TRACEGAINS WEBINAR

Food Safety
Auditing
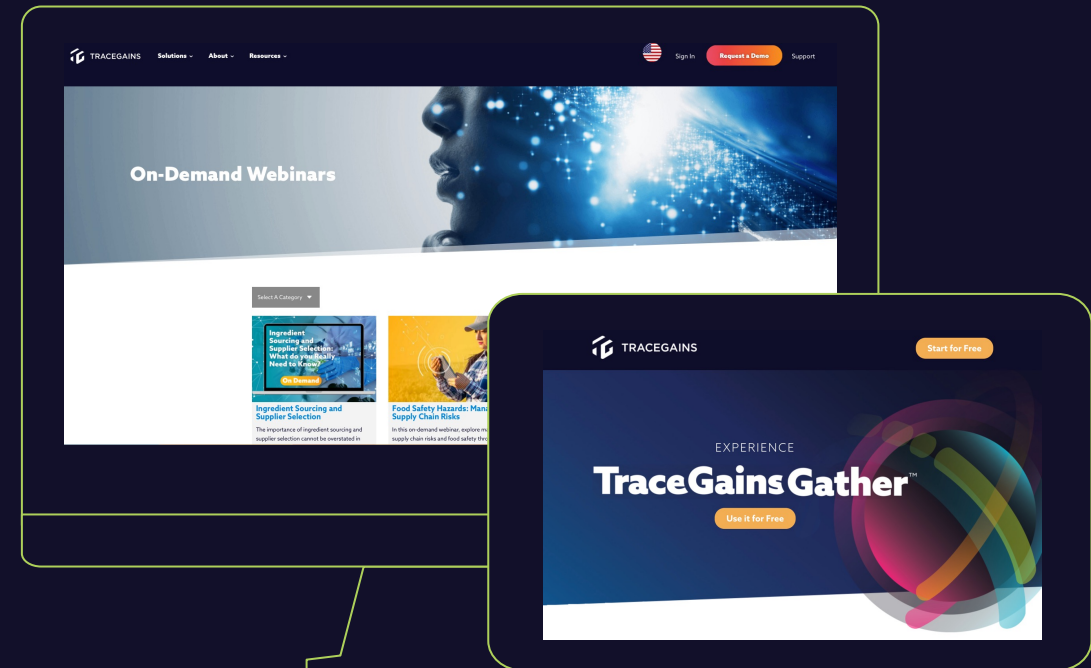# Best Practices

November 9

TRACEGAINS

Meet

Your Moderator

Kristen Goodale
Digital Marketing Webinar &
Podcast Specialist

RECORDING

We will share the recording via email. Keep an eye out in your inbox for an email that will give you a link to the recording.

TRACEGAINS

Discover the Power of Networked

Sara Jane Bellocchi

Networked Ingredients Functional Consultant
TraceGains

Jason Mueller

Sales Engineer
TraceGains

Meet

Your Speakers

TRACEGAINS

Food Safety Auditing Best Practices

Sara Jane Bellocchi – BS, CFSQA – Functional Consultant

Best Practices

Think of audits as the quickest way to learn more about your procedures, operations, and improve your organization.

First-Party or Internal Audits

Second-Party or Customer/ Supplier Audits

Third-Party or Certification / Regulatory Audits

What will be covered:

- Audit Preparation
- Audit Process
- Audit Findings
- Continuous Improvement
- Auditor Relationship
- Documentation and Recordkeeping
- Training and Education
- Engagement and Participation
- Commitment to Food Safety
- How TraceGains can help

Why is Food Safety Important?

And how does Auditing Support Food Safety

- Public Health Protection
- Compliance with Regulations
- Consumer Confidence
- Brand Reputation
- Continuous Improvement
- Risk Management
- International Trade
- Supply Chain Management
- Crisis Management

Regulatory Requirements

Audits provide the verification piece that your preventive controls and hazard analysis are effective.
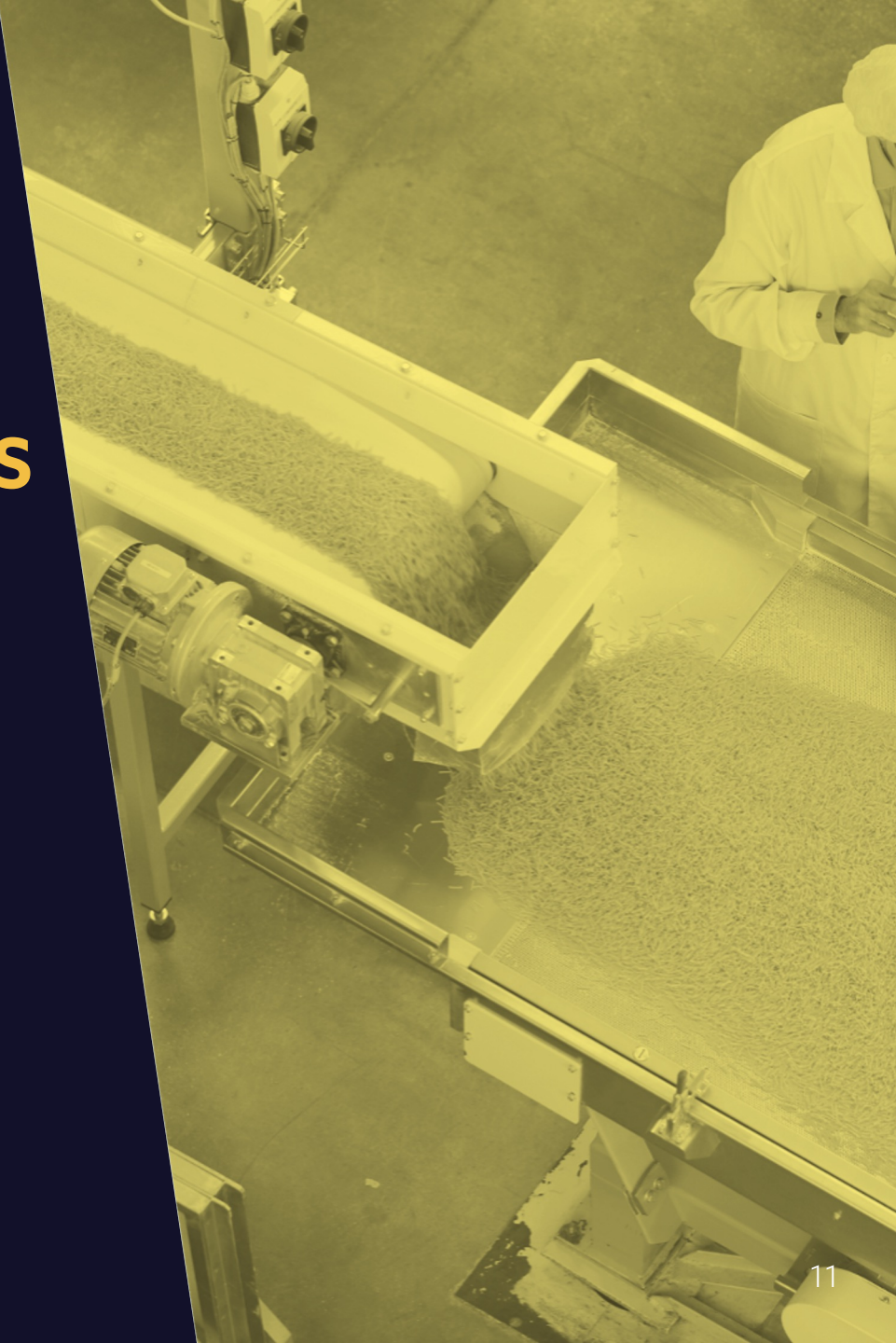
Audit Preparation
STEPS TO HELP YOU BE PREPARED

UNDERSTAND THE REQUIREMENTS

1. Review Documentation
2. Training
3. Facility Inspection

Documentation and Record Keeping

- Review all your food safety documentation, including food safety plan, HACCP documents, SOP's (Standard Operating Procedures), and relevant records.

- Make sure documentation is up-to-date, accurate, and reflects your current operations.

- Ensure all required records are up-to-date, accurate, and readily accessible.

Training and Education

AUDITS ARE A GREAT WAY TO LEARN & EDUCATE

o   Make sure employees are aware of the audits and the importance of following food safety procedures.

o   Provide training to cross-functional teams that will conduct periodic audits.

Self-Assessment

"Internal audit is the only activity that can give you a chance to look back at what has already happened and make a difference before it's too late."

Selecting an Auditor

- Relevant Qualifications
- Accreditation/Certification
- Experience
- Independence
- Ethical Conduct

Auditor Relationship

What do you want out of your time during this audit?

Audit Process

What to expect:

- Set date/time for audit + Expectations (or unannounced)
- Opening Meeting
- Audit: documentation review + fieldwork
- Closing/Exit Meeting
- Audit Follow-Up
- Final Audit Report

Common Audit Criteria
FOOD SAFETY AUDIT CRITERIA CONSIDERATIONS

o   HACCP (Hazard Analysis Critical Control Points)

o   Current Good Manufacturing Practices (cGMPs)

o   Sanitation and Hygiene Practices

o   Temperature Control

o   Allergen Management

o   Supplier Approval and Monitoring

o   Training and Education

o   Pest Control

o   Documentation and Record Keeping

o   Food Defense

o   Regulatory Compliance

Engagement and Participation

WHO SHOULD BE THERE?

- o Most senior person onsite present
- o Cross functional team
- o Key person leading

Audit Findings

- Take Notes
- Communicate with management
- Differentiate between minor and major non-conformities
- Corrective and Preventive action planning

Corrective Actions

STRIVE FOR NO REPEAT NC's

CAPA = Corrective Action, Preventive Action

o   Immediate Correction

o   Root Cause Analysis

o   Corrective Action

o   Preventive Action

o   Monitoring and verification

o   Document the entire process

o   Report back to audit body

Commitment to Food Safety

Key Elements

FIVE C'S TO REMEMBER

o Compliance

o CAPA's

o Continuous Improvement

o Culture

o Customer Satisfaction

TraceGains Network is Different

Alternatives lack the network and ecosystem, and the knowledge to deliver this

CONNECT

Access the only global network based on standardized ingredient data

DIGITIZE

Digitize documents, ingredient and item data for measurement and actionable insight

AUTOMATE

Automate and measure critical business functions, from NPD to sourcing to production

Demonstration

Audit Management