

SQF International Conference

A safer world. A smarter you.

October 25-27, 2016 · Orlando, Florida Loews Royal Pacific Resort at Universal Orlando™ Resort





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Leveraging The Power of Your SQF Assessment Database









Today's Presenter: Neil Bogart



Neil Bogart

Assistant Vice President Quality Systems SQF Practitioner, PCQI, Food Safety Preventive Controls Lead Instructor for Human Foods

- ✓ SQF Level 3 Certified
- ✓ Used as an FDA Training Site









Red Diamond: Coffee, Tea & Foodservice

- Founded in 1906 on Morris Ave in Birmingham, AL
- Fourth Generation Family Owned
- Rich Heritage of Innovation









Red Diamond: Still Growing Today

- New 60 acre campus in St. Clair County in 2008
- Operates 3 distinct business divisions
- Distribution footprint in 48 states









We Started with Manual Systems

Does this look familiar?

- Binders
- Spreadsheets

														DIAMOND
														Mine 190s
														VENDOR
														APPROVAL
Products	3rd Party Audit	Food Safety Agreement	Hold Harmless Agreement	Liability Insurance	Letter of Guarantee	Kosher Certificate	Country of Origin	Allergen statement	Lot Code	Spec. Sheet	ВРА	EOE Doc	COA/COC Requirements	PROGRAM
Cartons	INT. 5/12	Y	Y	10/14	Y	NA	Y	NA	Y	Y	Y	Y	Minimum/COC	
Decaf Green Beans	IFS 12/12	Y	Y	10/14		Y 3/15	Y	NA	Y	Υ	NA		Decaf Beans - Residual Caffeine	A Discount of Charman Freddat & CVO Took
Flavors	SQF 7/14	Y	Y	7/14	Y	Y 12/14	Y	Y	Y	Y			Minimum/COC	n A. Bioceon, Ir. Chairman, President & CVO Vorte
Film	ASI 3/15	Y	Y	7/15	Y	NA		NA	Y	Y	Y		Minimum/COC	
Film	SQF 2/15	Y	n	6/14	Y	NA	Y	Y	Y	Y	Y	Y	Minimum/COC	
Filter Paper	BRC 5/14	Y		5/15	Y	Y 4/14	Y	NA	Y	Y	Y	Υ	Minimum/COC	
Tea	SQF"	Y	Y	3/15	Y	NA	Y	Y	Y	Y	NA		E.Coli/Salmonella	
HDPE Bags	SIL 6/14	Y	Y	12/14	Y	NA	Y	Y	Y	Y	Y	Y	Minimum/COC	
		v					v	v						
Tear Tape	BRC 11/13		Y	7/14		NA			Y	Y	NA		Minimum/COC	
Cans	FSSC 11/16	Y		10/14	Y	NA.	Y	NA		Y	Y		Minimum/COC	
Seals for Cans			Y	4/15	Y	NA	Y	NA	Y	_		Y	Minimum/COC	
Film Cotton Yarn	SQF 12/14 BRC 12/14	Y	Y	9/14 5/14	Y	NA NA	Y	NA NA	Y	Y	Y NA	Ť	Minimum/COC Minimum/COC	
Laminate Envelopes	GMA 11/14	Y	Y	5/15	Y	NA NA	,	NA NA	Y	Y	Y		Minimum/COC	
		-	-	3/13	Y						-		Decal Beam - Residua	
Green Beans	SIL 7/12	Y	Y	8/13	Y	NA	NA Y	NA	Y	NA Y	NA	Y	Caffeine	
Tea Green Beans	FDA	Y	Y	7/14	Y	NA NA	NA.	NA NA	Y	Y	NA NA		E.Col/Salmonella Decal Beans - Residual	
Coffee Fiters	SIL 2/15	Y	Y	11/14	Y		Y	Y	Y	Y	Y		Caffeine	
		Y	Y		Y	NA V	Y	Y	Y	Y	4	_	Minimum/COC Minimum/COC	
Flavors Flex Packaging	SQF 7/15	Y	Y	4/15 7/14	Y	NA.	Y	Y	Y	Y		Υ		
	our 1/15	,	-	//14	-	NA	Y	,	v	Y	Y		Minimum/COC Minimum/COC	
Coffee Valve							, r		7	-	- 1		MinimumcOC	
Products	3rd Party Audit	Food Safety Agreement	Hold Harmless	Liability	Letter of Guarantee	Kosher Certificate	Country of Origin	Allergen	Lot Code	Spec. Sheet	ВРА	EOE Doc	COA/COC Requirements	Ť







The Process was Tedious and Time Consuming

- Documents delivered either by email or snail-mail
- Printed, sorted, and stored in 3-ring binders
- Kept compliance records on Excel spreadsheets
- Monthly reviews of documents to keep them up-to-date
- 4 people staffed to maintain compliance with customers and suppliers







The Needs from Our Staff Expected to Increase

- FSMA documentation requirements
- Increased # of unannounced audits
 - GFSI (SQF), Third-Party Audits, and Customer Audits
- ~600 suppliers
 - Domestic, International, and Broker represented
- Expected increase in recalls due to new regulations
- Need for supply chain visibility and 24/7/365 access











Introduction to ReposiTrak

We were asked by three of our customers to join ReposiTrak to share documentation. Our learnings:

- It was easy to use
 - Email alerts of documents about to expire
 - Uploading documents similar to attaching in email
- Fast & friendly customer service
 - Dedicated in-house team to help suppliers comply with requirements
- Cost effective
- Thought... maybe it's an option for us?











ReposiTrak Now Manages Our Supplier Documents

- Review of compliance easier
 - Dashboards and exception alerts
- New vendors approved faster
 - E-sign negates need to print, sign, scan and send back



- Auto review verifies document contents vs. supplier submissions
 - For example, minimum level of insurance coverage
- Categorization of vendors and their document requirements
 - By risk level (High, Medium, Low) and if a co-packer
- Staff required to maintain vendor records down from 4 to 2







Advantages for SQF Re-certification

- Put the auditor at your desk and just login to ReposiTrak
 - Helps complete Desk Audit for new registrants
 - Verifies Vendor Paperwork portion of audit for re-certification



- New! ReposiTrak can now automate the execution and management of Food Safety Plans
 - Automated form collection and corrective action tracking
 - Highly flexible. Automate a few or all current food safety procedures







Let's Take A Look At How ReposiTrak Works



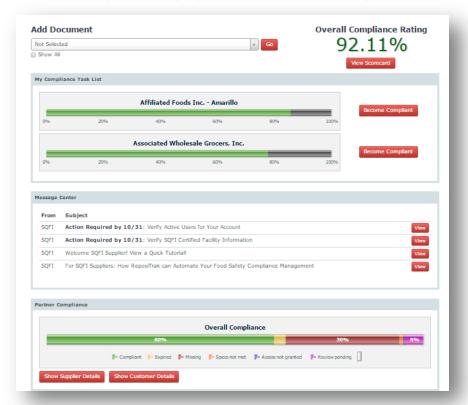








My Supplier Compliance is Easily Viewed



- Shows current status by overall program and by partner
- Choosing "Show Supplier Details" tells which partner's documents are expired or missing or which partners have failed the minimum requirements review

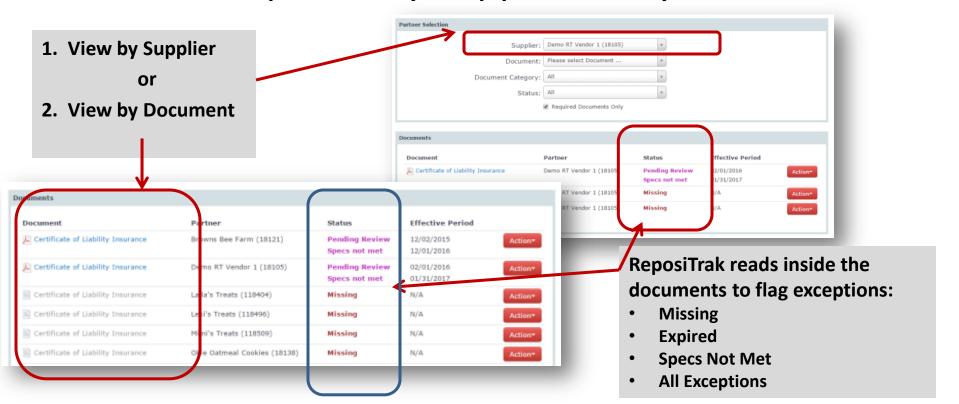








View Exceptions by Supplier or By Document



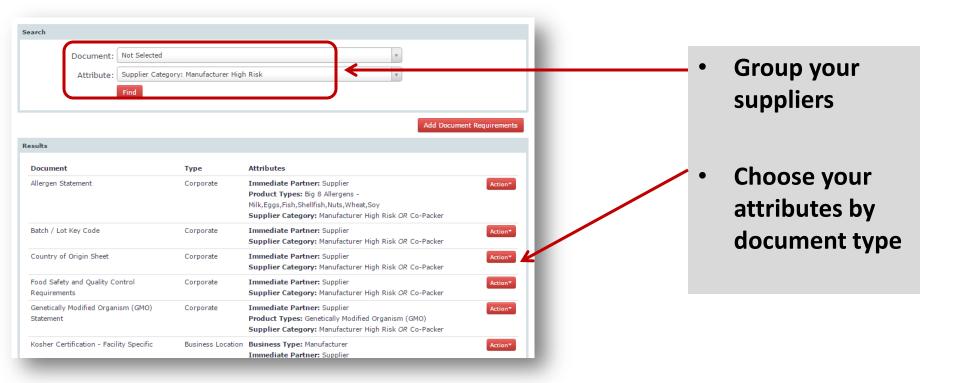








Manage Documents Requirement by Group





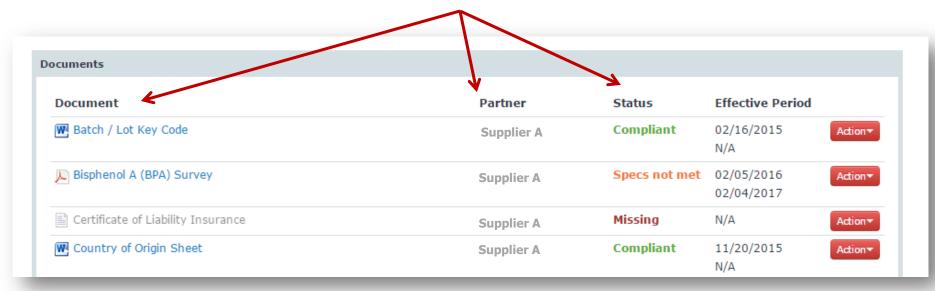






SQF Audits: Easily Verify Vendor Paperwork

Auditor can randomly select suppliers and instantly see their compliance by document



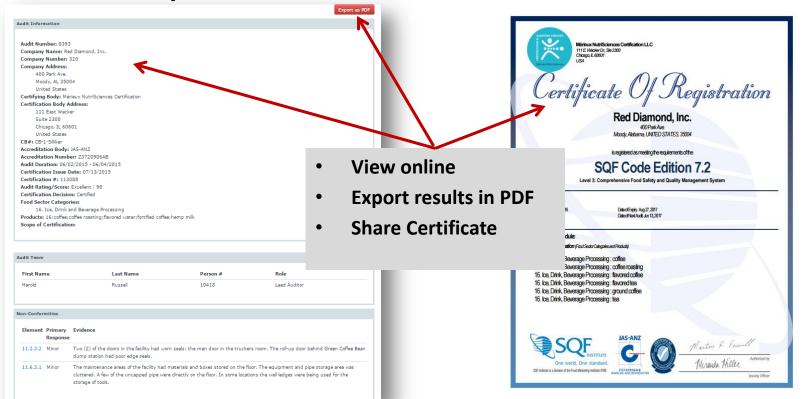








New: Easy to Access & Share SQF Audit Results











My Supplier Compliance is Easily Viewed

- New feature of ReposiTrak
- Recurring tasks can be set up, tracked and managed
 - Example Sanitation Logs

	WOR	CORDER		Page 1 o							
Red Diamond, Inc.	Sorted By:		9/12/20								
WO#: 51479	Code: CLEANING	Date Created: 9/12/16	Date Completed:								
Asset ID: CUSTODIAN #1	Model:	Serial#:									
Description: Daily House Keeping		Schedule: MONDAY									
	Group: HOUSE KEEPING	Budget ID: C&T BUIL									
Master Asset: PLANT CLEANING			Last WO#:								
Assigned To: Alesce, Mike			Last Completed:								
Priority: 2-Standard		Current Miles: Current Hours:									
Purpose:			Current nours:	<u> </u>							
Description Of Work											
DAILY											
Check flavored room and can room. Sweep and mop both bathrooms including cleaning toilets.											
Sweep and mop both bati		tollets.									
Sweep and mop hallway.	J										
CARDBOARD AREA											
Pick up trash and broken	pallets from area.										
Sweep with dust mop.											
Blow trash and debris out	from under pallets										
FINISHED GOODS AREA											
Pick up trash.											
Dust mop.											
Clean break room and ba	throom.										
RAW STORAGE AREA											
Clean around chaff compa	actor										
Check and clean hopper a											
Clean tea pit.											
Dust mop.											
Scrub floor											
CONTROL ROOM											
Sweep floor											
END OF DAY											
Empty trash cans. (Bathr Sweep in break room and											
Clean bathroom if necess											
		NEEDED.									
HELP REMOVE TRASH FROM P	RODUCTION ROOM IF	NEEDED.									

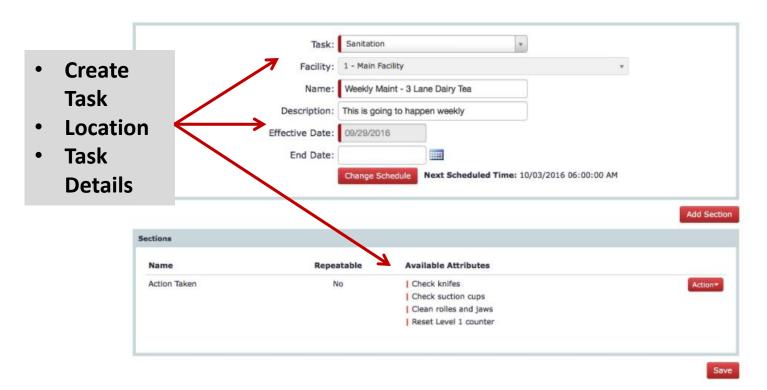








Recurring Tasks are Easy to Set Up



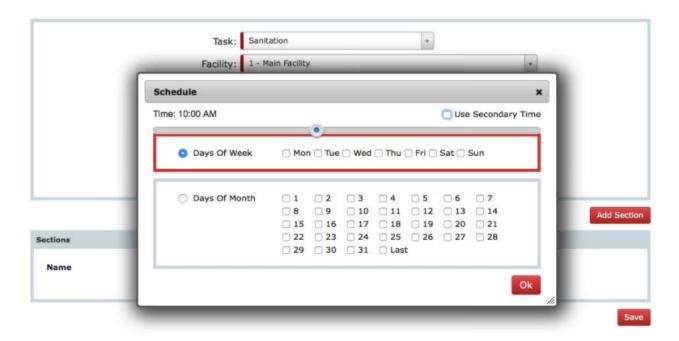








Once Scheduled, Tasks are Tracked for Completion



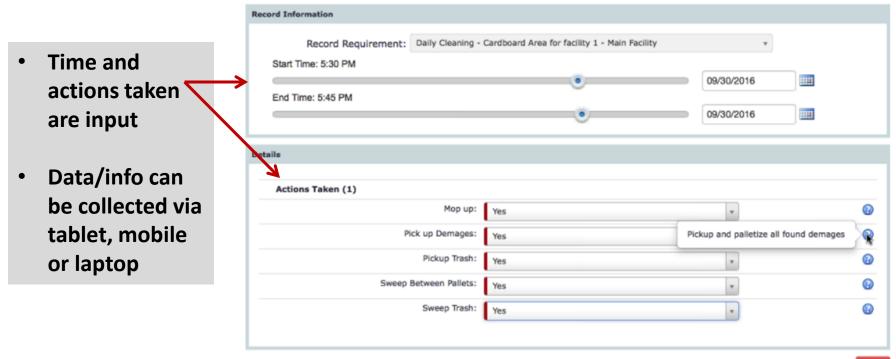








Employees Complete Tasks In ReposiTrak











But We Are Not Stopping There...

Automate QA Lab Data Collection

Report vs. Specifications

Tie to Production Runs









Our Compliance Results

- Supplier compliance significantly improved!
- 70% compliance on all documents across 600 suppliers
 - Double the number of suppliers we were previously tracking
- We now require more documents per vendor
- Staffing needed to manage reduced from 4 to 2!



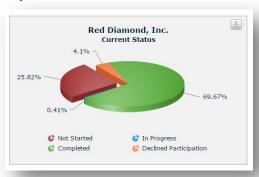






What We Attribute To Our Success

- Executive support
- Cross-functional executive leadership to drive adoption
 - Eliminated departmental barriers
- Ongoing communication
 - Progress reporting distributed to leadership
- Expansion to all suppliers
 - Manufacturing, Foodservice, and Broker-represented suppliers
- ReposiTrak is easy to use for both ourselves and our vendors



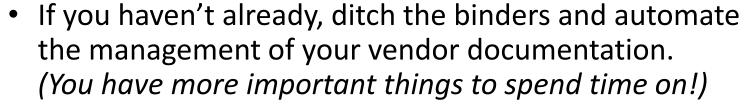








Key Takeaways



- Make sure you have an accurate list of your suppliers, and work with them directly to reduce risk.
- Ensure you have executive support to prioritize and support your company's food safety goals.
- Leverage your company's safe food practices and compliance to win new business











Who to Contact with Questions

- For questions on the Red Diamond Case Study
 - Neil Bogart at <u>neilbogart@reddiamond.com</u>
- For questions on leveraging ReposiTrak for your compliance management
 - Leigh Feitelson at leigh Feitelson@parkcitygroup.com
 - Or stop by the ReposiTrak table during the conference

