



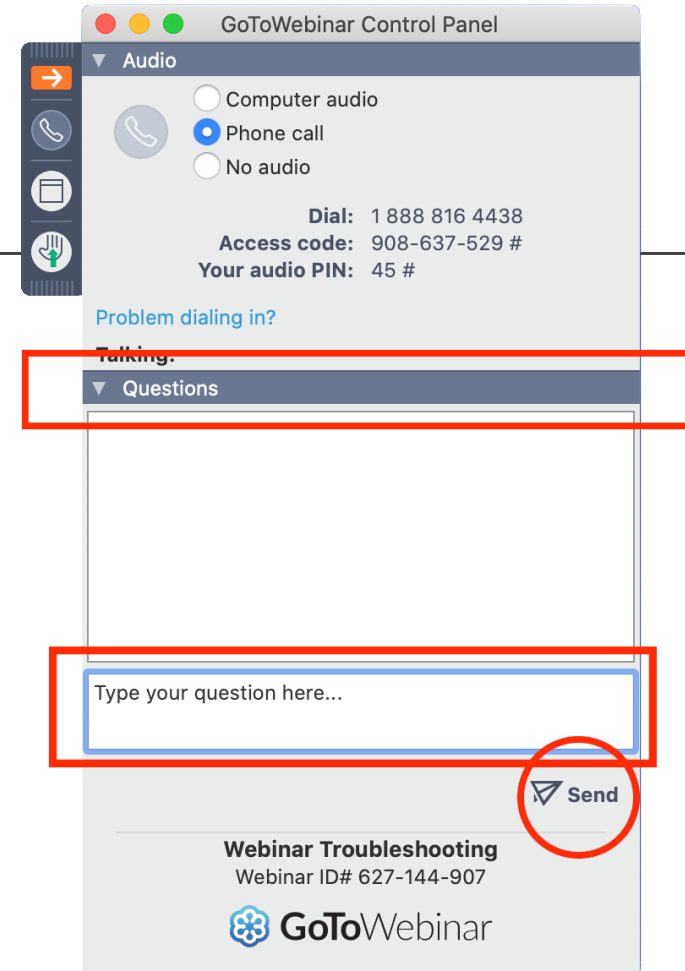
FSMA: More Than Just A Regulatory Program

Presented by: Jennifer Crandall,
Founder/CEO of Safe Food En Route, LLC



Housekeeping

- All attendees are muted.
- Q&A after presentation – please use question tab.
- Slides and recording will be available at www.pjrfsi.com after the presentation.
- Reach out to pjrfsi@pjrfsi.com with any additional inquiries.





Jennifer is the founder and CEO of Safe Food En Route, LLC, a food safety consulting firm that specializes in Food Safety, Quality Assurance, and Supplier Verification. As a Certified Woman's Business Enterprise focused on evening the playing field in the food industry; SFER's mission is to make Reliable Corporate Level Food Safety Programs Accessible to all Companies using systems that are intentionally designed for their customers!

For 26 years, Jennifer has worked in both private and publicly held companies, balancing scientific and regulatory guidance while understanding crucial operational and manufacturing directives necessary for the success of a food business.

OUR PRESENTER

Jennifer Crandall, Founder and CEO, Safe Food En Route, LLC
[www.safefoodenroute.com]





SAFE FOOD EN ROUTE

Making Reliable Corporate Level Food Safety Programs Accessible To All Companies

Beyond Regulations: Five Ways FSMA Transforms the Food Industry

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



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

GET TO KNOW THE AUDIENCE

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



AGENDA

✓INTRO

- ✓ ENHANCING FOOD SAFETY CULTURE
- ✓ OPERATIONAL EFFICIENCIES AND WASTE REDUCTION
- ✓ INNOVATION IN FOOD SAFETY TECHNOLOGIES
- ✓ BUILDING CONSUMER TRUST AND CONFIDENCE
- ✓ GLOBAL FOOD SAFETY HARMONIZATION
- ✓ THOUGHTS/COMMENTS



Associated Rules and Programs

- All Entities: foreign and domestic manufacturers, processors, packers and holders of foods are covered under new FSMA regulations.
- Everyone must analyze if reasonably foreseeable hazards require a preventive controls
- If hazards exist, ensure preventive controls are implemented and exist to control those hazards.

Associated Rules and Programs

- Produce Safety
- Pre-Harvest Agricultural Water
- Accredited Third-Party Certification
- Food Traceability
- Foreign Supplier Verification Programs for Importers of Foods for Humans and Animals
- Laboratory Accreditation for Analyses of Foods (LAAF)
- Mitigation Strategies to Protect Food Against Intentional Adulteration
- Preventative Controls for Human Foods
- Preventative Controls for Animal Food
- Sanitary Transportation of Human and Animal Food
- Accredited Third-Party Certification Program
- Foreign Supplier Verification – List of Participants
- Foreign Supplier Verification Programs – Importer Portal for Records Submission
- Laboratory Accreditation for Analyses of Foods Program (LAAF)
- Voluntary Qualified Importer Program (VQIP)

<https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/food-safety-modernization-act-fsma>

Enhancing Food Safety Culture

Vision and
Mission

People

Consistency

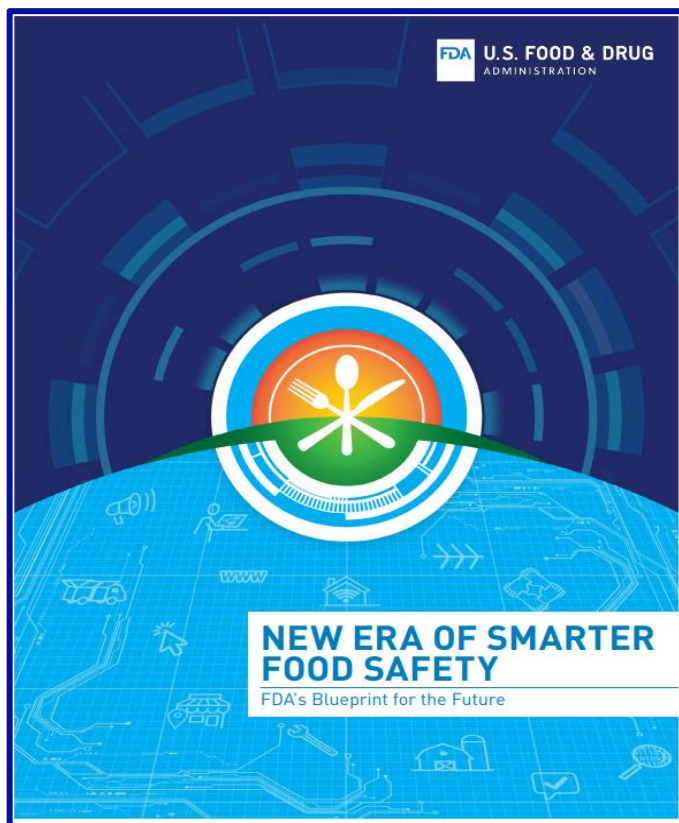
Adaptability

Hazard
and Risk
Awareness

Beliefs, social forms, and material traits of the workplace that share attitudes, values, goals, and practices that support food safety. These set of food safety driven values are in place in every practice of the company and are an integrated pattern for ALL employees.

<https://mygfsi.com/wp-content/uploads/2019/09/GFSI-Food-Safety-Culture-Full.pdf>, p11 Figure 1: Critical content of the Vision and Mission Dimension

The New Era of Smarter Food Safety

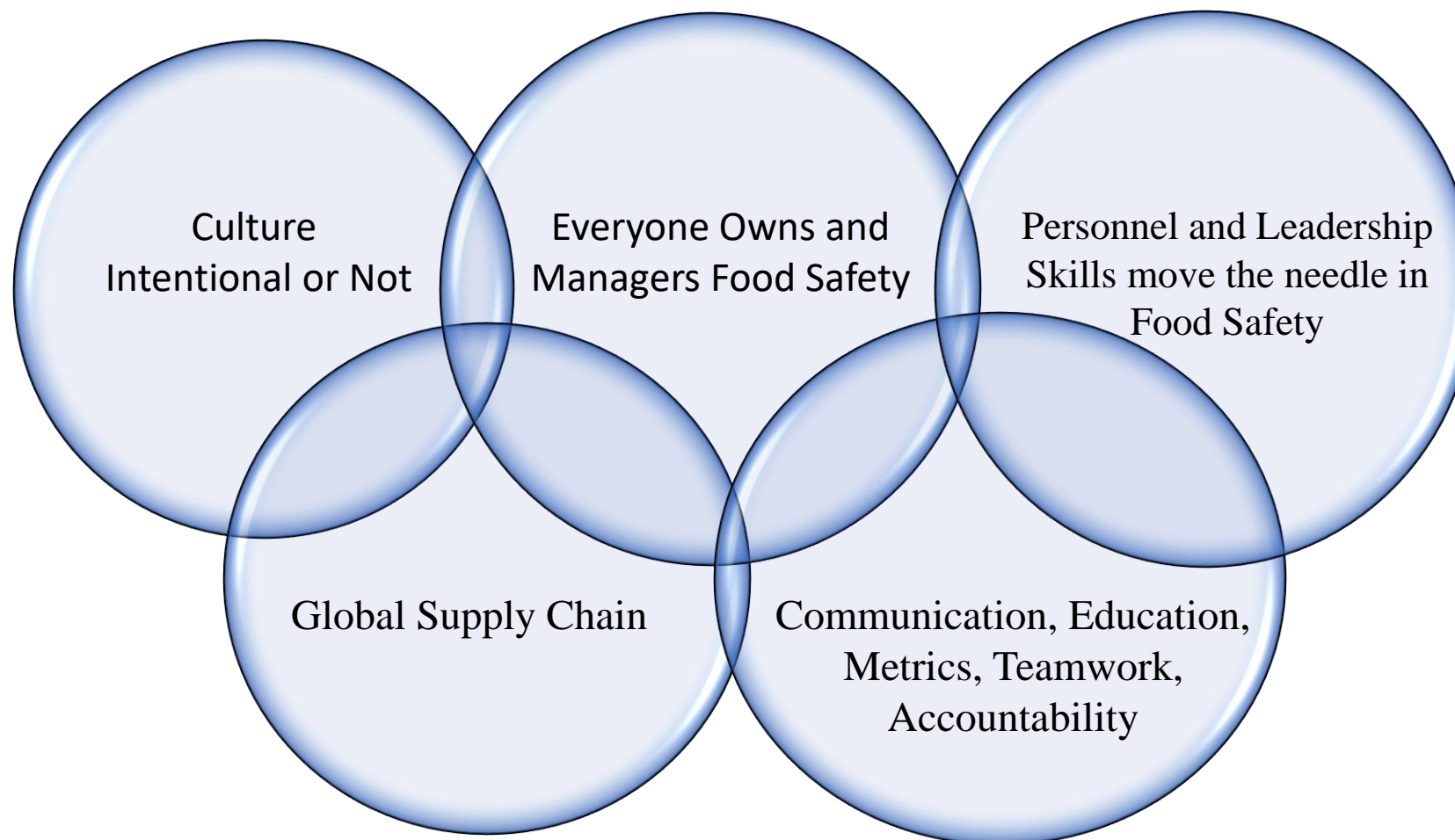


<https://www.fda.gov/media/139868/download>



<https://www.fda.gov/food/new-era-smarter-food-safety>

Enhancing Culture of Food Safety



POLL QUESTION

HOW HAS FSMA HELPED ENHANCE YOUR PROGRAMS?

1. Reward programs for employees
2. Improved technology
3. Improved/Developed employee training
4. Better supplier programs
5. Other



Operational Efficiencies and Waste Reduction



End-to-End Traceability



Enhanced Recall Processes



Improved Supply Chain Coordination

POLL QUESTION

Was the FSQA team considered in the design of the ERP system at your company?

1. Yes
2. No, our IT team handles all this
3. I'm not sure
4. What is ERP?



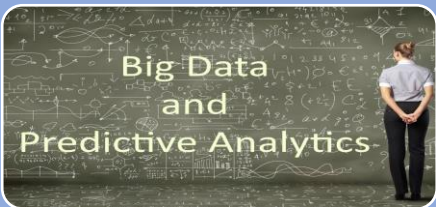
Innovation in Food Safety Technologies



Integrated WMS Solutions



IoT / Smart Sensors



AI and Predictive Analytics

Enterprise Resource Planning (ERP) Systems

MES:
Manufacturing
Execution System

QMS: Quality
Management
Systems

SCM: Supply
Chain
Management
Systems

CRM: Customer
Relationship
Management
Systems

WMS: Warehouse
Management
Systems

PLM: Product
Lifecycle
Management
Systems

Traceability
Systems

LIMS: Laboratory
Information
Management
Systems

HRMS: Human
Resources
Management
Systems

EHS:
Environmental,
Health, and Safety
Management

CMMS: Computerized
Maintenance
Management Systems

Where is Food Safety in ERP?

ERP System	Food Safety
Warehouse Management System	FIFO, Product Hold Program, Positive Release System, Lot code, Traceability, FSMA 204 management, Allergen management, etc.
Quality Management System and/or Laboratory information Management System	Document/Version Control, HACCP, Food Safety Plan, Raw material, in-process goods and finished product testing
Supply Chain Management Systems	Supplier KPIs, food safety compliance (PCQI), approved supplier lists (FSVP),
Manufacturing Execution Systems	Formula management,
Human Resources Management Systems	Training, Onboarding, documentation, security checks
Computerized Maintenance management Systems	Sanitation and Preventative Maintenance programs,

POLL QUESTION

Do you have Food Safety systems built into your ERP?

1. Yes, and it's very robust
2. Yes, but it's still not integrated to other programs
3. No, we do everything on paper
4. I'm not sure
5. What is ERP?



Building Consumer Trust



Record Accessibility



Enhanced Label Requirements



Third-party Verifications

Global Food Safety Harmonization



Alignment with WHO standards



Harmonized food safety standards



Third-party verifications

GFSI



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

FSMA: More than a Regulatory System

Enhancing
Food Safety
Culture

Operational
Efficiencies and
Waste Reduction

Innovation in
Food Safety
Technologies

Building
Consumer Trust
and Confidence

Global Food
Safety
Harmonization

Beliefs, social forms, and material traits of the workplace that share attitudes, values, goals, and practices that support food safety. These set of food safety driven values are in place in every practice of the company and are an integrated pattern for ALL employees.

<https://mygfsi.com/wp-content/uploads/2019/09/GFSI-Food-Safety-Culture-Full.pdf>, p11 Figure 1: Critical content of the Vision and Mission dimension

Operations, Food Safety, and ERP



- ✓ Food Safety in the Vision and Mission
- ✓ Culture of Standardization and Structure
- ✓ Culture of Continuous Improvement

PRIVATE POLL QUESTION

Are you interested getting early bird pricing for our Run Like Clockwork program when we launch later this year?

1. Yes, please!
2. No, thank you.



Importance of Food Safety Culture



“Food safety is everyone’s business”

Food supply chains involve several people: producers, processors, transporters, distributors, retailers, cooks as well as consumers. At every point in the chain, there are hazards that can cause contamination. Everyone involved at the various stages has a responsibility to keep food safe.

There are **five calls to action** on World Food Safety Day:

1. Ensure it's safe - Governments must ensure safe and nutritious food for all
2. Grow it safe - Agriculture and food producers need to adopt good practices
3. Keep it safe - Business operators must make sure food is safe
4. Know what's safe - Consumers need to learn about safe and healthy food
5. Team up for food safety – Let's work together for safe food and good health!

<https://www.fao.org/fao-who-codexalimentarius/world-food-safety-day/wfsd-homepage/en/>

Contact Information



www.safefoodenroute.com

[CONSULT FORM](#)

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

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Thank you

**Perry Johnson Registrars Food
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