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Food Safety, Inc.

a division of FMI THE FOOD INDUSTRY ASSOCIATION

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Utilizing Data to Focus on the Future

October 2023

a division of FMI THE FOOD INDUSTRY ASSOCIATION

Utilizing Data

- Top Non-conformances
  - Audit Database
  - Power BI
- Recalls and Outbreaks
  - Food Recall Reporter
  - 3rd Party Emails
- Audit Scores
  - Compliance Database
  - Excel Pivot Tables
- Audit Preparation
  - Internet Search Engine
  - Regulatory Dashboard
- Survey Results
  - Survey Monkey
  - Microsoft Forms

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Keys to Utilizing Data

Understand

•Right perspective
- Too focused
- Too broad

Transform

•Utilize a variety of tools
- Pareto Chart
- Histogram
- Control Chart
- Check Sheet
- Is/Is Not Matrix
- Measles Diagram

Act

• Follow through with actions to improve
- Clear due dates
- Assign responsibility
- Communicate

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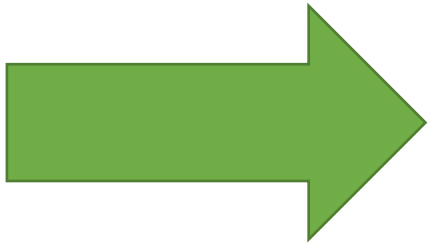
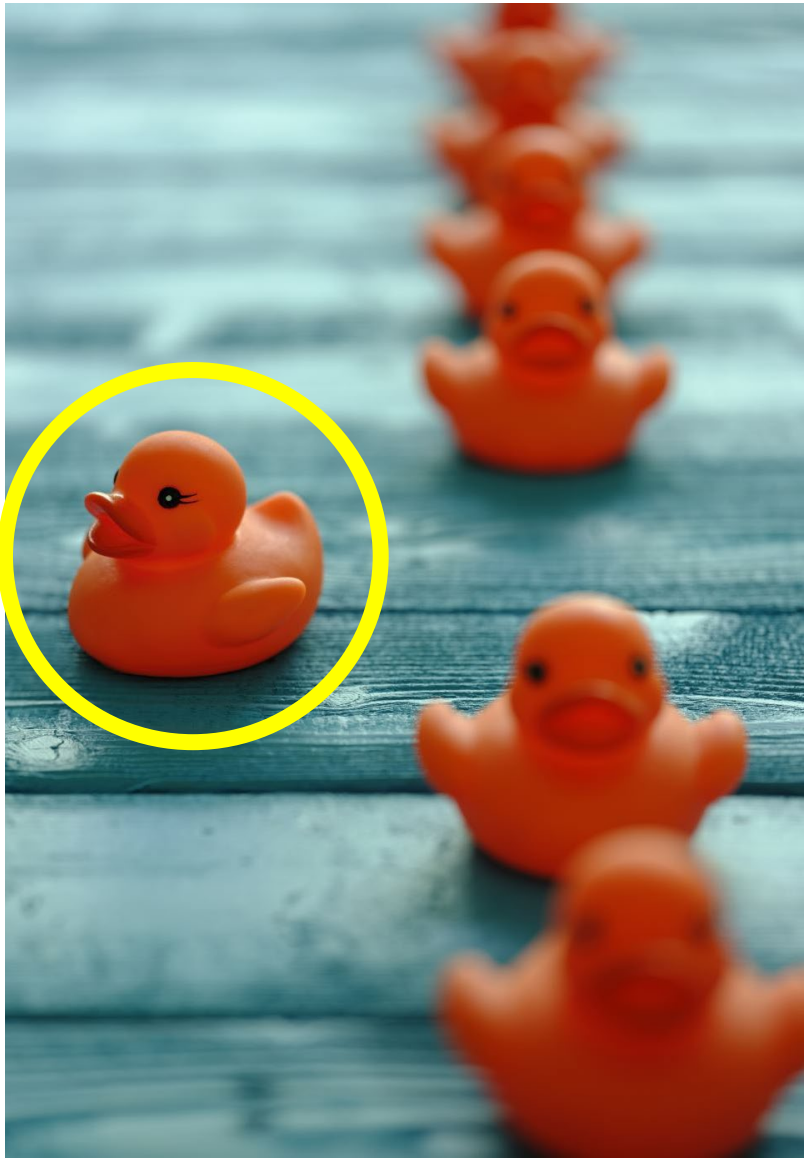
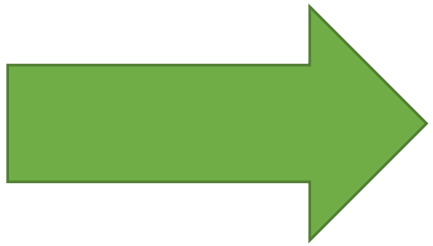
Understand Your Data

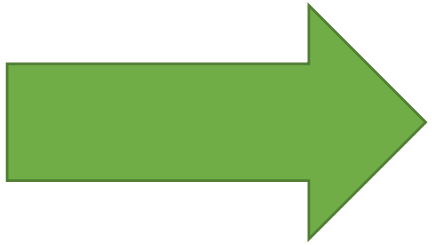




Transform Your Data



Excel Spreadsheet

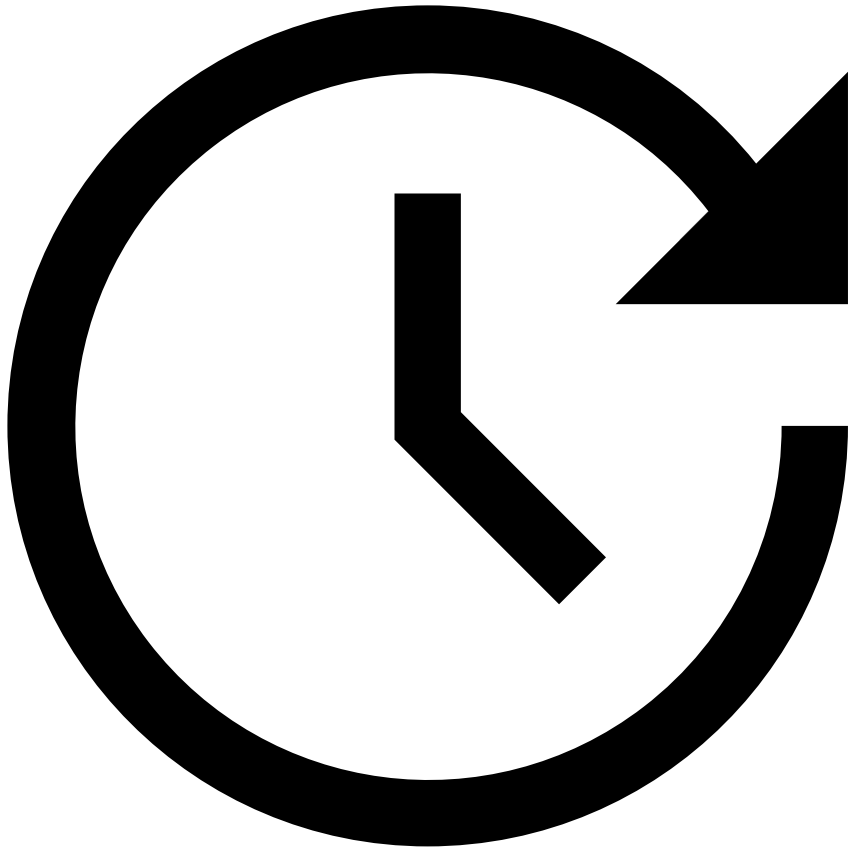


Heat Map

Act on Your Data

- Are you collecting data and using it for improvements?
- Are you prepared to respond to the answers you get on a survey?
- Are you assigning due dates and specific personnel to complete actions?
- Are you creating a clear path of communication?

Focus on the Future



1. Update Code Requirements
2. Offer New Training Options
3. Increase SQF Professionals
4. Improve Auditor Competency
5. Stay Current with Industry Changes

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Code Requirements

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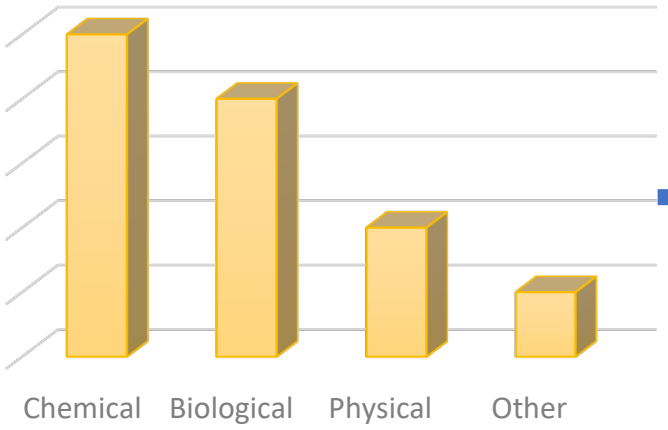
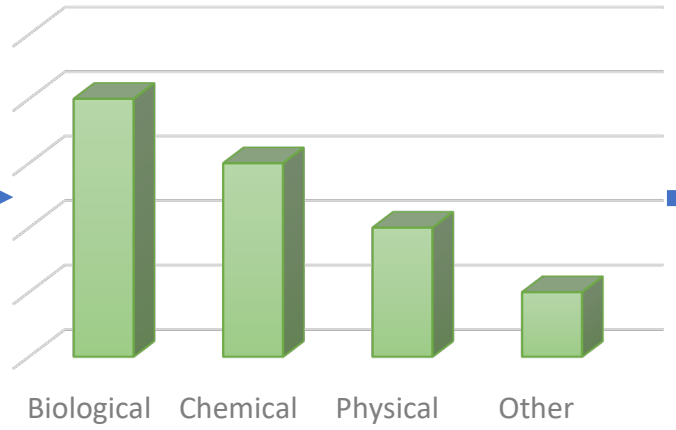
Continuous Improvement

- Recall data
  - Undeclared allergens was the top reason for recall among SQF sites for several consecutive years.
  - Root Cause: The wrong label was used during packaging of the product.
  - Edition 9 Improvement: Code updated to include label reconciliation.
  - New root causes: New allergen added in the USA/ Missing allergen information on labels
  - Next update: Emphasis on regulatory changes and label design approval?

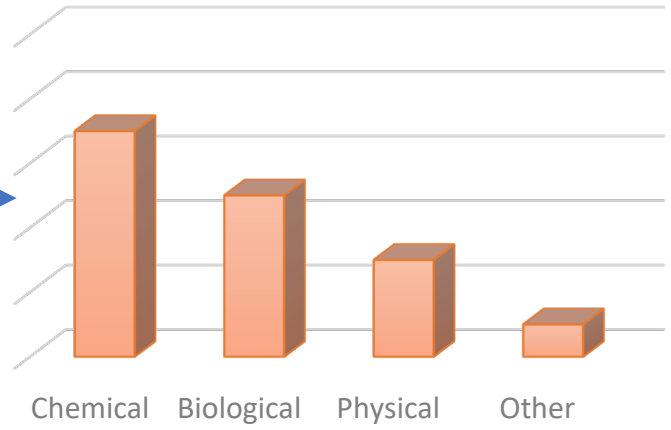
Recall Categories prior to Edition 9



Recall Categories after Edition 9



Recall Categories YTD 2023



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Future Focus

- Stakeholder Feedback for the next edition of the code
  - Brainstorming sessions
  - Working Groups
  - Website forms

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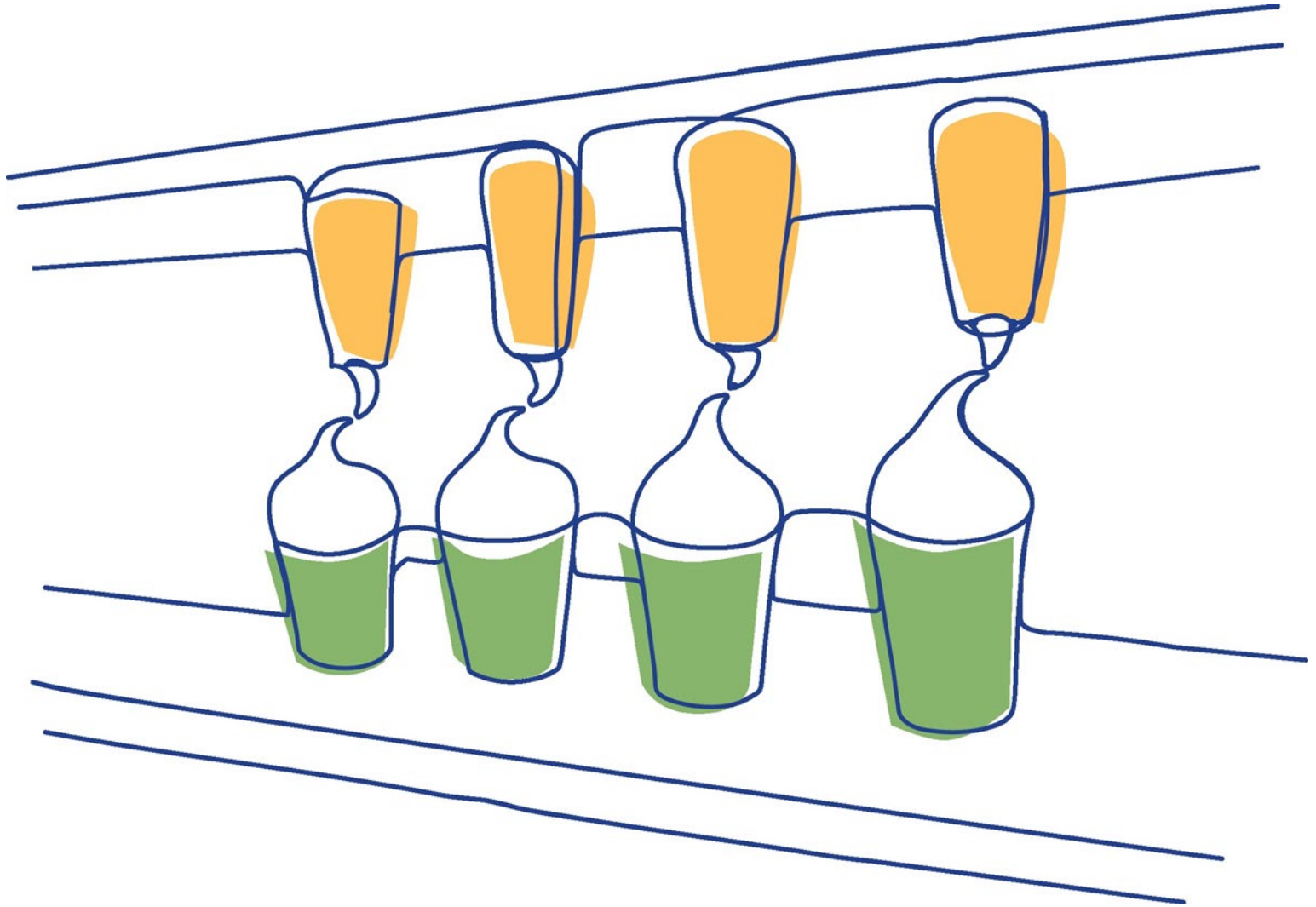
Training Options



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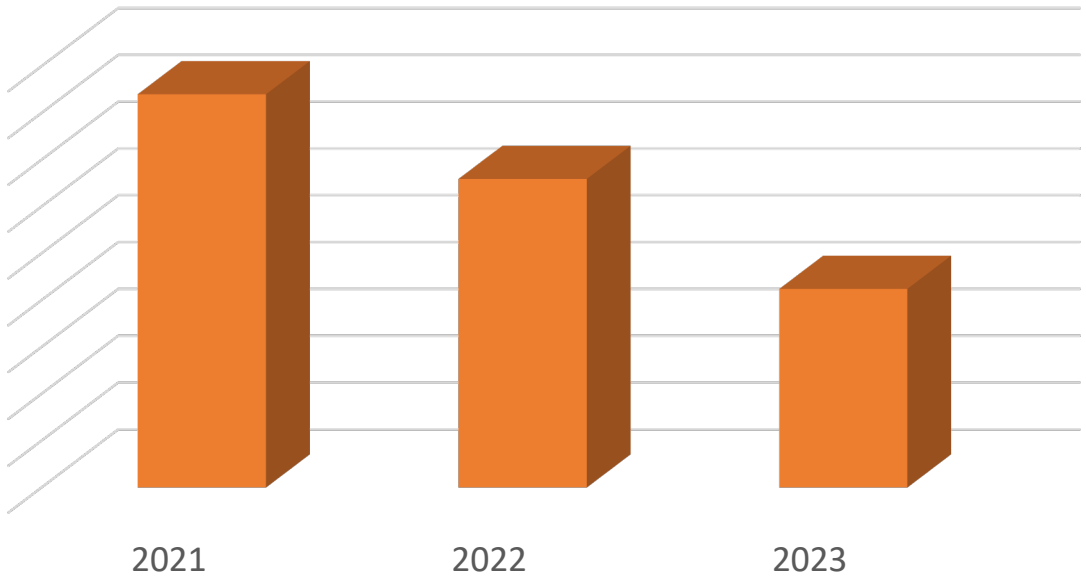
Continuous Improvement

- Top Non-conformances
  - Food Safety Culture was identified as a top minor/major non-conformance at the implementation of Edition 9.
  - Root Cause: Auditors misunderstood the new code requirement and were requiring a food safety culture plan, procedure or program.
  - Improvement: The auditor training course and quarterly professional update meetings were used to include emphasis on this code requirement meaning.



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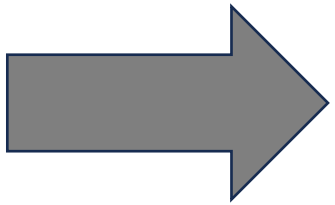
Future Focus

- Top Non-conformance Trends
  - Pest Prevention
    - Criticals: #1, #2 and #6
    - Majors: #3 and #4
    - Minors: #6
  - Food Safety Plan
    - Criticals: #3, #4, #5, #8, #9 and #10
    - Majors: #5 and #8
    - Minors: #7
  - Cleaning & Sanitation
    - Majors: #2
    - Minors: #1



- Prioritize new guidance documents
- Develop new Insight Training Series

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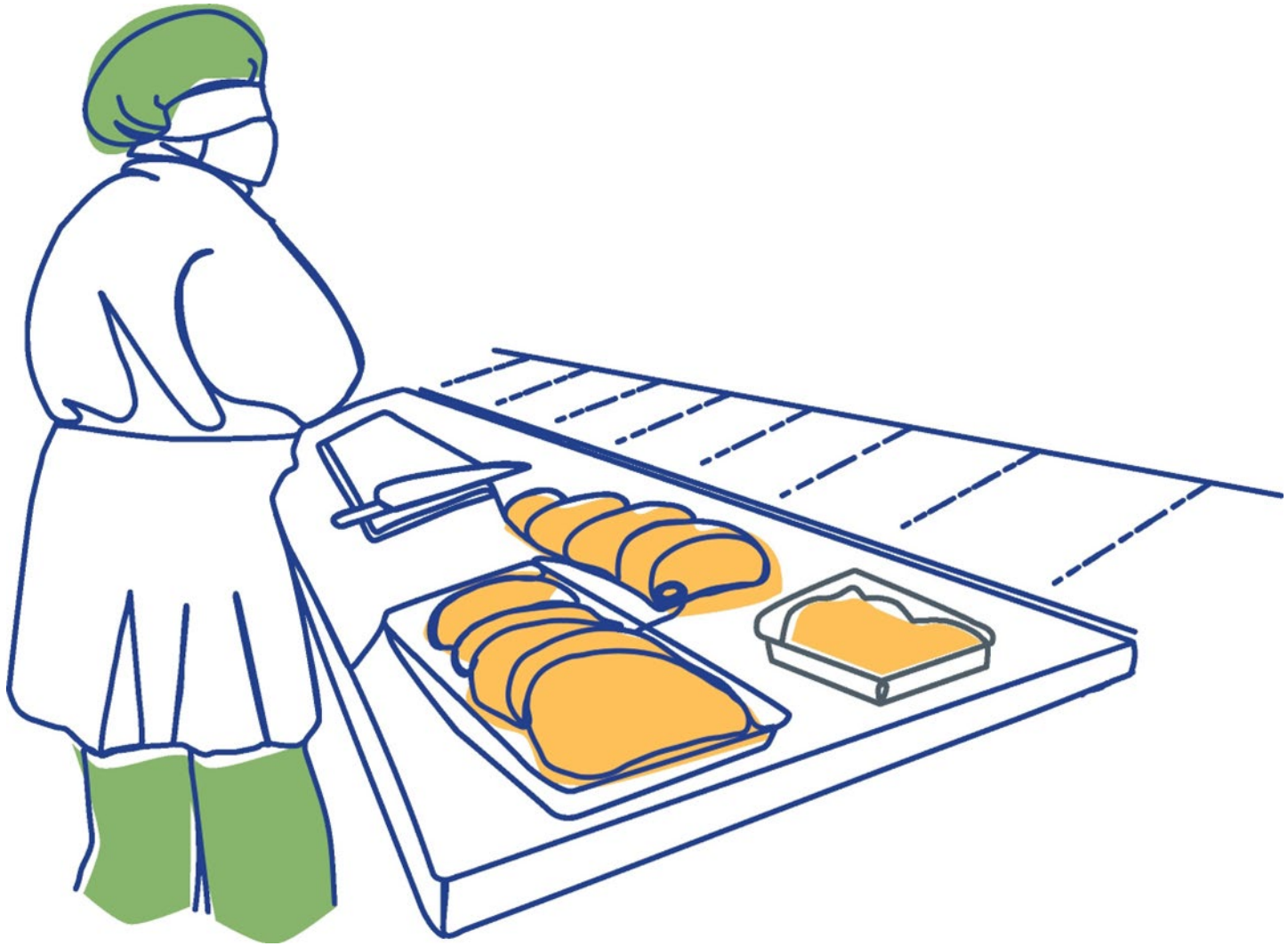
SQF Professionals



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Continuous Improvement

- Auditor Registration Survey
  - Many people begin the process to become auditors but fail to complete it.
  - Root Cause: People find that they do not meet all parts of the criteria.
  - Improvement: In-process…better communication, review of auditor criteria, etc.

Reason for not completing registration process	Action Plan to address
Too difficult	Provide guidance document on registering
Was unaware of the requirements (industry and auditing experience) when the process was started	Review requirements for excessive or redundant requirements
Too overwhelmed	Updating training to encourage potential auditors to work with a certification body on the registration process

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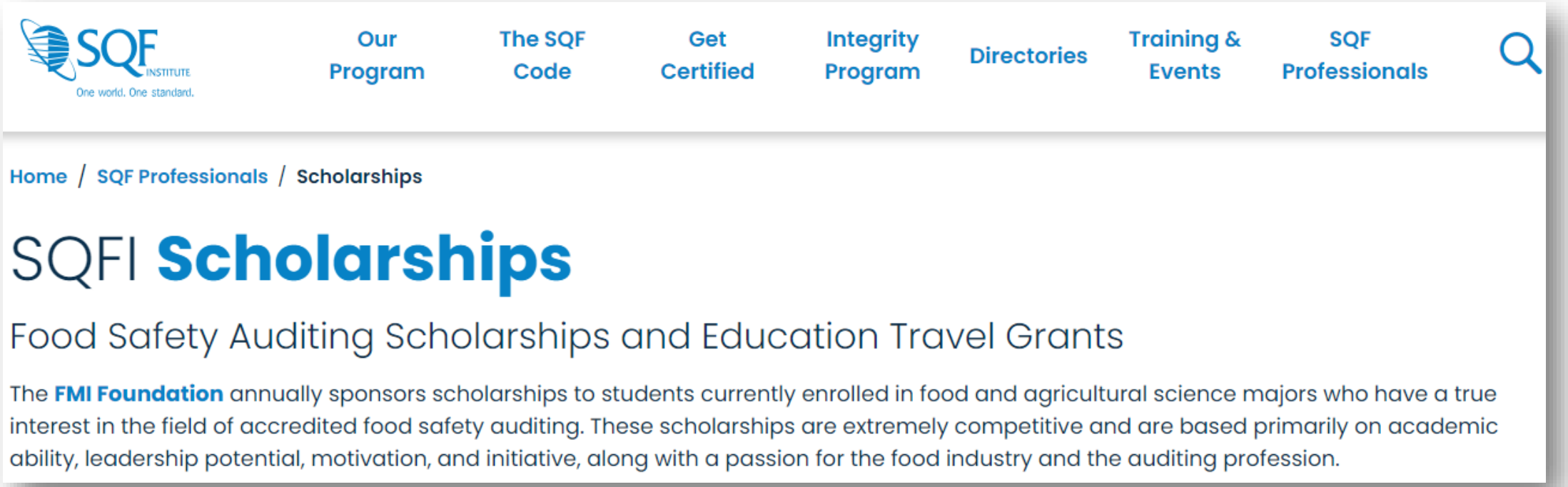
Future Focus

- Create Professional Pathways
  - SQF Practitioners
  - Witness Auditors
- Encourage Intern Programs
- Continue FMI Scholarship Program



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Auditor Competency

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Continuous Improvement

Consideration of many data streams

- Auditor pool- retirements, promotions, returned to industry
- Audit duration- 40% time spent in the production areas, justification for duration
- Predictability- knowledge, improved witness audits
- Complexity of the Code
- Too many Codes
- Auditor Requirements
  - Industry experience- 5 years
  - Audit hours- 160 hours
  - Professional development tools- self assessment

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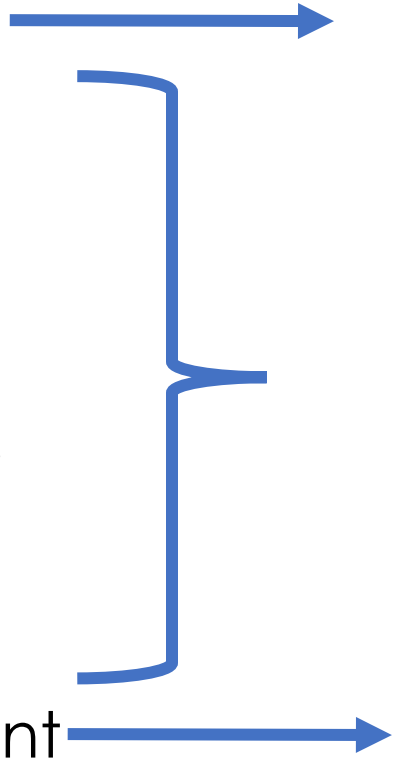
Future Focus

- Auditor pool
- Audit duration
- Predictability
- Complexity of the Code
- Too many Codes
- Professional Development



Scholarship to recruit new talent

Streamlined Code Requirements
Unannounced Audits

Feedback mechanism on audit report reviews
Easy access to survey and feedback tools.

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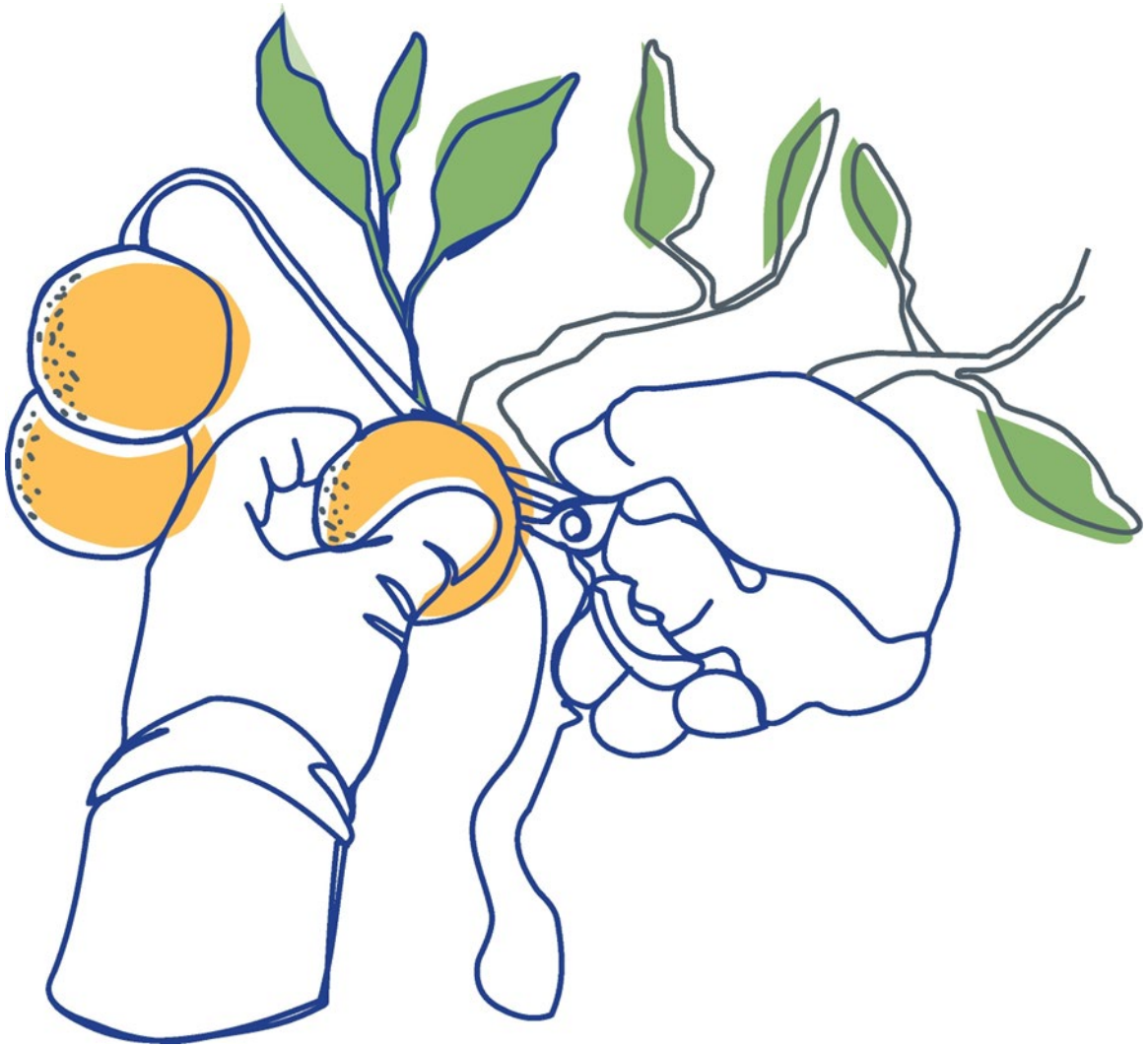
Industry Changes



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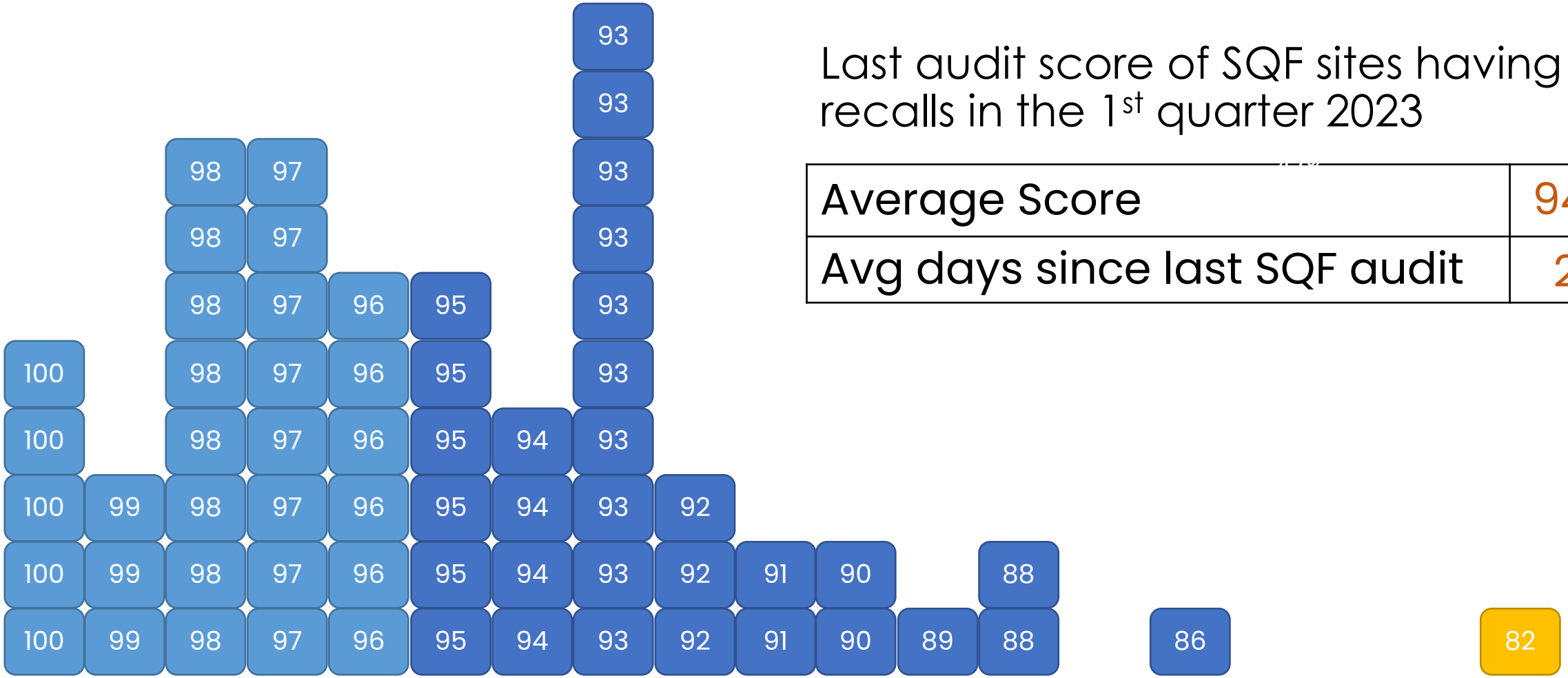
Continuous Improvement

What do these numbers represent?



Last audit score of SQF sites having recalls in the 1st quarter 2023

Average Score	94.84
Avg days since last SQF audit	203

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Future Focus

How can you apply forward thinking by utilizing data?

- Focus on the right programs. Top non-conformances do not sync up with reasons for recalls.
- Get to the true root cause and implement corrective and preventative action on complaints, internal audit findings, etc.
- Revisit the food safety plan often- not just the minimum annual.
  - Recalls
  - Data trends for environmental monitoring, pest prevention, complaints
  - Changes in management
  - New products, processes, suppliers, equipment
  - Regulatory changes

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Key Takeaways & Questions

Identify ways data can assist in continuous improvement

Utilize data for growth opportunities

Gain a better understanding of what the future holds

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