# Establishing a Framework to Effectively Deal With Product Recalls

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# AXFOOD OVERVIEW

- More than 260 wholly owned stores in Sweden and collaborating with approx. 820 proprietor-run stores
- Market share: 20%
- Listed on Nasdaq Stockholm
  - Principal owner is Axel Johnson AB, with 50.1% of the shares
- 8,800 employees





### Market shares in Sweden (2014)



- Axfood, 20%
- ICA, 48%
- Coop, 20%
- Bergendahls, 7%
- 🗖 Lidl, 3%
- Netto, 2%





# Axfood återkallar tonvis med ris efter metallfynd



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#### Axfood återkallar ris

MAT

Ett parti på runt 7 500 kilo ris återkallas från Axfoods samtliga butiker i Sverige. Anledningen är att det kan finnas metallflisor i kartongerna.

#### Ekonomi

#### Axfood återkallar ris efter larm om metallflisor

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### Greatest withdraw ever



- Metal contamination which was confirmed internally and externally by consumers.
- Supplier which was not responding even though we informed them about the deviations a couple of times.
- No corrective actions taken by supplier- denying the deviations that were found.
- Terminated contact
- Two month without any rice in the stores!



### Massive response from consumers

- Big news, all Swedish newspapers wrote about it
- Huge consumer reaction!
- Costumer Service received more than 1100 mails (normal 100) in two days and more than 300 calls in one day (normal 50)!
- We were not prepared and had to help each other with all complains that we received from consumers.





## Process for product recalls within Axfood

- All recalls are handled by the quality department, both for A-brand and for Private label.
- Duty officer 24 hours.
- Recalls are categorized in two groups:
  - Quality deviation
  - Harmful for consumers
- Products are recalled by internal business system and by specific EAN-code. The product is blocked by sending a message to each specific cash machine.
- Corrective action plans are defined for each PL recall.







#### Most common reasons for recalls

- 1. Quality deviations (23%)
- 2. Incorrect labelling information (20%)
- 3. Undeclared allergens (8%)
- 4. Foreign objects
- 5. Mold
- 6. Pesticides
- 7. Listeria
- 8. Salmonella
- 9. Pests





#### How to create a time effective process to identify when to carry out a product recall

Quality deviation	Analyze	Decision	Action	Recall or withdraw?	Corrective action plan
• From consumers	Trend analyze	<ul> <li>Health problem or injury?</li> </ul>	<ul> <li>Meeting with key functions</li> </ul>	<ul> <li>Remove the product from the market</li> </ul>	Corrective     action plan
Internal tests	<ul> <li>Understanding the product and the results</li> </ul>	Traceability	<ul> <li>Identify bf dates</li> </ul>	Communication	<ul> <li>Root cause analyzes</li> </ul>
<ul> <li>External analyze</li> </ul>		Contact producer	<ul> <li>Decide who does what</li> </ul>	<ul> <li>Inform stakeholders the authority</li> </ul>	<ul> <li>Notifying legal advice</li> </ul>



### How to minimize any potential backlash

- All recalls are discussed monthly within the quality group.
- Annual discussion and analyzes of all recalls within the group. Usually leads to changes of existing routines.
- Visit supplier and perform an audit at the productions site. Unannounced?
- Traceability test- check the best before dates- very important when auditing the supplier.
- When supplier doesn't respond, stop selling the product until you get attention from them!
- Apologize to the consumers- external communication is very important. The most important is to protect the consumers!



# Thank you!

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