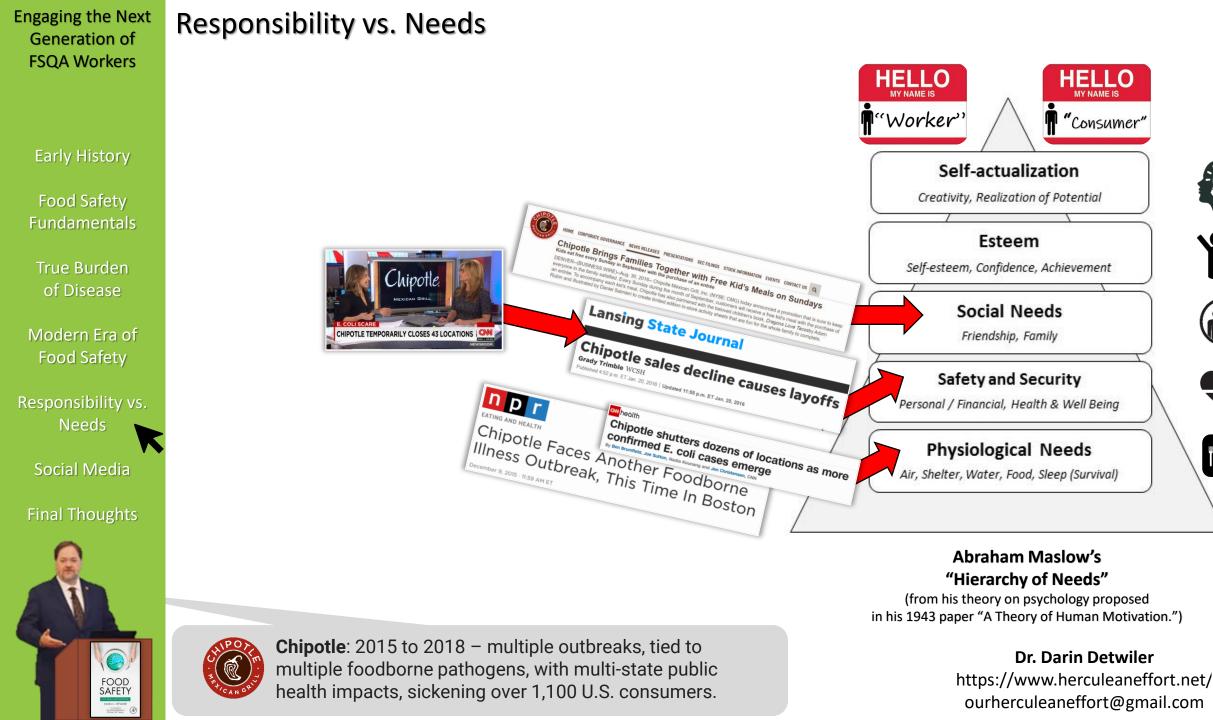
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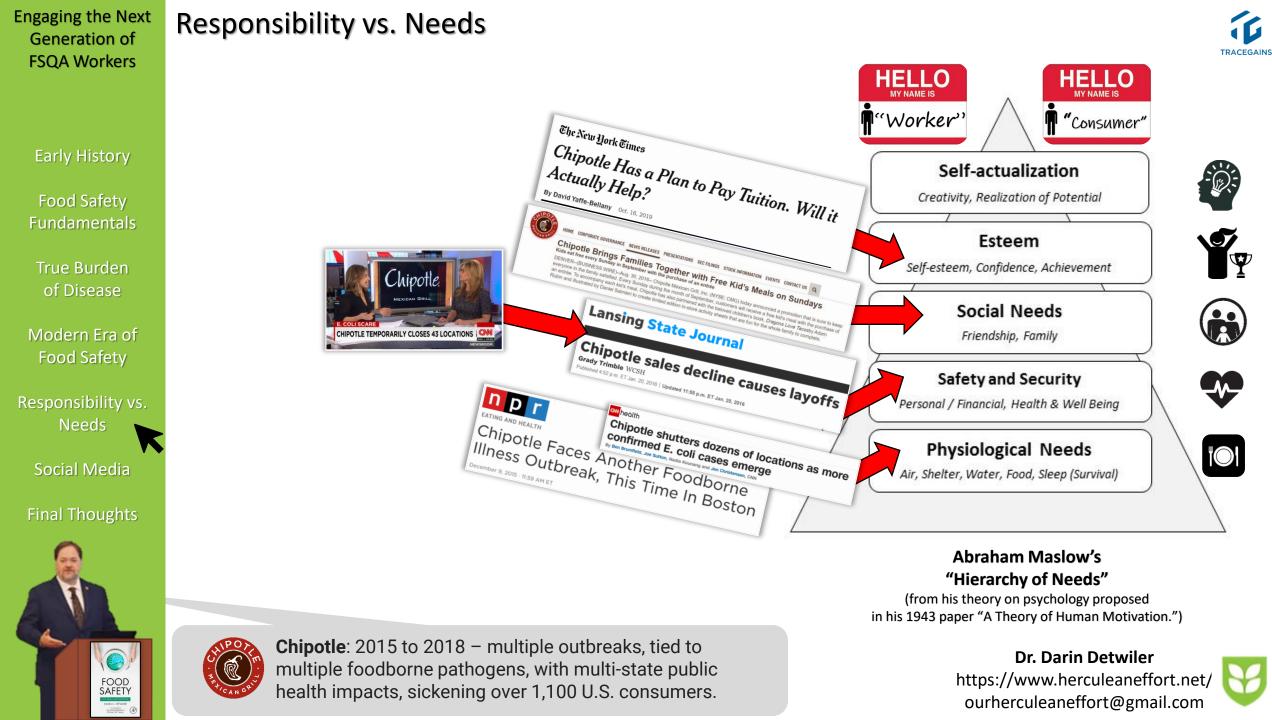


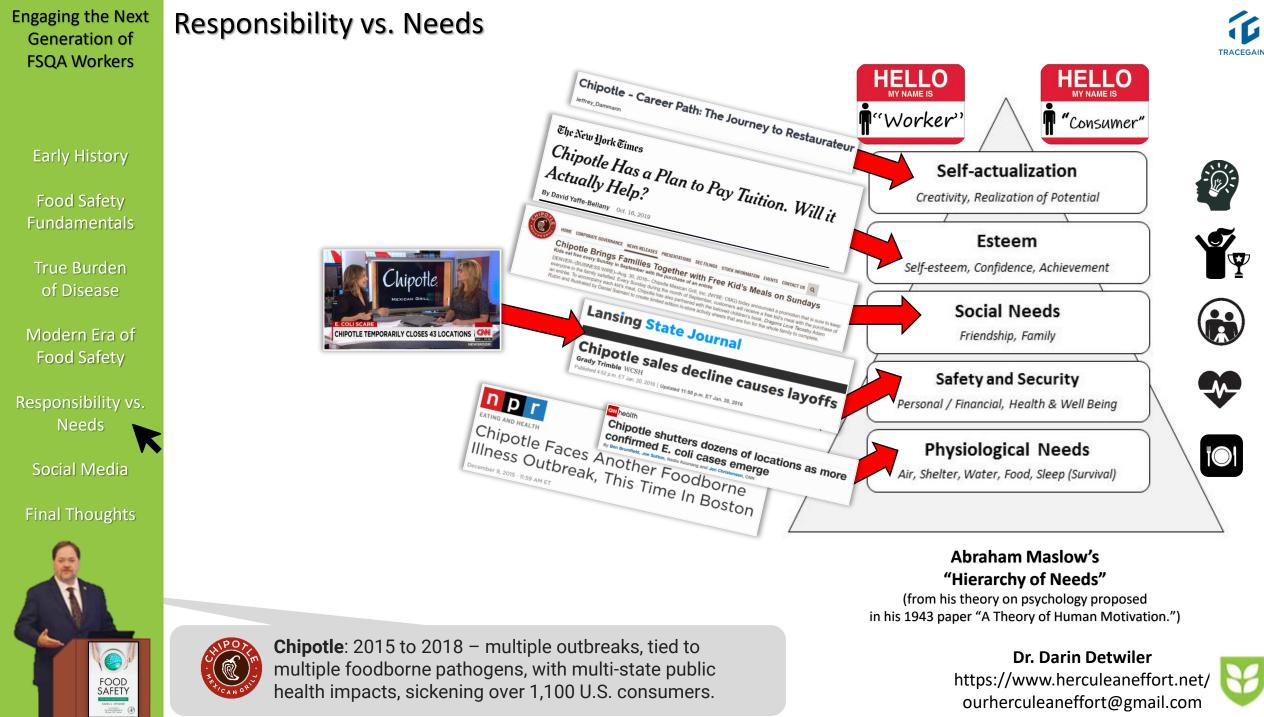


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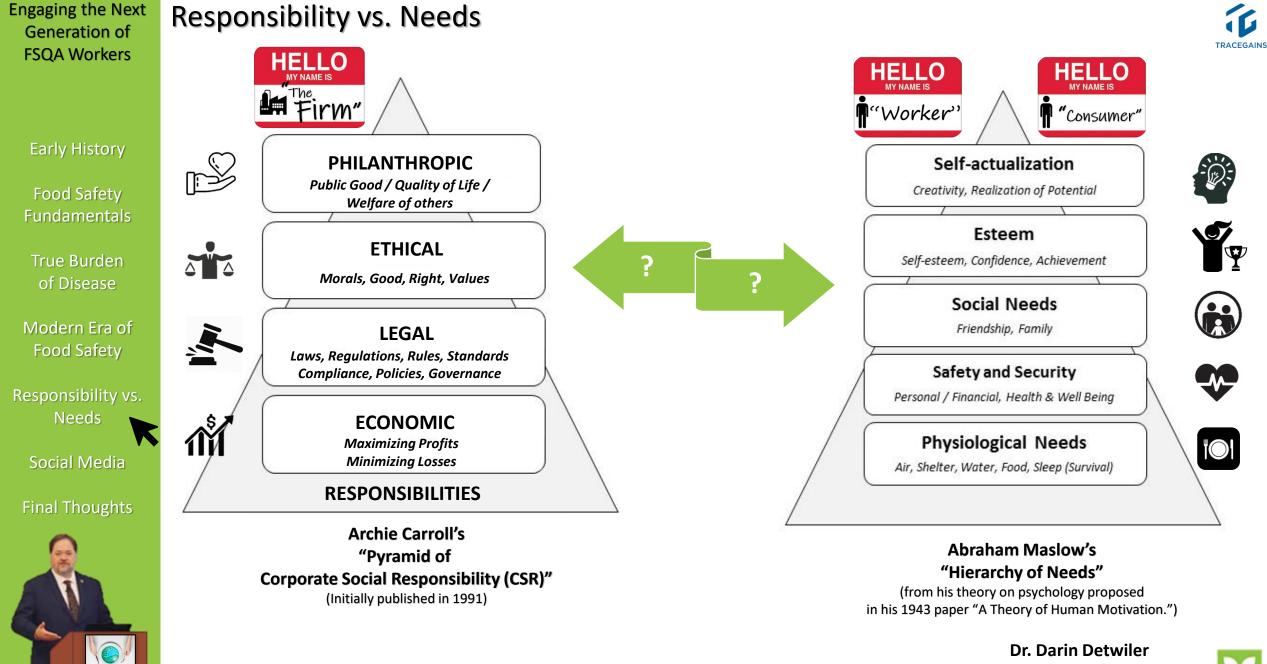
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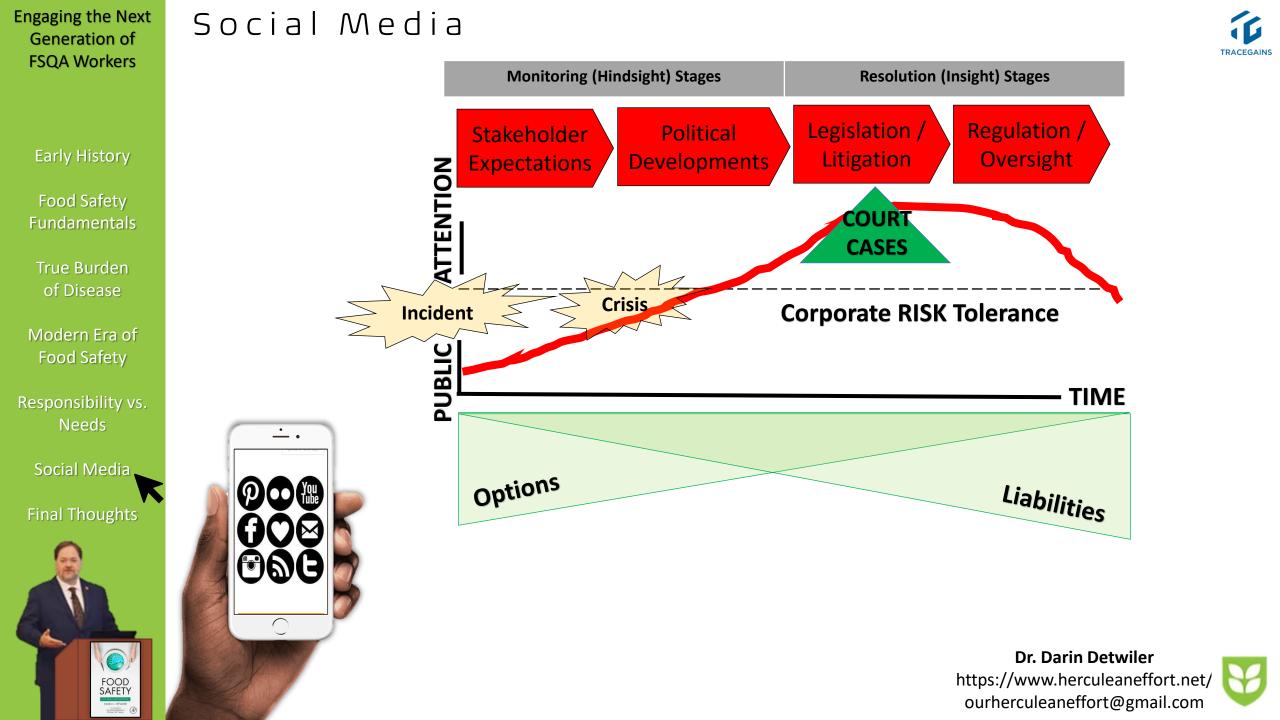
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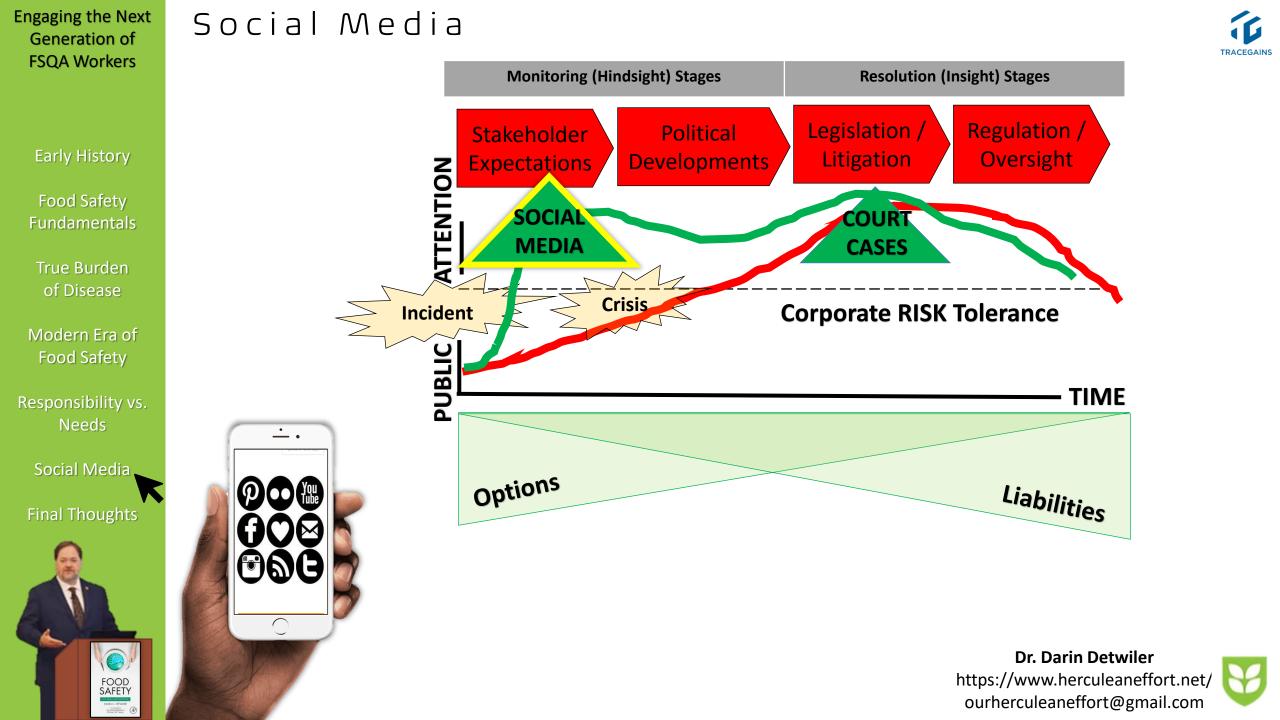
FOOD SAFETY CHEVE STORE



# Social Media







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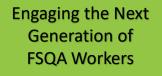
### Social Media











Early History

Food Safety Fundamentals

True Burden of Disease

Modern Era of Food Safety

Responsibility vs. Needs

Social Media

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FOOD SAFETY

DATEN S. SPEWALTE Constanting to the second second



E. Coli Awareness - Recognise The Symptoms, Know The Facts.

Follow

@Ecoliawareness · Community

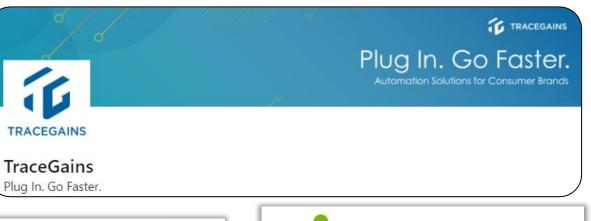
WA Dept. of Health

E. coli has been reported from eating at Chipotle restaurants in WA and OR. doh.wa.gov/Newsroom/2015N... 8:08 AM - 1 Nov 2015

♠ 137-33 ♥6















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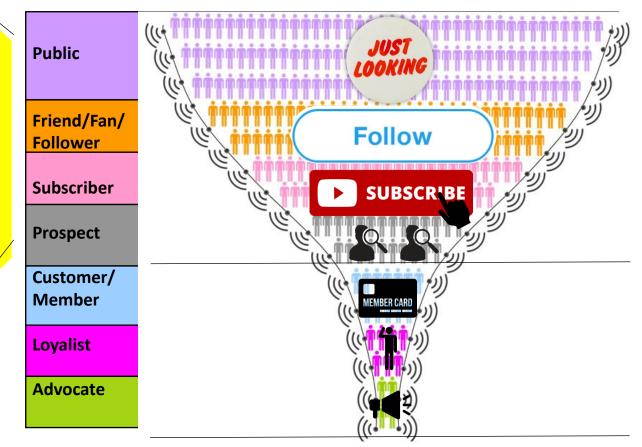
Final Thoughts

FOOD SAFETY Market Street Market Street



Social Media





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#### Early History

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True Burden of Disease

Modern Era of **Food Safety** 

Needs

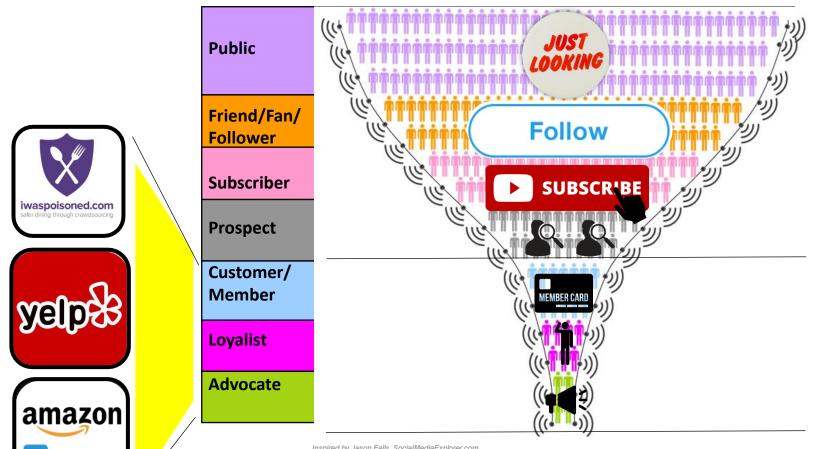
Social Media

FOOD SAFETY Market Street Market Street



Social Media

iwaspoisoned.com



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FOOD SAFETY CHEN STORE

# **Final Thoughts**



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FOOD SAFETY Market Market



**FSQA Workers** 

# Generation of "The things described by Mr. Sinclair happened yesterday, are happening today,

#### **Early History**

LITERARY SUPPLEMENT, FRIDAY, THE JUNGLE.

**Food Safety Fundamentals** 

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FOOD SAFETY CONTINUE CONTINUE

# and will happen tomorrow and the next day, Until some Hercules comes to cleanse the filthy stable."

#### Early History

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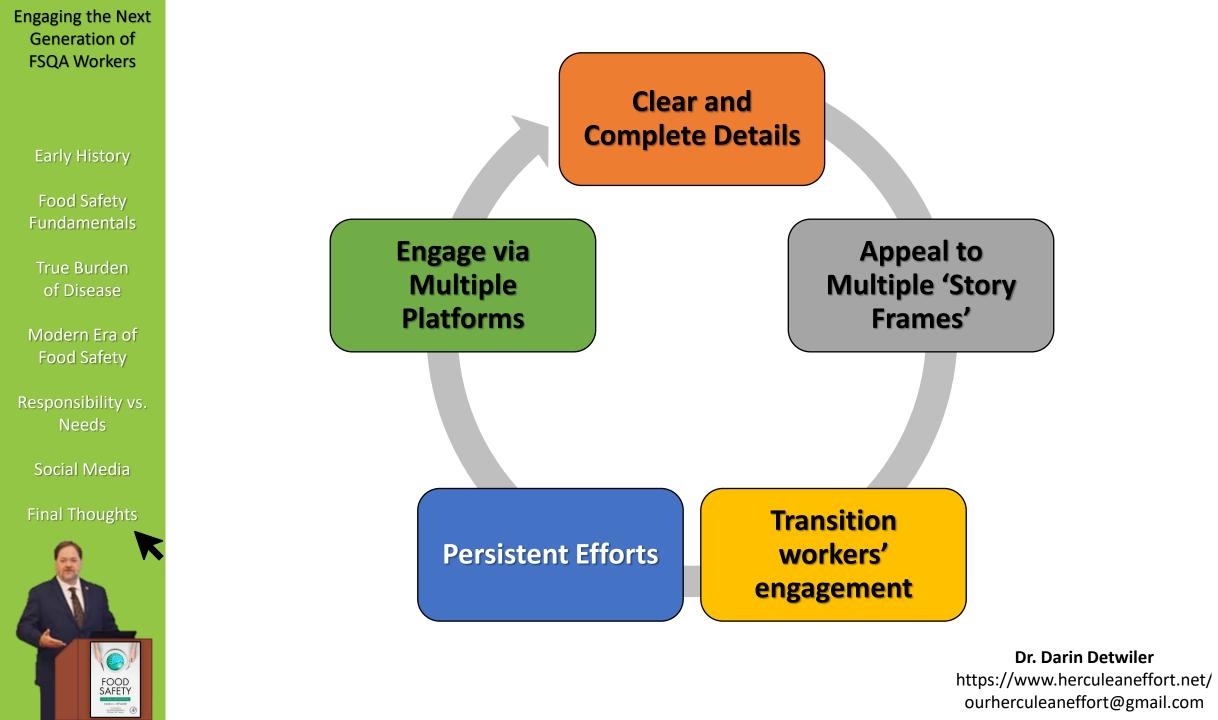
Social Media

Final Thoughts

FOOD SAFETY

## Food Safety requires "Herculean Effort":

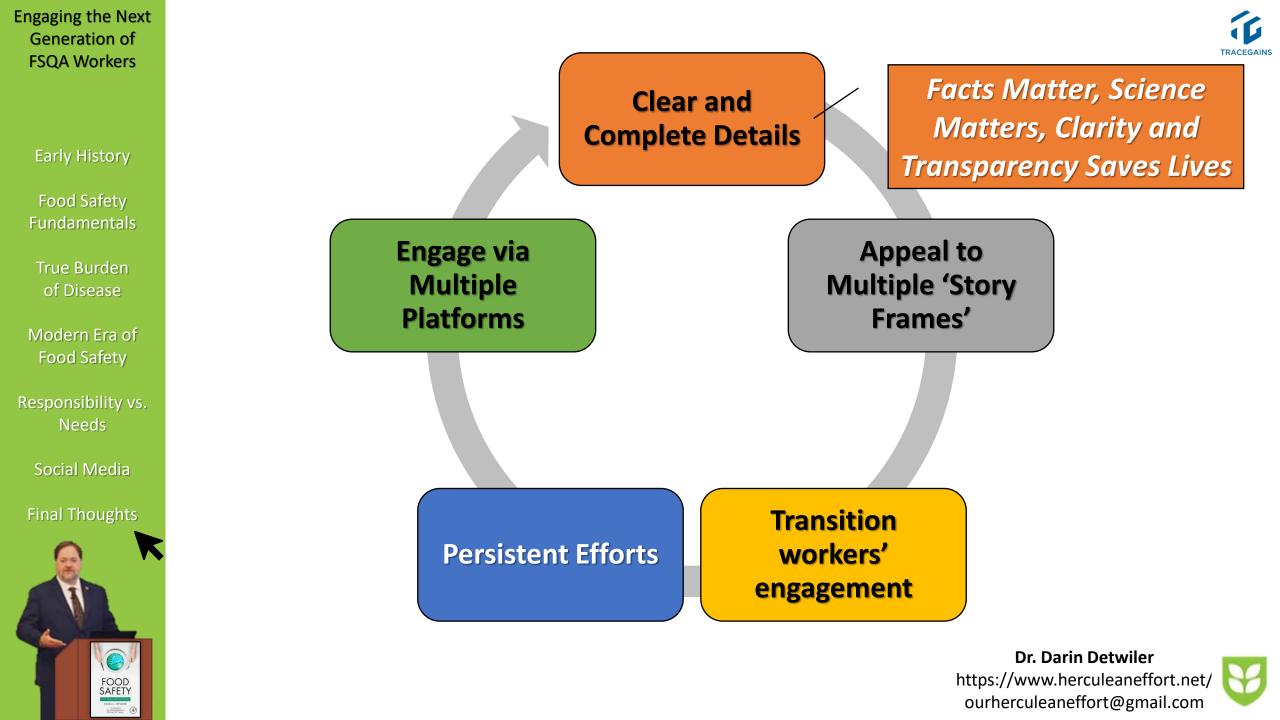
# an enormous amount of *Work, Strength,* and *Courage*

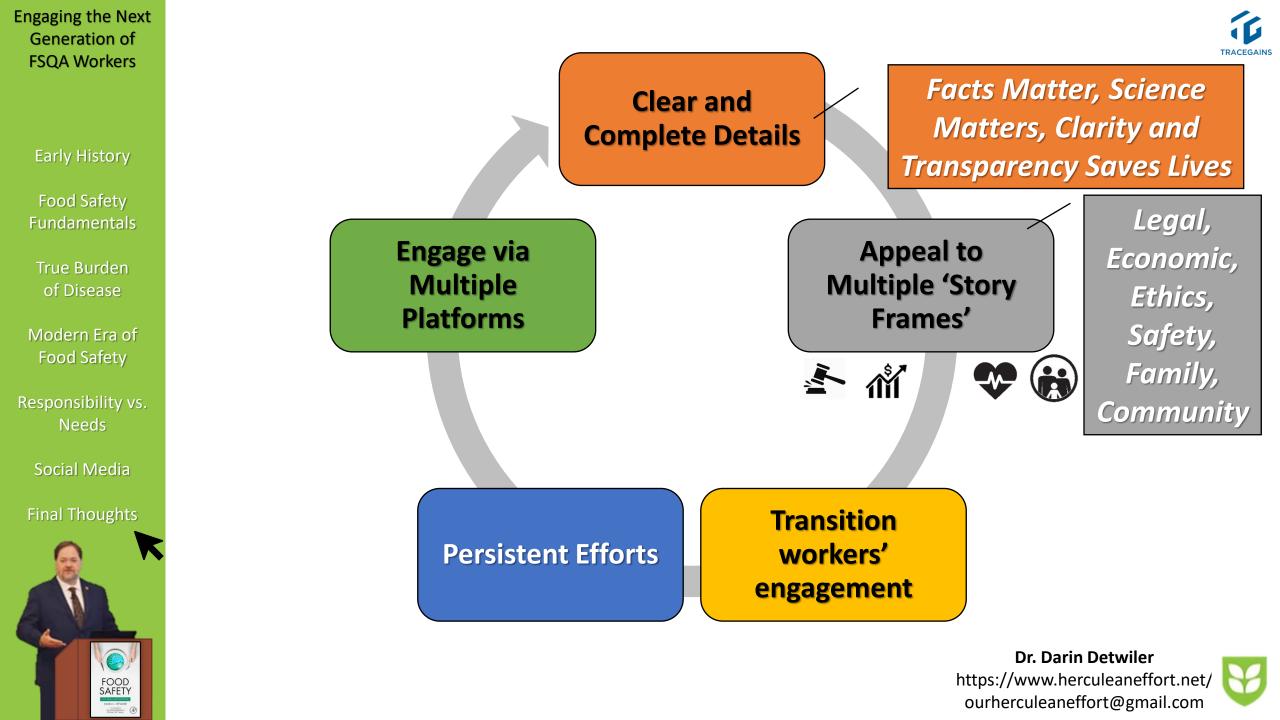


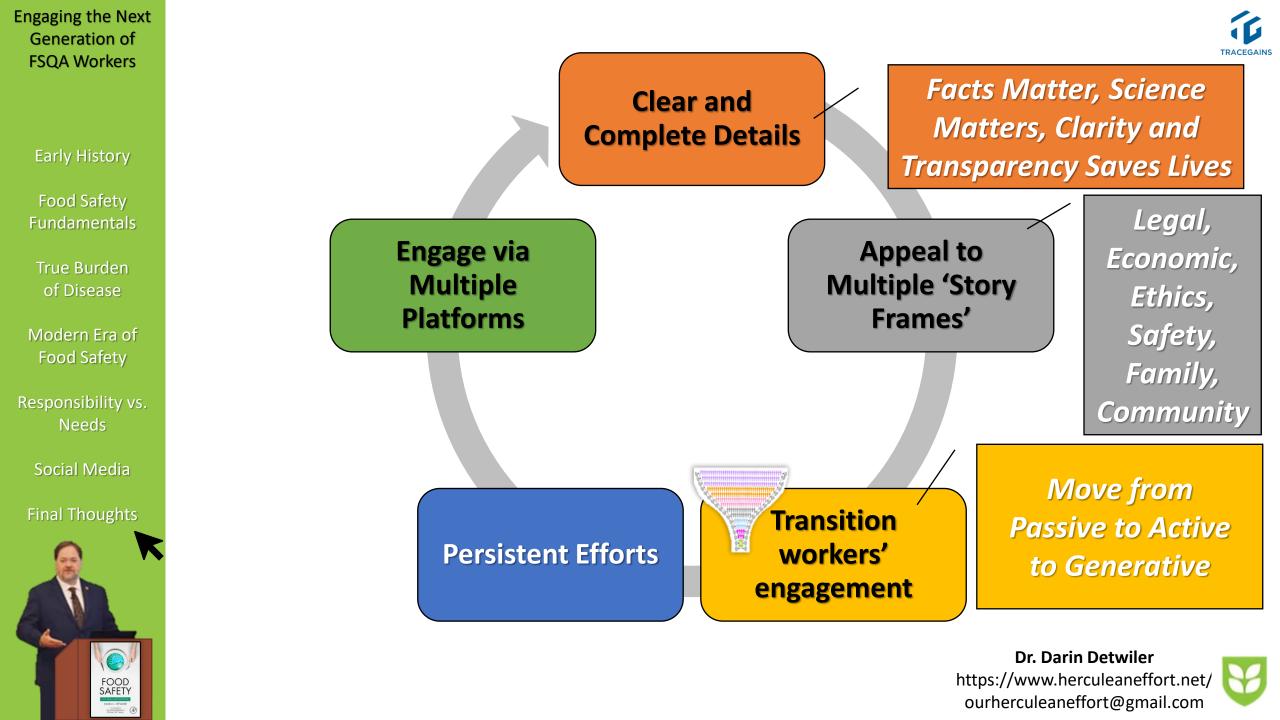


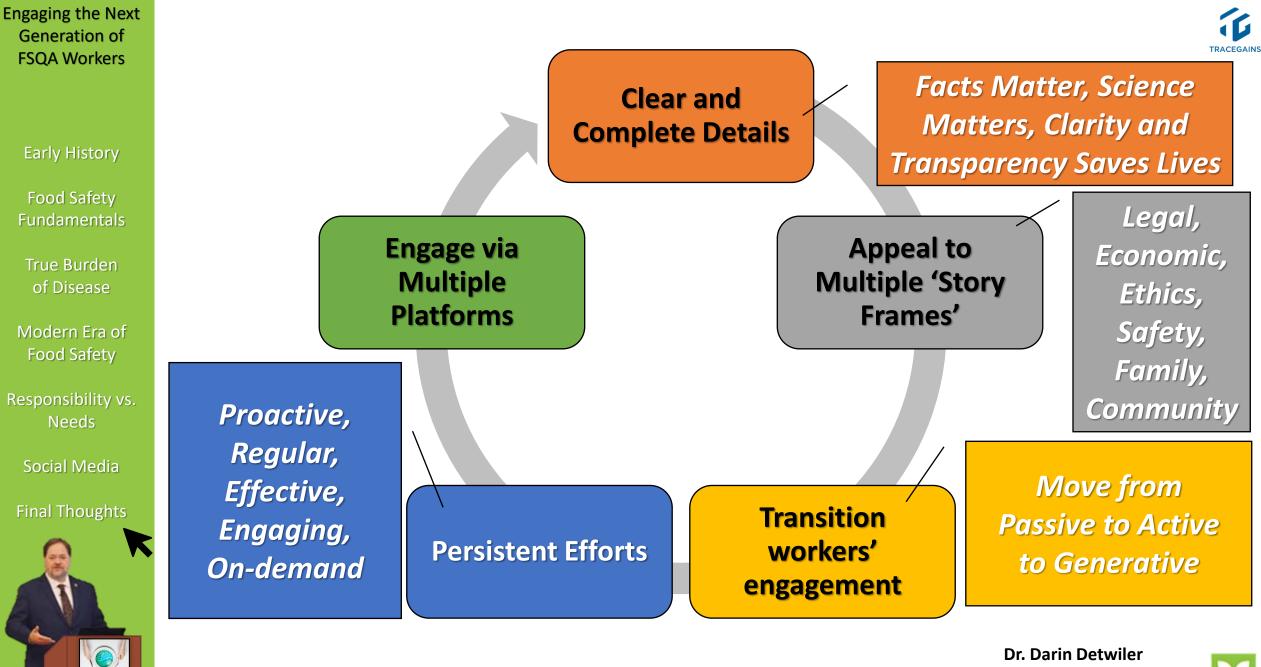
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TRACEGAINS



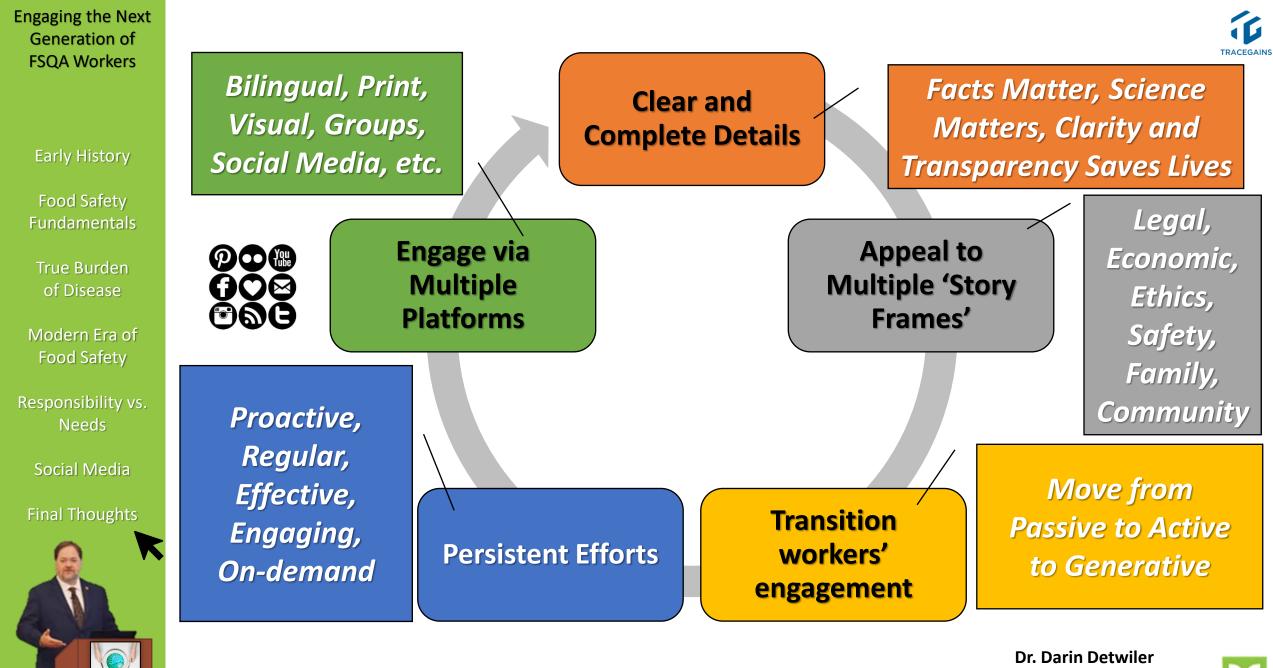






FOOD SAFETY https://www.herculeaneffort.net/ ourherculeaneffort@gmail.com





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# **Food Safety** requires "Herculean" Effort: an enormous amount of Work Strength Courage



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FOOD SAFETY

# Food Safety requires "Herculean" Effort: Lead

# Educate

Inspire Advocate



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FOOD SAFETY CHARACTER Management Management

# Thank you for your Herculean Effort

### What The Next Generation of FSQA Workers Is Looking For

"To effectively develop the next generation of leaders, organizations need to take a step back to understand what workers look for in an employer and ensure their recruitment and development strategies align with the thing's employees value most." – foodsafety.com

- QualityAssuranceMag.com



"Clearly communicate your employment brand. Emphasize the trust factor – and what your food & beverage organization does to build and maintain it – everywhere active and passive candidates interact with your brand: your career site, individual job postings, social media sites, recruiting collateral and more."

– Kinsa.com

"Insights trend known as the "gig economy," which is characterized by contract or part-time work as opposed to more permanent positions, is gaining popularity among the current day workforce, especially with Generation X and millennials. Their need to plug-and-play within different organizations, while keeping primarily work-life balance in mind has redefined not only the workplace culture, but the safety culture as well."

"To capitalize on the revolutionary period in manufacturing, F&B companies must recognize the value in the mountains of data they are producing and use this data to drive faster, more informed business decisions." – FoodProcessing.com

### Challenges Facing Companies In Search Of The Next Generation

Reliance on manual processes that are labor-intensive and slow.





Slow collaboration between stakeholders and supply chain creating extra work.

## Data is scattered across old legacy system.



### Digital Transformation is More than Technology

Change the way your company thinks about data Create a culture of food safety that goes beyond Quality Dept.

Bring people and data together to work smarter

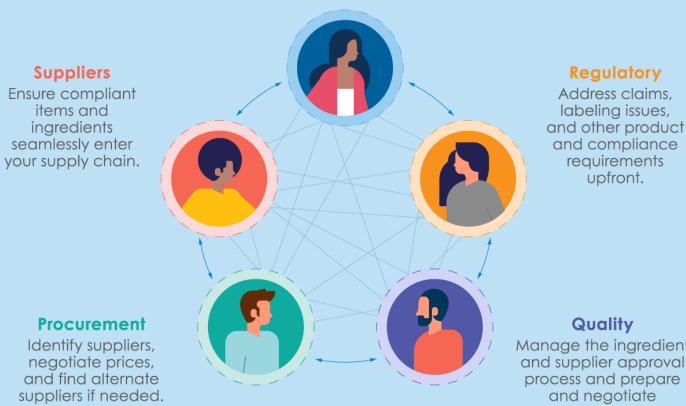


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### TraceGains Connects Departments with Suppliers so Teams can Work Smarter

R&D

Quickly access ingredient and raw material data for rapid digital recipe iteration to swiftly meet product criteria.



Manage the ingredient and supplier approval process and prepare specifications.

# Live Q&A

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## Thank You Plug In. Go Faster.