TRACEGAINS WEBINAR

# Food Safety Culture

March 2, 2023

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# TRACEGAINS



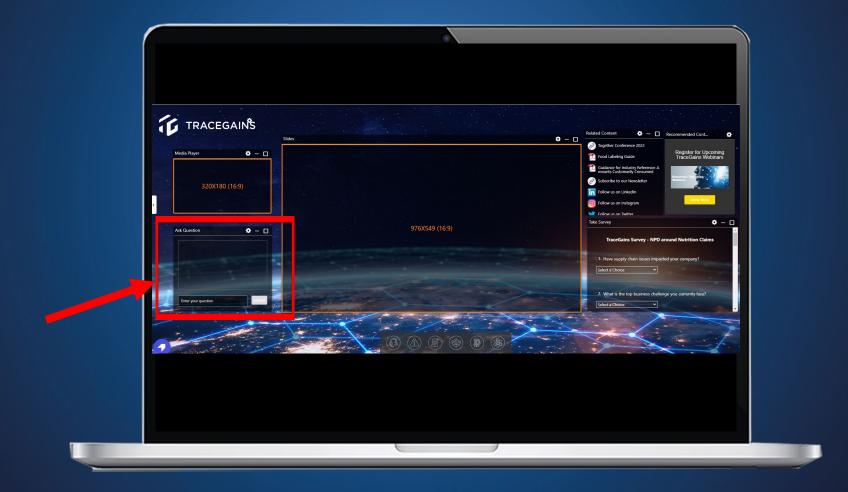
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#### **Kristen Goodale**

Digital Marketing Webinar & Podcast Specialist

# Slides And Recording Will Be Shared

# We want to hear from you! Please type your questions in the chat box.



### **About TraceGains**

**Together we do more** 



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



Discover the Power of Networked



### What Makes TraceGains Different?

On average, companies find that 80% of their suppliers are already on TraceGains Network.



#### Sara Jane Bellochi, CFSQA

**Functional Consultant** 

### Kari Barnes

Regulatory Standards Manager





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Your Speakers



# Developing a Product Safety and Quality Culture Plan

Sara Jane Bellocchi, CFSQA Functional Consultant

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# AGENDA



**DEFINITIONS** What is Food Safety Culture?

# 02

**STATISTICS** FDA, BRCGS, etc.





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Develop a Product Safety and Quality Culture Plan

# 05

#### MEASURING

Food Safety Culture



HELP

How TraceGains can help you with Food Safety Culture

### **Product Safety and Quality Culture DEFINED**

The attitudes, values and/or believes which are prevalent at the site, relating to the importance of product safety and the confidence in the product safety systems, processes and procedures used by the site.





# **MORE DEFINITIONS**

**Food safety** refers to the conditions and practices that preserve the quality of food to prevent contamination and foodborne illnesses.

**Quality** the standard of something as measured against other things of a similar kind; the degree of excellence of something.

**Culture** refers to the customs, arts, social institutions, and achievements of a particular nation, people, or other social group.

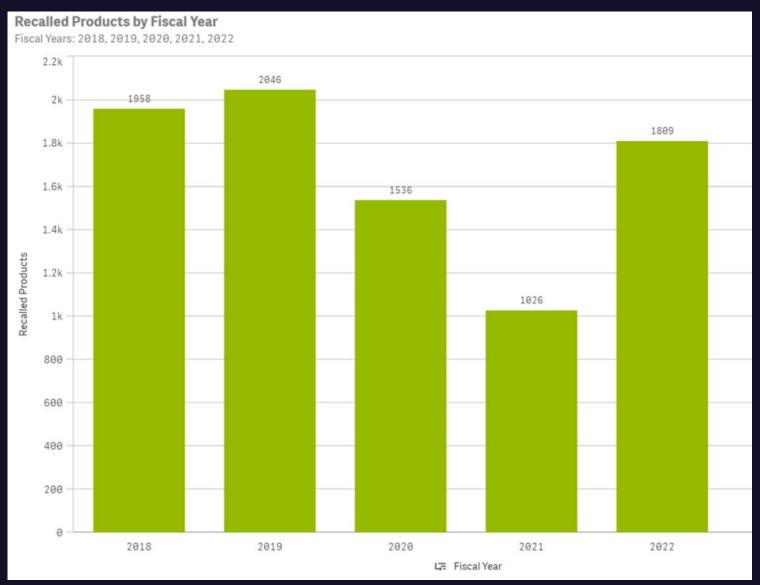
# Food Safety Culture Plan Non-Conformances

Year	Prevalence
2019	5 <sup>th</sup>
2020	6 <sup>th</sup>
2021	8 <sup>th</sup>
2022	15 <sup>th</sup>



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## **FDA Recall Data** for Food/Cosmetics



### "CULTURE eats STRATEGY for Breakfast" -Peter Drucker



# **DEMONSTRATING** Food Safety Culture



# How To...

Develop a clear plan for continual improvement of a food safety and quality culture plan:

- 1. Defined activities around:
  - Communication + Feedback Loop
  - Training and Staff Development
  - o Behaviors Required
  - Performance Metrics
- 2. Action Plan
- 3. Review of Effectiveness

#### AND THE MOST IMPORTANT THING:

To Monitor and Measure performance of Food Safety and Quality related activities.



# **MEASURING Food Safety Culture**

How do you know your food safety culture plan is working?



#### Employee Survey

Ask your employees how you are doing. Measure survey participation as well as moral.

#### Risk Awareness

Take a look at your Food Safety Policy and HACCP development. Are the risks being addressed related to real risks in your facility?

#### Effectiveness of CAPA

Do you have repeating nonconformities? Take a look at how effective your Corrective Action and Preventive Actions are.

#### Internal Audits

The best way to know what is going on at your facility before you get "caught" in an audit is to internal audit.

### How can TraceGains help with Food Safety Culture?



# **THANK YOU!** ANY QUESTIONS?

Type them in the chat and we will address them at the end.

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## Kari Barnes

Regulatory Standards Manager | TraceGains

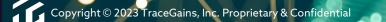




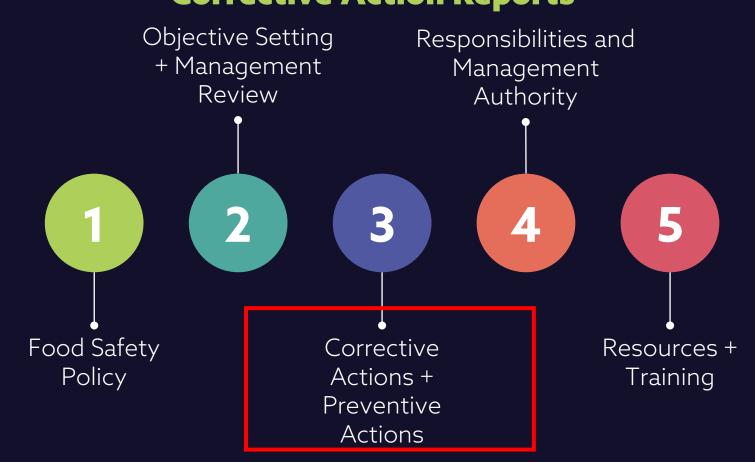
# Solution Spotlight: Corrective Action Reports

Kari Barnes

**Regulatory Standard Manager** 



### DEMONSTRATING Food Safety Culture Corrective Action Reports



### DEMONSTRATING Food Safety Culture Corrective Action Reports

"You can assess food safety culture in how a brand or manufacturing facility responds to regular issues or non-compliances that occur during routine business – the sense of urgency."

François Bourdichon, Food Safety Microbiologist and Chair of the Standing Committee on Microbiological Hygiene, International Dairy Federation,

### DEMONSTRATING Food Safety Culture Corrective Action Reports

#### Supplier Compliance CARs

- Missing documentation
- Foreign material
- Product quality issues
- Packaging issues
- Warehouse storage issues
- Shelf-life issues

#### Quality Management CARS

#### Non-conforming:

- Good Manufacturing Practices
- Critical Control Points
- Equipment Calibrations
- Sanitation
- Maintenance
- Pet Control
- SOP
- Documentation

#### Audit Management CARS

• Internal audit NCs



### DEMONSTRATING Food Safety Culture Corrective Action Reports

TraceGains CARs modules allow our customers to digitally monitor, measure, trend, collaborate, communicate and report their non-conformances from one central place.



### **DEMONSTRATING** Food **Safety** Culture

Corrective Action Reports

### Centralized Digital Documentation:

- Non-conformances
- Non-compliances
- Root cause analysis
- Corrective actions taken
- Evaluations of the effectiveness of corrective actions

### **DEMONSTRATING** Food Safety Culture

**Corrective Action Reports** 

### Digitally Automated Processes:

- Collaboration
- Action alerts
- Communication to interested parties:
- Reporting



# DEMONSTRATING Food Safety Culture

**Corrective Action Reports** 

emps audits sops foreignmaterial pestcontrol 'ccps quality sanitation maintenance shelflife documentation packaging calibrations gmps warehouse storage complaints

# DEMONSTRATING Food Safety Culture

**Corrective Action Reports** 

THANK YOU

Kari Barnes Regulatory Standards Manager kari.barnes@tracegains.com Linkedin.com/in/kari-barnes-21294622b/



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### Live Q&A

Type your questions into the chat box!



### **Thank You**

Together we do more