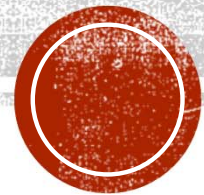
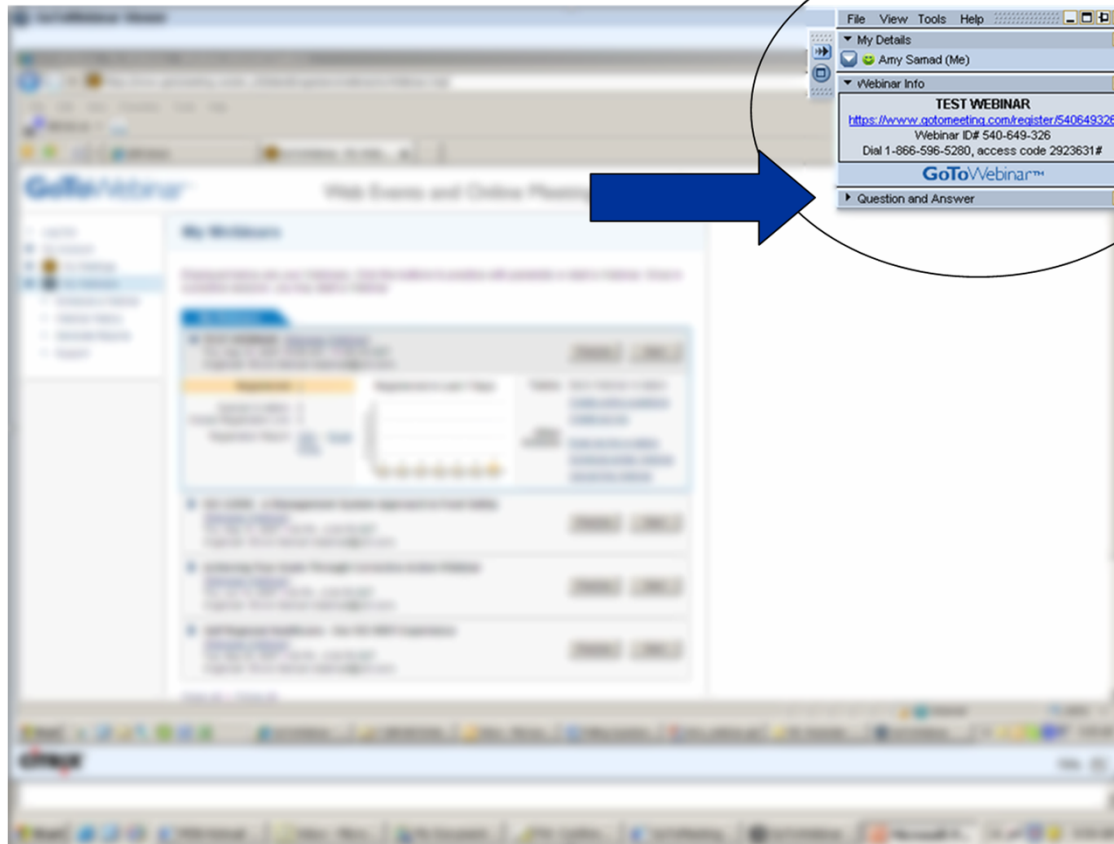


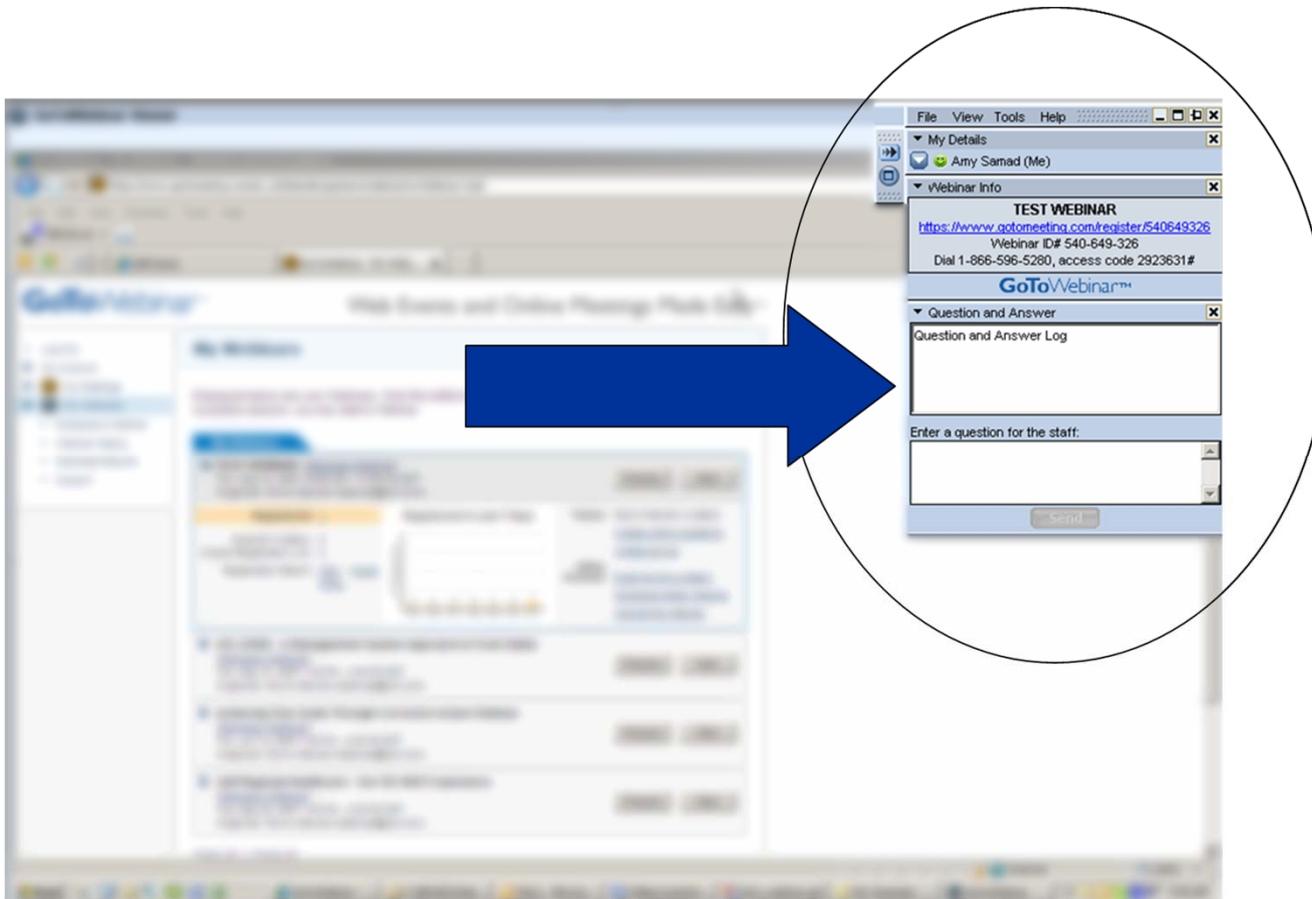


LESSONS FROM THE TRENCHES — PAST, CURRENT, AND FUTURE OF FOOD SAFETY

PJRFSI — Partner for Food Safety









POLLING QUESTION # 1





Perry Johnson Registrars Food Safety, Inc.

PJRFSI – Partner for Food Safety

Paul Damaren

Senior Vice President of Food Safety &
Supply Chain, PJRFSI





Denise Webster



25 years of experience in the food industry, working within manufacturing, CPG brands, and retail grocery.

M.S./B.S. Food Science

IFT Certified Food Scientists

Approved Trainer & Consultant – SQF and BRC

Lead FSMA Trainer – Preventive Controls and FSVP

Supports the development and implementation of client's food safety programs, training, and ensuring regulatory compliance.



Change is Inevitable

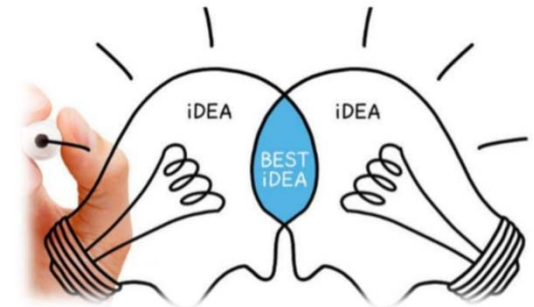
- Collective Learning
- Creating a platform for discussion
- Sharing ideas for improvement
- Understanding the Past
- Putting plan into Action
- Preparedness for the Future



Food Safety Culture



Collaborative Learning Environment



Why it Matters

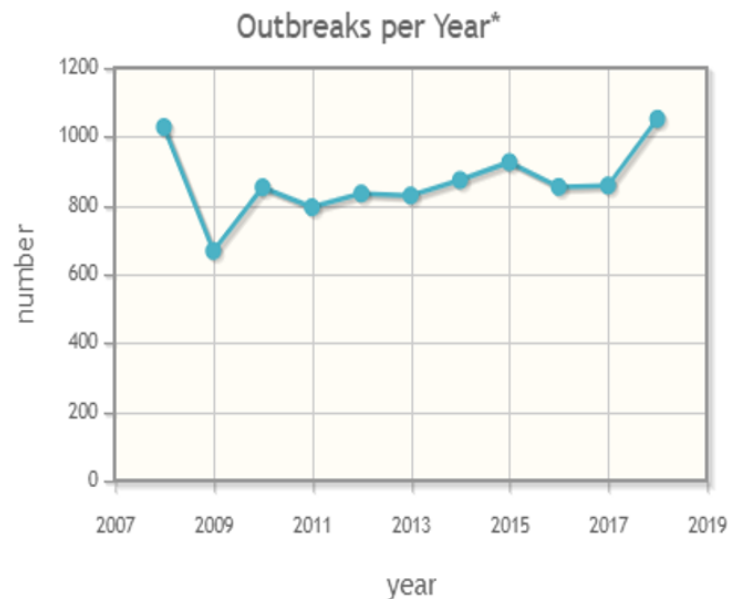
- Regulation Compliance
- Food Safety is a Priority
- Meeting Product Specs
- Delivering Business KPI's
- Continuous Improvement

- ✓ *Creating Consumer Trust & Loyalty*
- ✓ *Brand Protection & Growth*



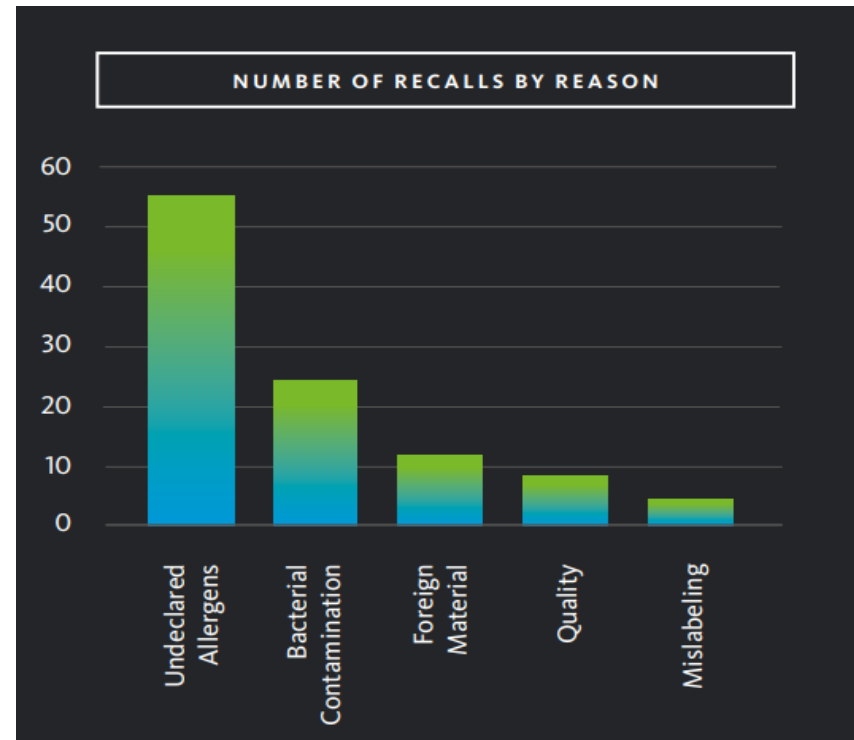
Lesson #1 Data doesn't Lie

CDC US Outbreaks 2008-2018



National Outbreak Reporting System (NORS)

<https://www.cdc.gov/nors/data/dashboard/index.html>



Sedgwick Recall Index 2020

Lesson #2 Don't get Complacent



- **FSMA Regulations continue to be enforced**
 - Preventive Controls Food Safety Plans
 - Foreign Supplier Verification Programs
 - Intentional Adulteration Rule

- **Labeling updates**

- Nutritional Labeling updates by January 1, 2021
- Bioengineered Disclosures mandatory compliance January 1, 2022



Lesson #3 Use the Tools Available

- FDA Data Dashboard

FSMA Data Search and Information



Search the FDA firm and supplier database, which includes the following: compliance information, recalls, import alerts and refusals where applicable.

Search Firm Information

✓ **Warning Letters**

✓ **Import Alerts**

✓ **Recalls**

✓ **Import Refusals**

✓ **Inspection Classifications**

✓ **Other Compliance Resources**

<https://datadashboard.fda.gov/ora/index.htm>

Lesson #3 Use the Tools Available

- CORE Outbreak Investigation Table

Date Posted	Reference #	Pathogen	Product(s) Linked to Illnesses (if any)	Total Case Count	Investigation Status	Outbreak Status	Recall Initiated	Traceback Initiated	On-Site Inspection Initiated	Sample Collection & Analysis Initiated
1/13/2021	10	<i>Salmonella</i> Miami	Not Yet Identified	64	Active	Ended See Advice		✓		✓
2/17/2021	14	<i>E. coli</i> O157:H7	Not Yet Identified	See CDC Investigation Notice	Closed	Ended See CDC Investigation Notice		✓		
2/17/2021	15	<i>Listeria monocytogenes</i>	Hispanic-style fresh and soft cheese	See Outbreak Advisory	Active	Ongoing See Outbreak Advisory	See Outbreak Advisory		✓	✓
3/17/2021	18	Acute Non-viral Hepatitis	Alkaline Bottled Water	See Advisory	Active	Ongoing See Advisory	See Advisory		✓	✓

<https://www.fda.gov/food/outbreaks-foodborne-illness/investigations-foodborne-illness-outbreaks>

Lesson #4 Be Aware of Changes

- FDA will focus on further reduce toxic elements in foods for babies and young children.
- Sesame voluntary labeling guidance
- UFI requirement for FDA Registration #

Subscribe Now →



Sign up to receive Recalls, Market Withdrawals and Safety Alerts [↗](#).

** FDA Employees: Use Chrome to Subscribe until further notice.*

CFSAN Constituent Updates

News and updates related to Food, Dietary Supplements, and Cosmetics from the Center for Food Safety and Applied Nutrition

2021

- 3/30/2021 - FDA Extends Flexibility for Unique Facility Identifier Requirement for Food Facility Registration through December 2022
- 3/16/2021 - FDA Releases Food Safety and Nutrition Survey Results
- 3/5/2021 - FDA Letter to Industry on Chemical Hazards, including Toxic Elements, in Food and Update on FDA Efforts to Increase the Safety of Foods for Babies and Young Children
- 2/25/2021 - FDA Releases New Agricultural Biotechnology Curriculum for Middle and High School Students



POLLING QUESTION # 2



Lesson #5 Transparency is the Future



- **Core Element 1:** Tech-Enabled Technology
- **Core Element 2:** Smarter Tools & Approaches for Prevention and Outbreak Response
- **Core Element 3:** New Business Models and Retail Modernization
- **Core Element 4:** Food Safety Culture



Tech-Enabled Technology

- Requirement to establish and maintain records containing information on critical tracking events in the supply chain for certain designated foods.
- FDA's risk-based tool: Food Traceability List (FTL) and Glossary of Terms.
- Traceability recordkeeping requirements for certain foods (one back one forward)
- Encourage and incentive industry to adopt new technologies while developing models that are low to no cost solutions.



Lesson #6 Food Safety Culture Awareness is Now



- GFSI benchmarked requirements evolve new codes
- Understanding and establishing benchmarks and KPI's
- Develop and implement effective programs for change
- Lead and empower your team to take action
- Positive reinforcement and check-in on progress

Food Safety Culture: *“Shared values, beliefs and norms that affect mind-set and behavior toward food safety in, across and throughout an organization.” - GFSI*

Lesson #7 Increased Enforcement

- Advisories before Recalls
- Warning Letters
- Letters to the Industry
- Sampling and Testing
- FTC Claims and Social Media
- Inspections

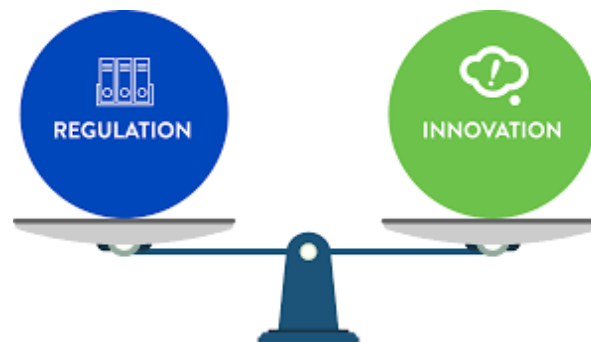


Public Health Advisories from Investigations of
Foodborne Illness Outbreaks



Lesson #8 Innovation drives Regulations

Past	Current	Future
Canning Aseptic Pasteurization	High Pressure Pasteurization (HPP)	Pulsed electric field (PEF) technology/Non-thermal
Standards of Identity	Challenges to Standards of Identity (e.g. plant based dairy)	Cell Culture Technology
Bioengineered Foods Non-GMO labels/certs	Bioengineered Labeling	DNA-free "Genome edited" plants
HACCP	Preventive Controls	Global Harmonization and Improved Approaches



Lesson #9 Be Risk Aware

- The capability of an organization to recognize risk before they become a threat, communicate issues, and identify mitigation steps before issues occurs.
- An organization is risk-aware when people know their risks, are comfortable discussing with management and are willing to help others resolve risks.
- Awareness and Effectively managing change will create a stronger foundation for growth and leadership.



Lesson #10 Never stop Learning

Where to go?

- Industry Support – Trade Associations, Conferences
- Blogs, Podcasts, Webinars, Newsletters
- Websites – FSPCA, Regulatory Resources

What to do with it?

- Challenge your perspective
- When in Doubt...Ask your Peers!
- Continuous Learning





POLLING QUESTION # 3



UPCOMING WEBINARS



Date: Tuesday April 13th, 2021 – 2pm est.

Webinar Title - [SQFI, Risk in Food Packaging](#)



Date: Tuesday April 20th, 2021 – 2pm est.

Webinar Title - [Enterprise Risk Management/COSO, Supply Chain Management/Supply Chain Priority Setting with Dr. John Spink](#)

Webinar Description - As the food fraud prevention strategies become more formalized, they become an active management system. As management systems are formalized, they force more basic questions as “how much is enough” and also how the assessment calibrates with other assessments. Is a food fraud “medium” risk rank on the same scale as a food safety “medium” rank? Is a food fraud “medium” risk rank on the same scale as a marketplace disruption “Medium” rank? For one system to be able to calibrate those risk ranks to support logical decision-making there needs to be a central integrated framework. While it may seem like a new concept for food scientists, the COSO based Enterprise Risk Management answers these questions. Since the Sarbanes-Oxley Act of 2002 this type of internal controls and integrated framework has been a regulatory requirement. This presentation will synthesize the interdisciplinary enterprise risk management foundation for assessing and managing supply chain disruptions such as were created by COVID.



Speakers:

- Dr. John Spink, PHD, Assistant Professor, Michigan State University

Date: Tuesday April 22nd, 2021 – 2pm est.

Webinar Title: [FSSC 22000, Getting Back On Track in 2021](#)



Webinar Description - Join Jacqueline Southee from FSSC as we discuss the latest updates on the standard, specifically Version 5.1 that is aligned with "GFSI v. 2020". Jacqueline will also look at the requirements, guidance document on assessing food safety culture, HPC 420, remote audits and getting back up to speed in 2021.

SPEAKERS:

- Jacqueline Southee – North American Representative, FSSC



<https://www.pjrfsi.com/webinars/>





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You've
got **QUESTIONS**
we've got **ANSWERS**