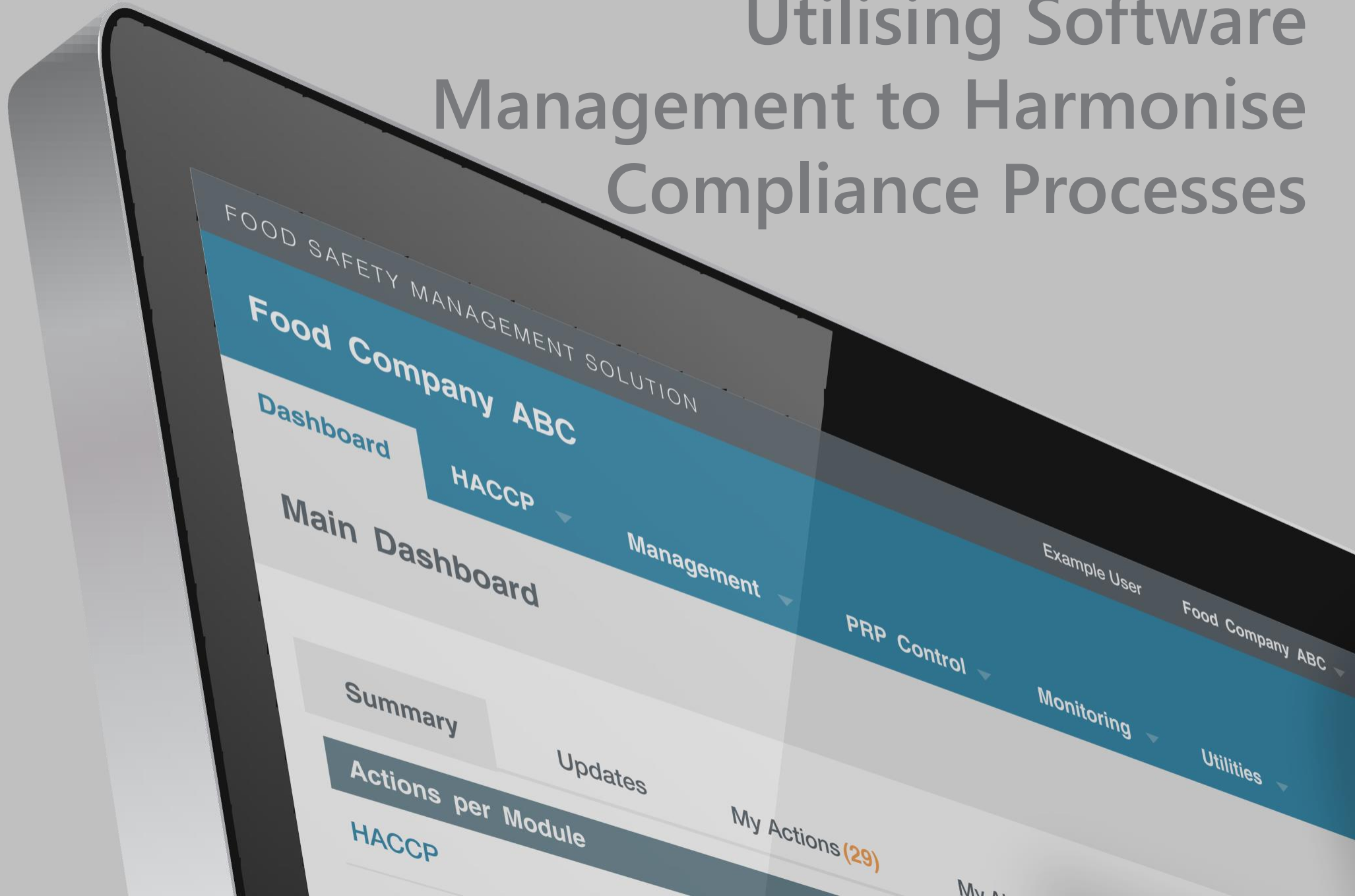


# Utilising Software Management to Harmonise Compliance Processes

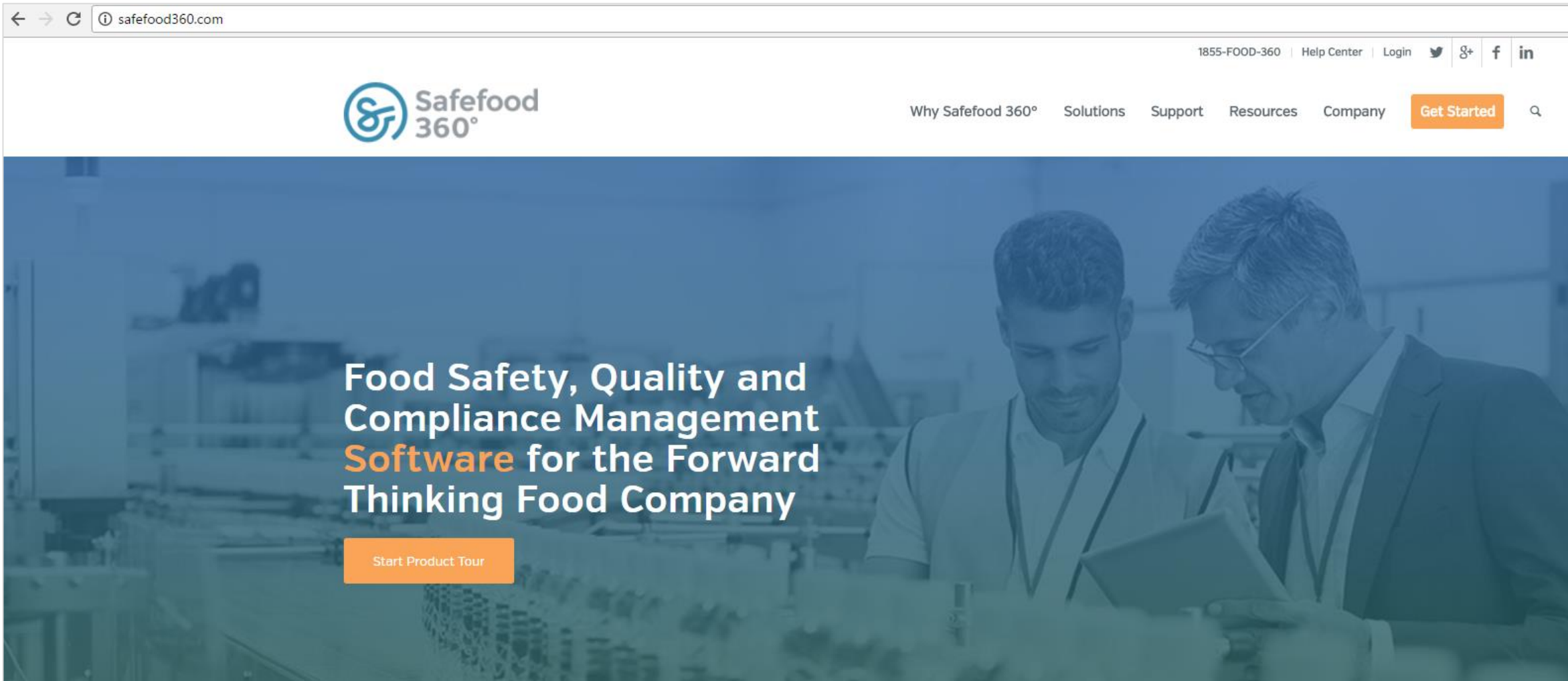


# Introduction to SafeFood 360

## What is Safefood 360°



<http://safefood360.com/free-resources/>



The screenshot shows the Safefood 360 website homepage. At the top, there is a navigation bar with the Safefood 360 logo on the left and a menu on the right containing links for 'Why Safefood 360°', 'Solutions', 'Support', 'Resources', and 'Company', along with a 'Get Started' button and a search icon. Below the navigation bar is a large hero section with a blue-tinted background image of two men in a professional setting. The main headline reads 'Food Safety, Quality and Compliance Management Software for the Forward Thinking Food Company'. Below the headline is an orange button labeled 'Start Product Tour'. In the top right corner of the browser window, there are additional links for '1855-FOOD-360', 'Help Center', and 'Login', along with social media icons for Twitter, Google+, Facebook, and LinkedIn.

<http://safefood360.com/free-resources/>

- Whitepaper



# Introduction

## Introduction

### The Modern Food Business

- Increasing burden of compliance requirements
- Complexity of the food supply chain
- More demanding regulatory framework

### Food Safety and Quality Compliance

- Characterised by a mixed and layered collection of solutions and platforms
- Financial and human resources – maintenance
- Lagged behind other business processes e.g. financial control, stock control, ERP, MRP etc.
- Technical compliance is the poor relation of the business process family

### Emerging Thinking

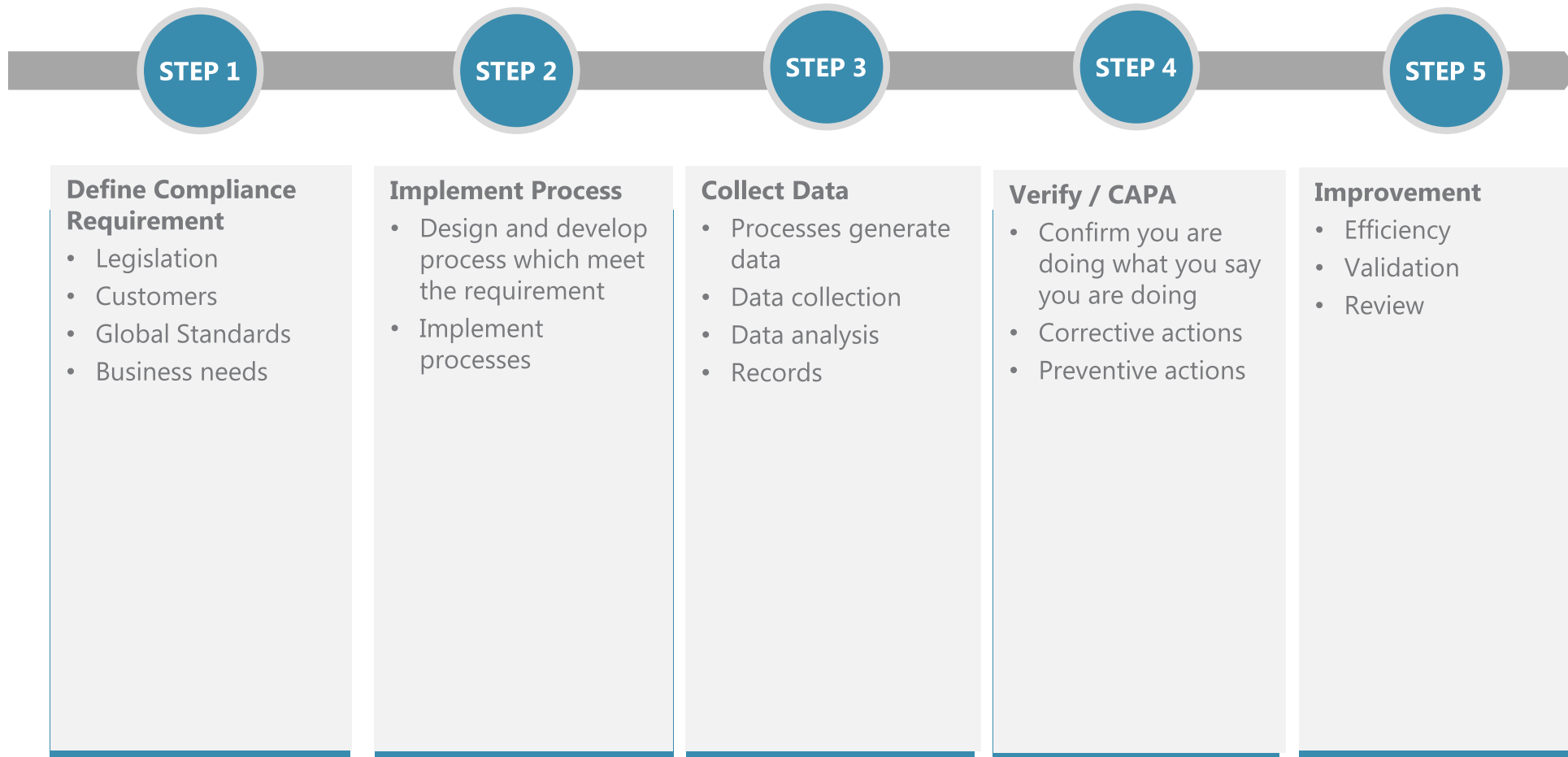
- Compliance processes tend to be defined and repetitive
- Contain a high content of non-value adding activities
- Require high level of human input to maintain
- *Lend themselves very well to management software, but...*

# Typical Compliance Process



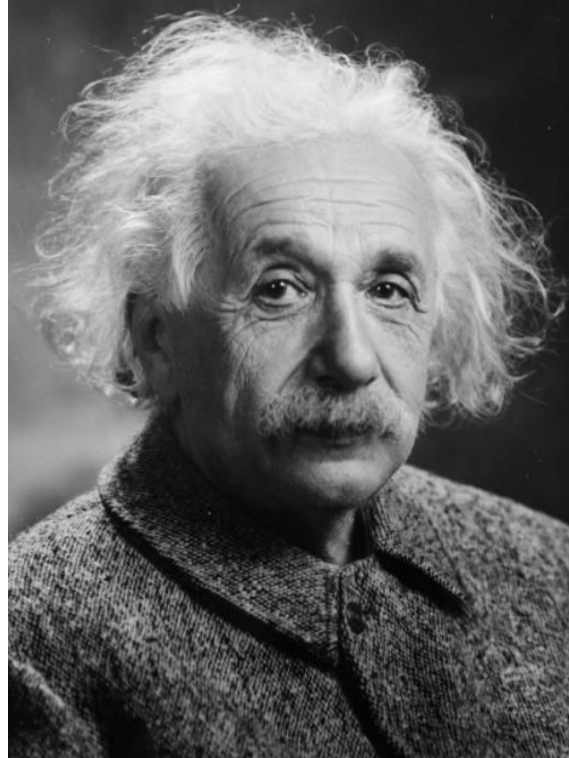
## Typical Compliance Process in a Food Business

### Food Safety & Quality Management



# What Are The Problems?

What are the Problems?



**Albert Einstein**

*"If I had an hour to solve a problem, I'd spend 55 minutes thinking about the problem and five minutes thinking about solutions"*

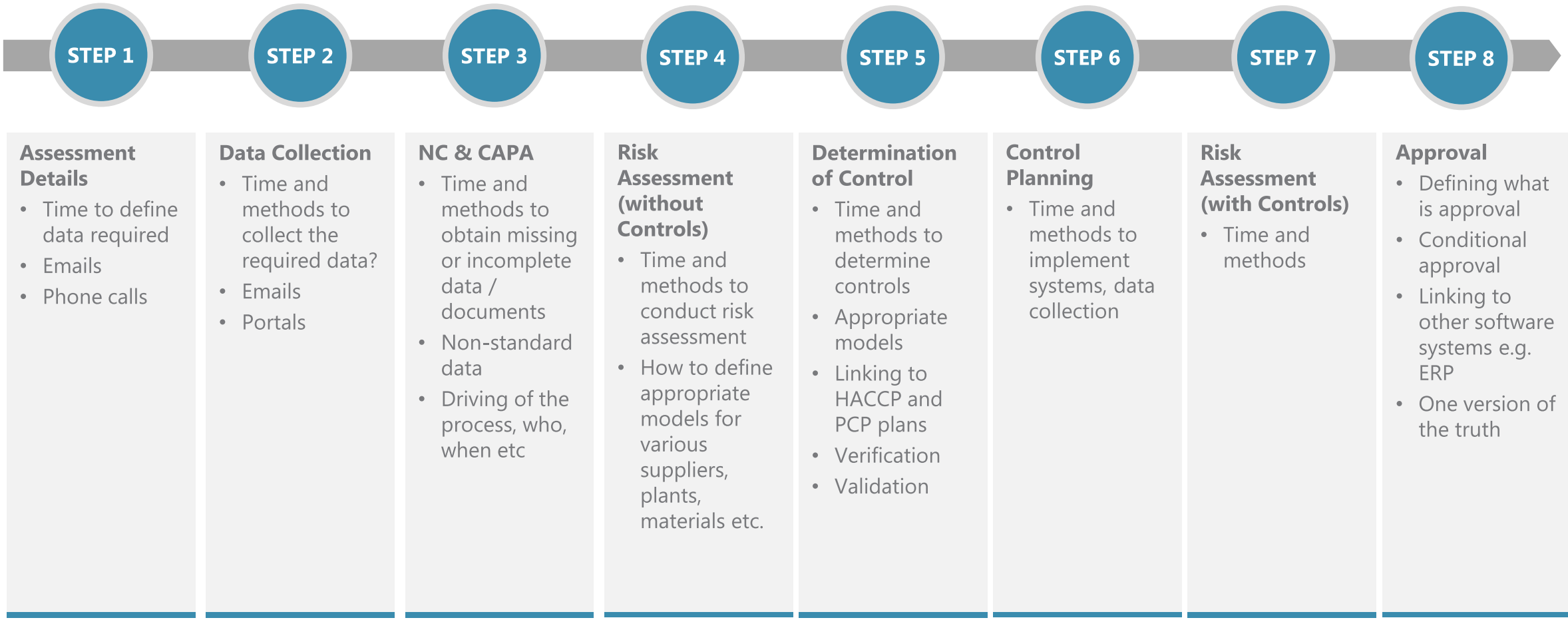
## Supplier & Material Assessment Process (SQM) - Example

The following are the typical steps conducted a food business under a Supplier Quality Management (SQM) process



## Supplier & Material Assessment Process

Problems and Challenges experienced by food businesses when maintaining compliance processes like SQM



## Summary of the Problems

### Time

- Time on non-value adding activities
- Emails
- Phone calls
- Site visits

### Human Element

- Processes driven by human intervention
- Manual / semi-manual systems
- Errors

### Pull, Not Push in Nature

- Systems need to be pulled towards compliance
- When, who, what needs to be done?
- Finding your data

### Non-Standardisation

- No clear, verifiable process for all
- Variation from person-to-person or site-to-site



## Summary of the Problems

### “Creep”

- Over-time small but accumulated changes in processes lead to major issues
- Cannot be detected without audit

### Increased Complexity of Systems

- More compliance demands
- Variations (e.g. geographic, business units)

### Lack of Oversight

- Significant time, energy and expenses to determine what is happening now
- Visibility of what is missing, tasks, CAPA's, audits

### Lack of Integration

- Multiple and layered solutions
- Manual, semi-manual and automatic

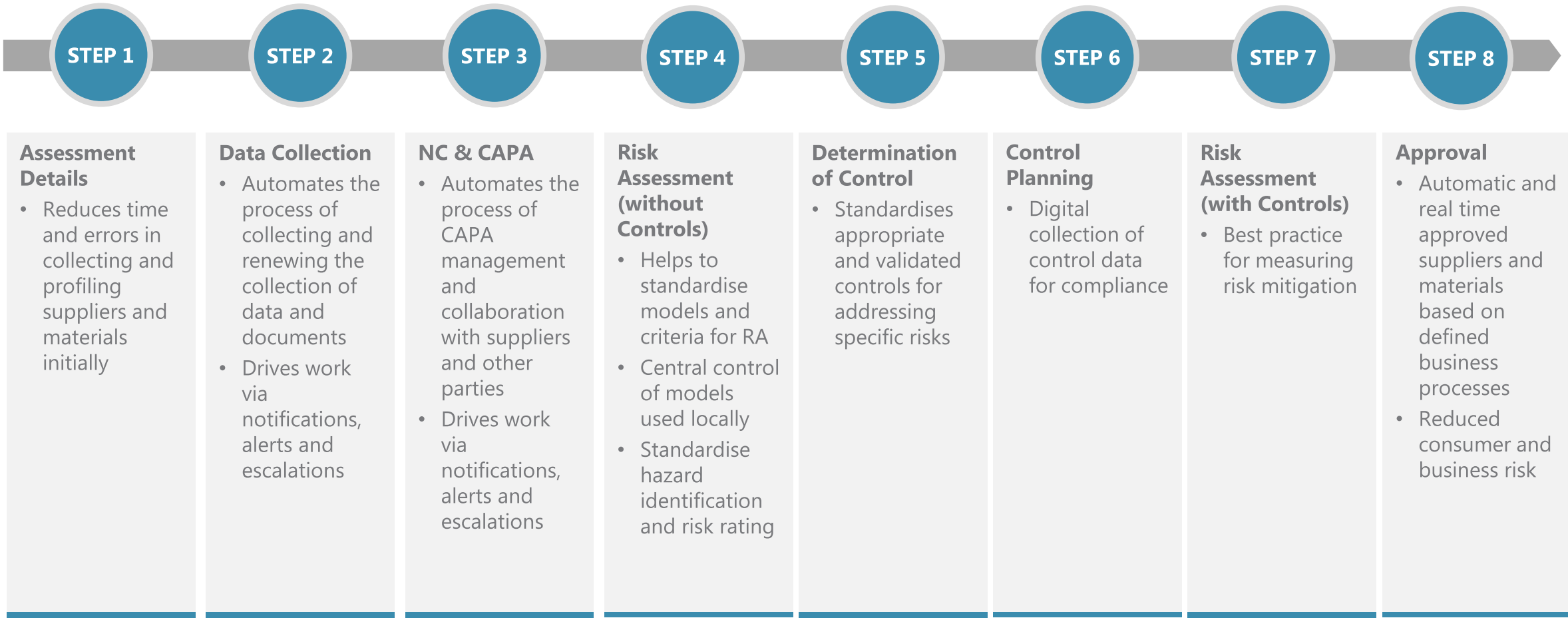


# How Utilising Software Management Systems May Help



## Supplier & Material Assessment Process

How utilising software may help to solve problems and improve efficiency



## How Utilising Software Management Systems Helps

### Standardisation

- Define what and how processes are to be completed
- Controlled software platforms
- Drives root cause – systemic failure is always better to drive improvement

### Oversight

- Know what is happening – overview and specific
- Real-time dashboards, scorecards

### Pushing the Work Required

- Notifications
- Alerts
- Escalations

### Current Compliance

- As standards and requirements change, system can be updated quickly



## How Utilising Software Management Systems Helps

### Reduction in 'Creep'

- Standard platform
- Change is visible at local level

### Analysing & Reports

- Data is quickly analysed to drive compliance every day
- Improvement

### Integration

- All modules for compliance
- With other ERP systems

### Workflows

- Configurable workflows
- Aligned to compliance and best practice

### Portals

- Supplier / Site Facilities / 3PM
- Internal Auditors



## Benefits

### Time

- Reduction in time spent on non-value adding activities
- Emails, call and visits
- Looking for data, documents and information

### Compliance

- Day to day compliance
- Avoiding the pre-audit frenzy

### Improvement

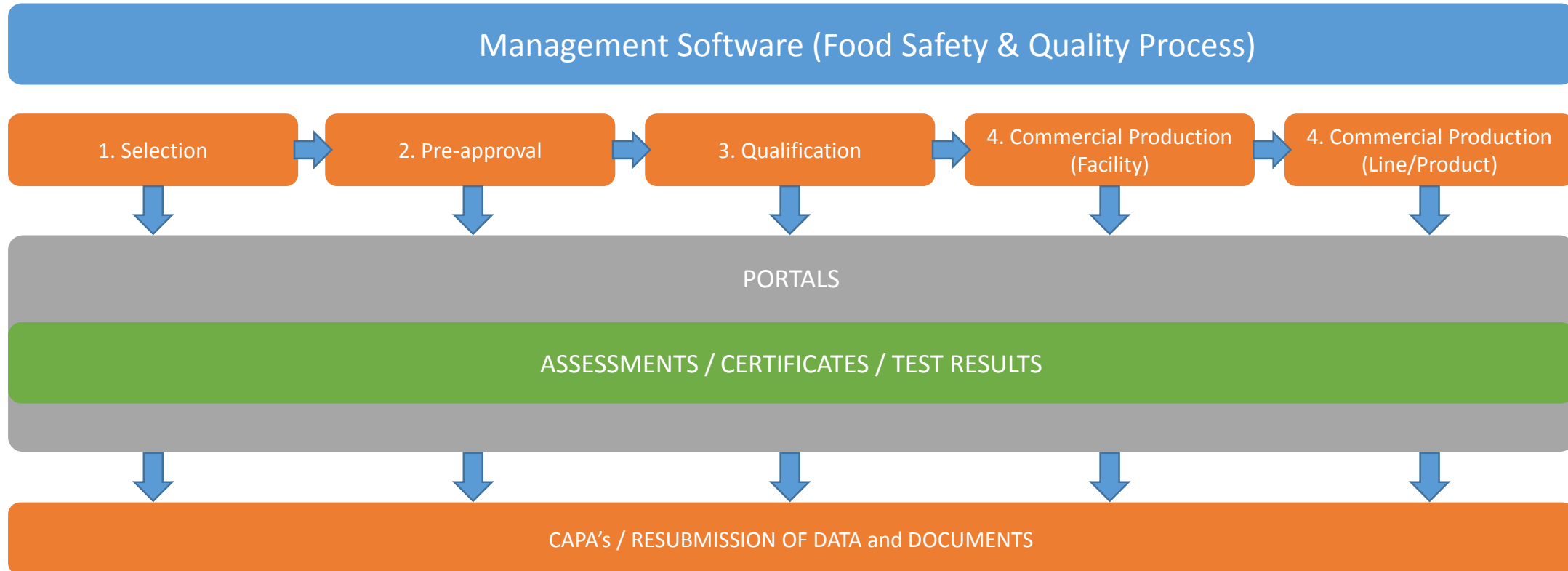
- Getting to the source of issue quickly – root cause
- Improvement part of normal business culture

### Efficiency

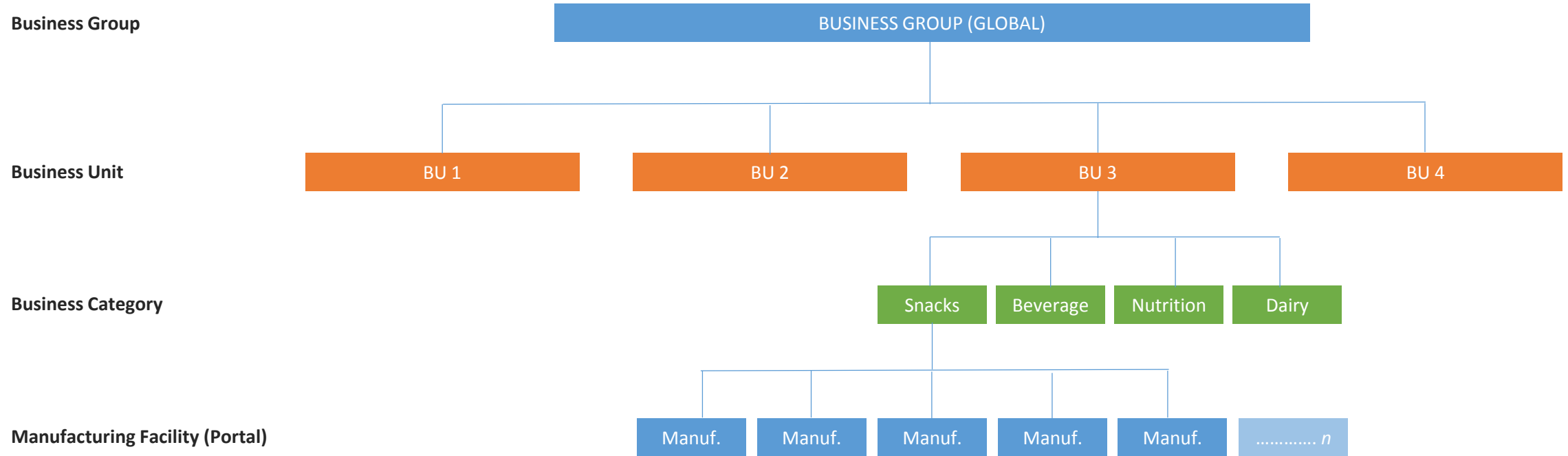
- Portals save time, cost and failures
- Improvements deployed in a system and real-time way and across the business



## Sample Facility Qualification & Approval Process



## Scaling Software Solution to Meet Your Needs



## Workflows

FOOD SAFETY MANAGEMENT SOLUTION

### Company

Dashboard Risk Management PRP Control Monitoring Master Data Utilities

#### Corrective Action

✔ COMPLETED

No.	Date	Name	Source
3	24/11/2014	Corrective Action (3)	Plant 5 Specification Test Program (17)

#### Related Records

⚠ Plant 5 Specification Test Program (17) - Completed

#### Nonconformance / Issue Details

Date: 24/11/2014

Nonconformance

Details: PS - Walkers 35g C & O Failed on Smell.

Responsible (Investigation)

Responsible (Review)

Due Date: 02/12/2014

Risk: ⚠ Medium

Undesirable risk - evaluation required, specific actions may be required

Signed: George Howlett, 24/11/2014 19:01

#### Investigation / Root Cause Analysis

Date: 24/11/2014

Root Cause

Report: Rancid odour. Review of test shows a high FFA value for the oil.

## Dashboards

FOOD SAFETY MANAGEMENT SOLUTION George Howlett FSMA Demo Site **Settings** **Help** **Logout**

**FSMA Demo Site**

Dashboard Risk Management **PRP Control** Monitoring Master Data Utilities

Supplier: VENTURA COASTAL LLC Contacts

[+ Add Assessment Program](#) [+ Add Audit Program](#) [+ Add Assessment](#) [+ Add Audit](#) [+ Add Supplier Corrective Action](#) **Actions**

Summary **Complete** Plan **Actions (5)** Materials Documents Scorecard Reports

Status	Risk Level	Open Actions	Contact Details	Location
<b>Approved</b>	<b>Medium</b>	<b>5</b>	<p>24 HOUR CONTACT :- Mr. John Beckett Position: Technical Manager Phone: 0123 456 789 Email: john.beckett@ventura.com</p> <p>PHYSICAL ADDRESS :- 2325 Vista Del Mar Drive Ventura, CA 93001 United States</p>	



## Scorecards

Summary
Complete
Plan
Actions (5)
Materials
Documents
Scorecard
Reports

Report Range

12 Months

22-May-16 to 22-May-17

Report Rating

87.5%

Status

Approved

Risk Rating

Medium

Portal User

Yes

Contact Details

VENTURA COASTAL LLC

Main Contact: John Beckett

2325 Vista Del Mar Drive  
Ventura,  
United States  
United States

Supplier Rating Details

Category	Count	Fail	Rating %
Receiving	0	0	
Corrective Actions	3		87.0%
Complaints	0		100.0%
Audit	0	0	
Assessment	3	0	100.0%
Certification	0	0	
Actions	8	3	63.0%

Corrective Actions Monthly

Month	Count of CAs
Month 1	1
Month 2	1
Month 3	1


Supplier Nonconformances

Record Type	Count	High Risk	Medium Risk	Low Risk	Open
Nonconformance Records	0	0	0	0	0
Corrective Action Records	3	2	1	0	2
Complaint Records	0	0	0	0	0

Supplier Nonconformances By Risk Percentage

Record Type	No Risk	Low Risk	Medium Risk	High Risk
Nonconformance Records	0	0	0	0
Corrective Action Records	0	0	2	1
Complaint Records	0	0	0	0

## Actions

FOOD SAFETY MANAGEMENT SOLUTION George Howlett  FSMA D


**FSMA Demo Site**

Dashboard Risk Management PRP Control Monitoring Master Data Utilities

**Main Dashboard**

Summary My Updates **My Actions (4)** My Alerts My Calendar

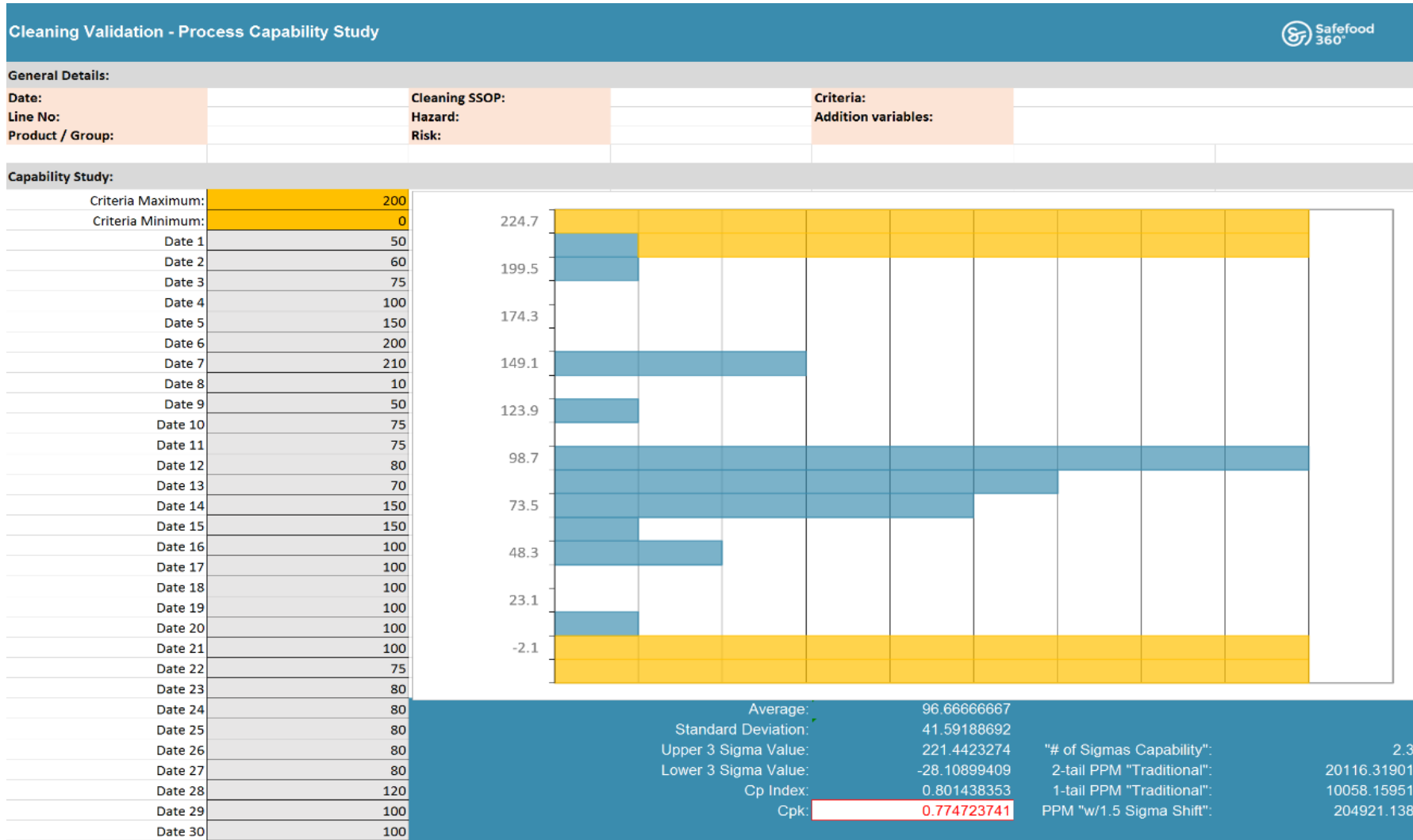
No.	Date	Name	Risk	Due	Action Required
36	15/12/2016	PEST GUARD :: X1234 :: WARFARIN PLUS :: D005 Material Questionnaire			Awaiting Review
37	15/12/2016	PEST GUARD :: X1234 :: WARFARIN PLUS :: D008 KOSHER Certificate			Awaiting Review
8	23/05/2016	VA Process Flow Sample			Food Safety Plan Flow Diagram awaiting your validation
8	17/05/2016	VA :: Cooked Meat			Food Safety Plan awaiting your approval
3	10/03/2016	Cooked Ham			Food Safety Plan Flow Diagram awaiting your validation
1	15/01/2016	HACCP :: Cooked Meat			Food Safety Plan awaiting your approval

Page 1 of 1 

## Models

Criteria	Risk Value (R )	Uncertainty (U)	Total (R+U)	Attach / Link	Report
GFSI Certified (or equivalent)	Yes (0)	▼ Excellent (0)	▼ 0	<a href="#">Attach / Link</a>	Certificate supplied
COAs or COCs are provided	Yes (0)	▼ Excellent (0)	▼ 0	<a href="#">Attach / Link</a>	Certificates supplied
Likelihood of Adulteration	📄 Low (1)	▼ Fair (3)	▼ 4	<a href="#">Attach / Link</a>	Full packed and enclosed
Import Alerts	📄 3 (5)	▼ Excellent (0)	▼ 5	<a href="#">Attach / Link</a>	Three recorded in the last 12 months. Source FDA
Urgent Health/Safety Recalls 2010-Current	📄 1 (5)	▼ Excellent (0)	▼ 5	<a href="#">Attach / Link</a>	One recorded in the last 12 months. Source FDA
Additional Allergens are Present in the Supplier's Facility	No (0)	▼ Excellent (0)	▼ 0	<a href="#">Attach / Link</a>	None identified
Annual Volume of Purchased Materials (Converted to Pounds)	> 150,000 (3)	▼ Excellent (0)	▼ 3	<a href="#">Attach / Link</a>	Data provided by procurement
Is the Product Ready To Eat (RTE)/Temperature Controlled	RTE /no temp. control req. (2)	▼ Good (1)	▼ 3	<a href="#">Attach / Link</a>	Product category definition
Quantity and Intended Consumer	📄 Consumed in large ...(3)	▼ Good (1)	▼ 4	<a href="#">Attach / Link</a>	Consumer survey report 2012
	<b>10</b>	<b>5</b>	<b>Medium 24</b>	<b>Undesirable risk - evaluation required, specific actions required</b>	

## Analysis



## Report



Thank You