



# SAFE FOOD EN ROUTE

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Making Reliable Corporate Level Food Safety Programs Accessible To All Companies

# Jennifer Crandall



**Purdue  
Food Science  
Degree**



**MFG  
(8 YRS)**



**Corporate  
(12 YRS)**



**Founder  
(6 YRS)**



**Board  
Member  
(3 YRS)**

**Clockwork Certified Partner**



**Recipient of the Purdue University Distinguished Ag Alumni for Food Science, 2024**  
**Recipient of the Purdue University Food Science Outstanding Alumni, 2024**  
**Board Member, Land Betterment Corporation**  
**Board Member, OmniVis Inc.**



CEO / FOUNDER  
SAFE FOOD EN ROUTE, LLC

# Safe Food En Route Services

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FSVP / SVP COMPLIANCE MANAGEMENT SOLUTIONS



FOOD SAFETY: CONSULTING REGULATORY AND GFSI SCHEMES | TRAINING | LABEL REVIEWS



SOFTWARE SERVICES: A3S Readiness Assessment (Aperitisoft) and QMS (Nessis)



FOOD SAFETY DILIGENCE



OPERATIONAL EFFICIENCIES





## POLL QUESTION

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# GET TO KNOW THE AUDIENCE:

1. CEO / Founder / Owner / Executive
2. Manager / Director Level
3. Food Safety Quality Professional
4. Other

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## ✓ INTRO

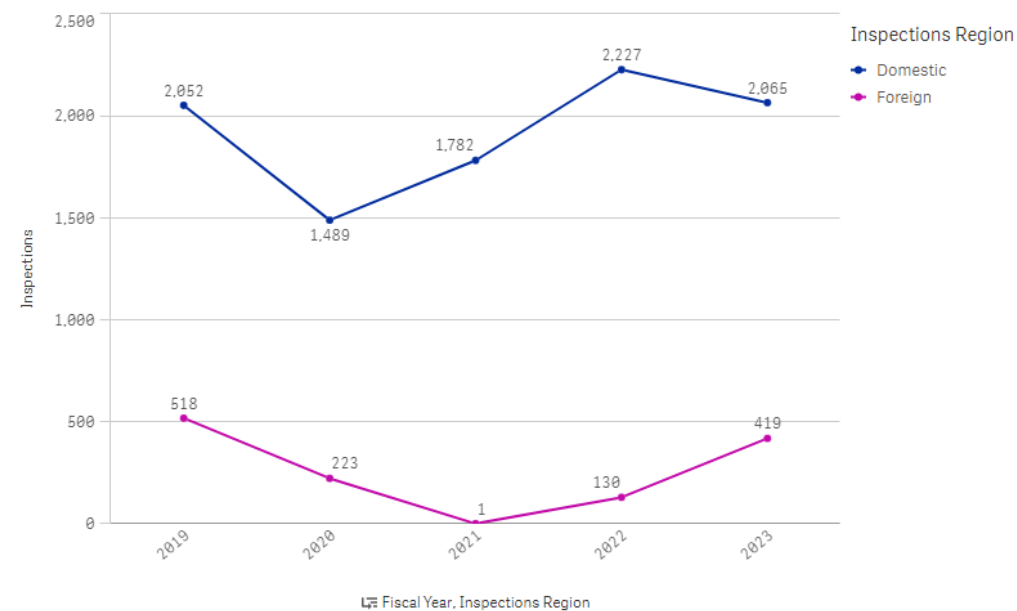
- ✓ 5-YEAR FDA TRENDS
- ✓ SUPPLIER COMPLIANCE
- ✓ FSVP REQUIREMENTS
- ✓ THOUGHTS/CONSIDERATIONS



# FDA INSPECTION TRENDS

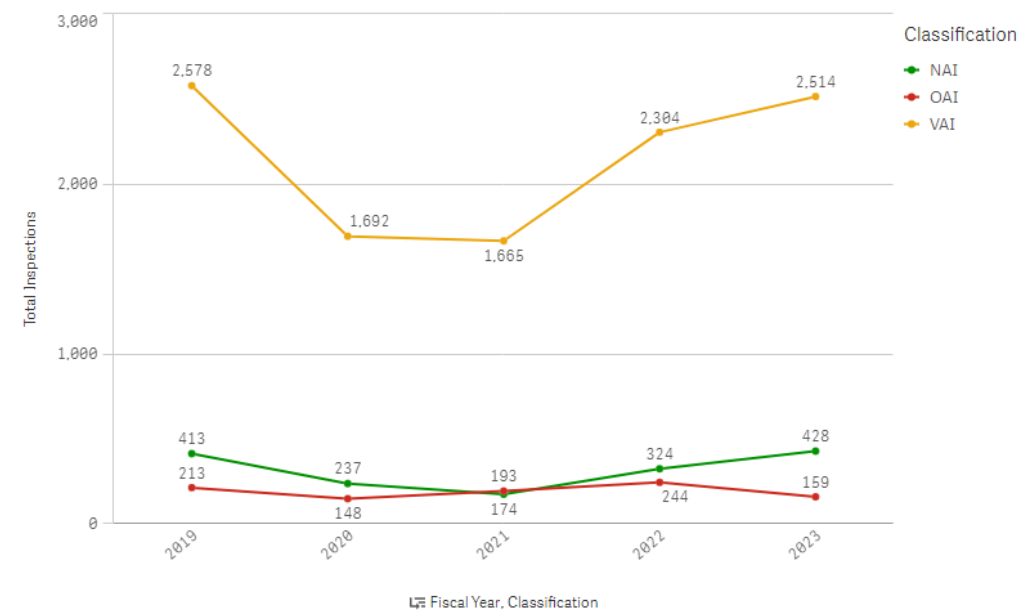
**Foreign and Domestic Inspections**

Fiscal Years: 2019, 2020, 2021, 2022, 2023

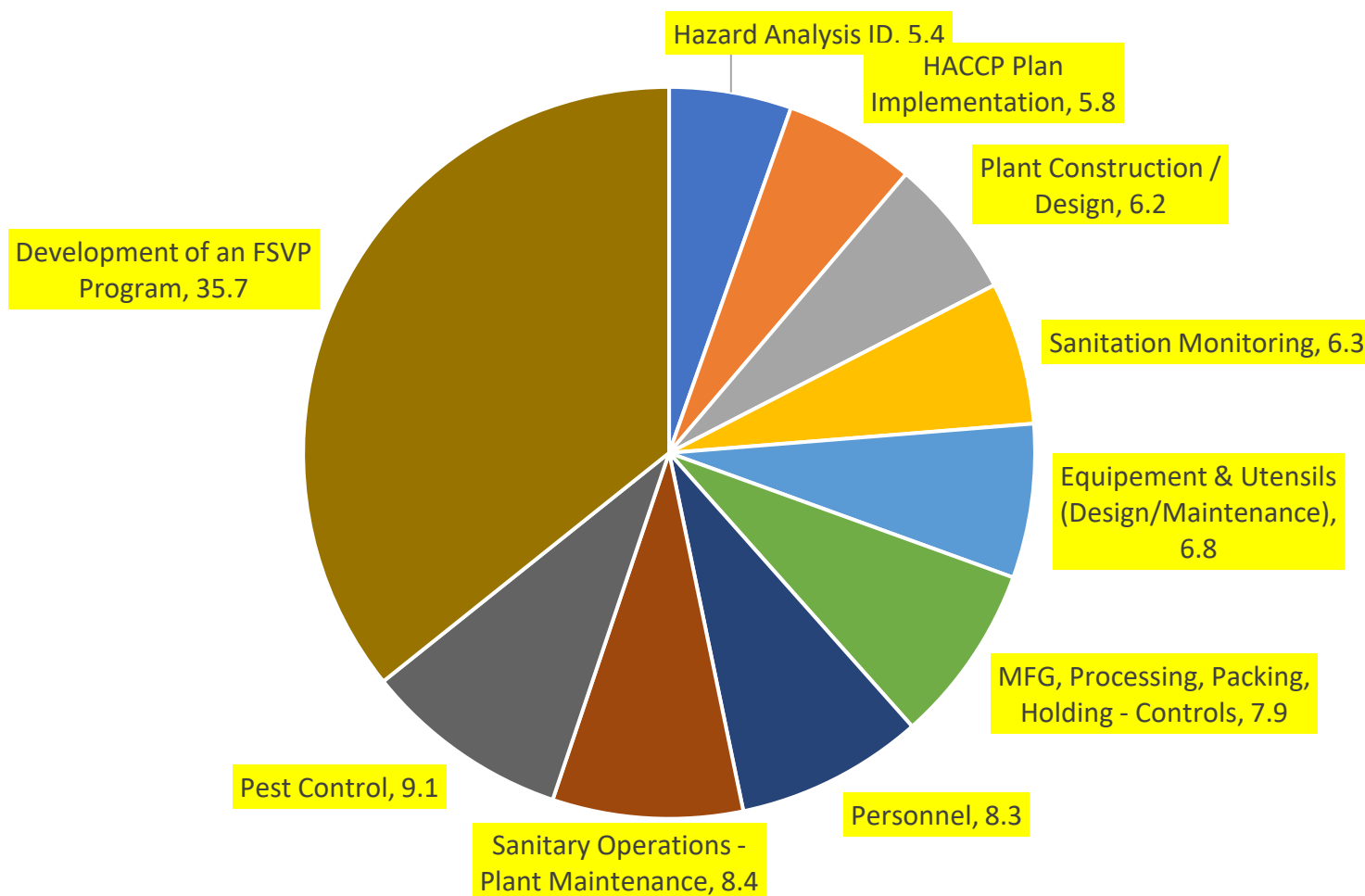


**Inspections Classification by Fiscal Year**

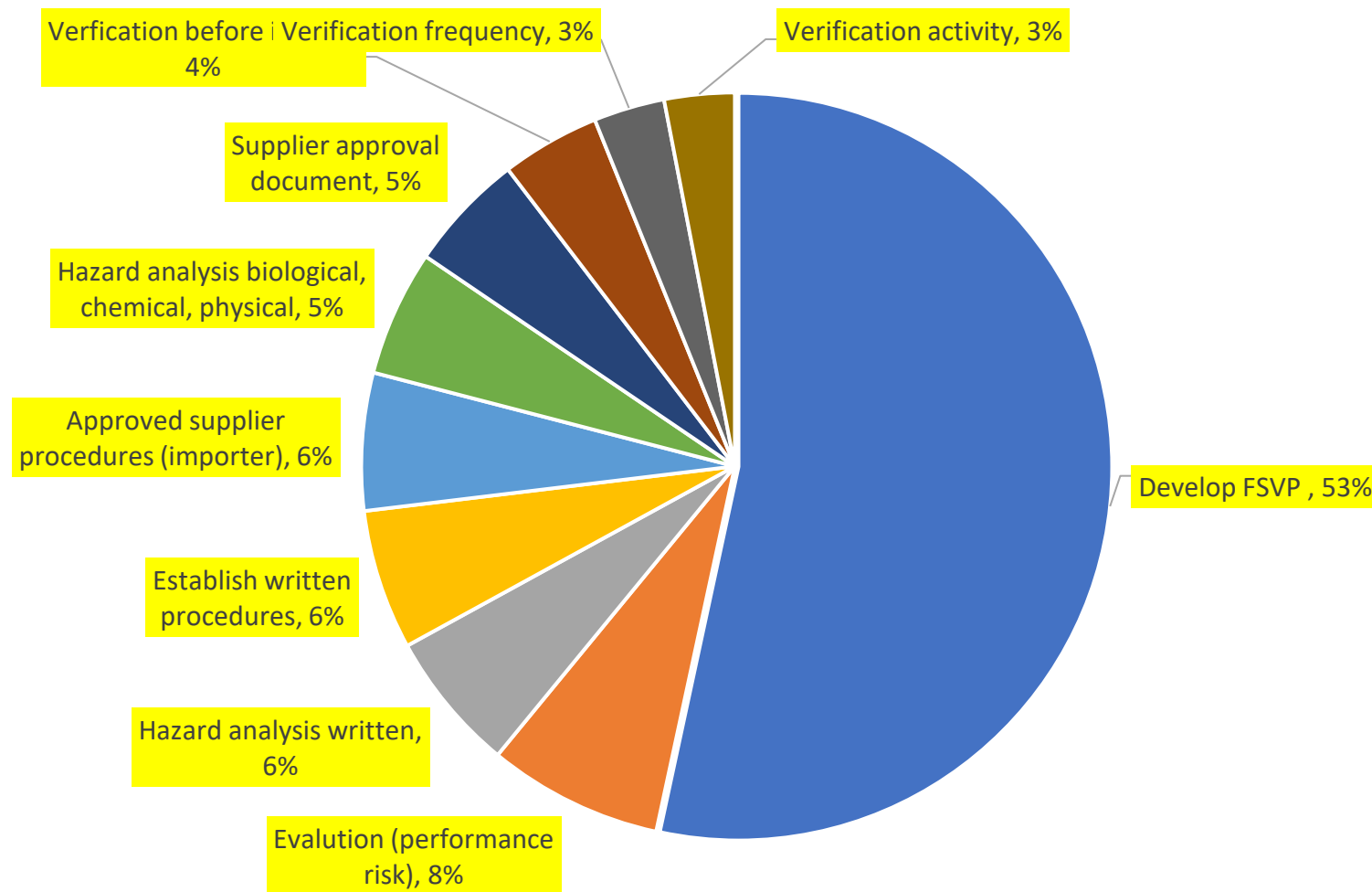
Fiscal Years: 2019, 2020, 2021, 2022, 2023



# FDA CITATION TRENDS



# FDA FSVP CITATION TRENDS







# POLL QUESTION

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Do you have a formal Supplier Compliance Program in place?

- A. Yes
- B. Yes, but it's not very robust
- C. No
- D. Unsure
- E. What is Supplier Compliance?

# SUPPLIER COMPLIANCE:

## Supplier Approval

- Standard/Cert
- Capacity/Adequate

## Product Quality

- Defective products

## Performance

- Late deliveries
- Conduct

## Cost

- Value for Money



# | COMMON KPIs



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On-time delivery



Delivery-in-Full



Brand Performance  
on Shelf



Customer Complaints



Quality



Food Safety Incidents  
outside relationship



Response time



# POLL QUESTION

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What type of supply chain management program do you have in place?

- a. A robust software to manage it.
- b. We collect data from all suppliers in paper files
- c. I'm not sure
- d. We need help figuring that out
- e. We rely on our suppliers to manage it



# CURRENT GMPS



- Personnel
- Plant & Grounds
- Sanitary Operations
- Sanitary Facilities and Controls
- Equipment and Utensils
- Warehousing and Distribution
- Holding and Distribution of Foods
- Defect Action Levels
- Other Regulatory Requirement Considerations

# | FSVP PROGRAMS



- Hazard Analysis
- Evaluation
- Approved Supplier List
- Establish Written FSVP Plan
- Verify
- Corrective Actions
- Re-evaluate
- Identify FSVP importer at entry
- Record Keeping

# SUPPLIER COMPLIANCE (FSVP)

FDA/USDA/Regulatory  
History

Recall History

Import  
Alerts/Warnings

History as a Supplier  
to your company OR  
other customers

Complaint History

Food Safety Audit  
History

Etc.



# | GFSI



Please visit <http://www.mygfsi.com>



# | ONSITE VISITS





# POLL QUESTION

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HOW DO YOU MANAGE YOUR SUPPLIERS CURRENTLY?

- a. We require GFSI accredited audit schemes.
- b. We require 3<sup>rd</sup> party food safety audits.
- c. We visit onsite.
- d. Relationships and historical performance.
- e. None of the Above.
- f. All of the Above.

# INTENTIONAL CHOICE

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**“Quality [*Food Safety*] is never an accident; it is always the result of high intention, sincere effort, intelligent direction and skillful execution; it represents the wise choice of many alternatives.”**

**~William A. Foster**

# AUTOMATION

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Supplier Information



Supplier Food Safety  
Programs



Product  
Specifications/Nutritiona  
l Info/Labels



Raw Material  
Specifications/Nutritiona  
l Info



Monitoring/Surveillance



Policies/Procedures/Digit  
al Forms



Systems Integrations



Training

# Contact Information



[www.safefoodenroute.com](http://www.safefoodenroute.com)

[CONSULT FORM](#)



Interested in getting our help or want to work with us?

## CONTACT

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