



OnTrak with ReposiTrak

Thought Leadership Webinar Series

COVID-19 and the New Normal in the Food Supply Chain

REPOSITRAK.COM

World's Largest Network of Supply Chain Partners Sharing Documents and Data

Improve Product Safety, Reduce Cost & Risk

Used in **100+ countries** and **100,000+ connections** in the ReposiTrak network.

Many of you and your suppliers are likely already using ReposiTrak to share documents with customers

ReposiTrak Compliance Management



ReposiTrak



Exclusively Endorsed in the Industry



“ReposiTrak augments our food and drug safety efforts...with a **proven, comprehensive and easy-to-implement solution** that **doesn't require systems changes** and is extremely cost effective.”



“We see the ReposiTrak system becoming an **industry standard** for the retail supply chain, helping all trading partners **meet the new federal food safety requirements**, reducing unsalable products and keeping the end consumer healthy.”



“We were looking for a technology partner to help us **raise the bar** not only with our data management and reporting, but also with upgrades to all of our user interfaces. It made perfect sense to partner with ReposiTrak because of their **experience in the industry** and technical capabilities.”

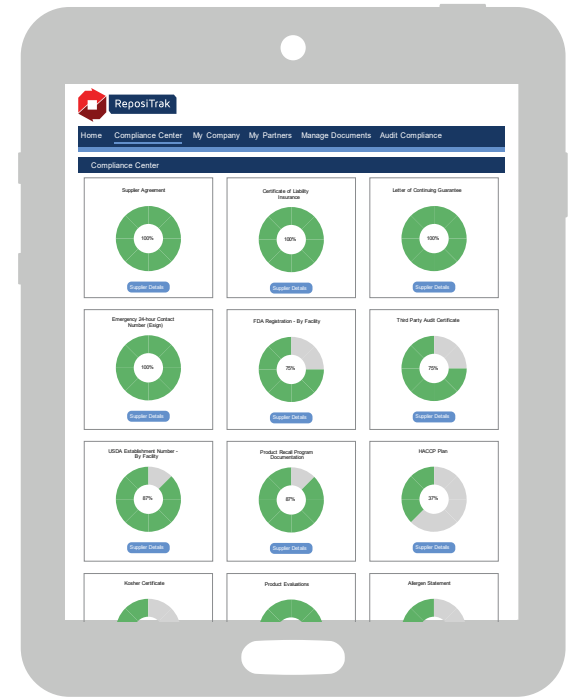
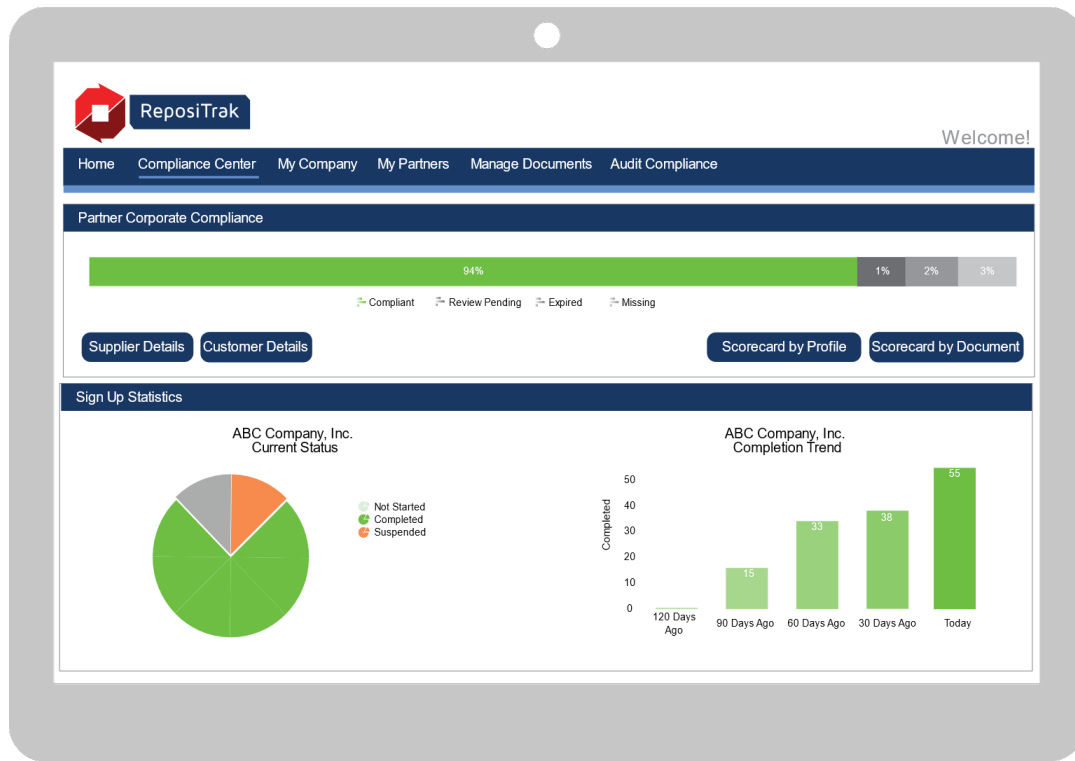


“ReposiTrak is a **pioneering innovator** in delivering robust retail management software solutions for our rapidly changing industry. This technology will equip our members with a toolbox for success in a constantly evolving marketplace. We are thrilled to partner with ReposiTrak as we continue to advance and expand our ecosystem.”



Easily Identify Your Risk Areas And Process Failures

One-Minute Compliance Check for Easy Reporting & Performance Tracking



We Know You're Busy, So Our Team Does the Heavy Lifting for You

Cloud-based system

- Nothing to install, you just need an internet browser

Set-up is easy

- We just need your supplier list and document requirements to get started, and you can be live in 30 days



We do all the supplier follow-up for you!

- It takes up to 20 “touches” by phone, e-mail and mail on average to get and keep a supplier compliant
- We have a full-time, U.S. based Customer Success Team who follow-up with your vendors to ensure adoption and compliance with your requirements



Search Criteria

Categories:

Locations:

Compliance: ?

Audit Types:

Business Profile:

- Any All
- Any All
- Any All
- Any All

[Change Categories](#)



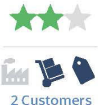
[Find Suppliers](#)

We've found over 50 suppliers.
As a helpful hint, you can allow...

1. Add additional search criteria above to filter the list. ↗
2. Email us at CONCIERGE@REPOSITRAK.COM for help finding the right supplier for you.

Similar Suppliers

Showing 1-25 of 134

SUPPLIER	SUPPLYING	PROVIDING DOCUMENTS	COMPLIANCE
Acme Industries Massachusetts Hyde Park	Bagels Bakery Assortments Baking Chocolate Baking Flavors & Extracts Baking Mixes Baking Soda Batter & Coating Mixes	Letter of Continuing Guarantee Supplier Self-Assessment Questionnaire (SAQ)	 Action ▾
Beta Candies & More Maryland Baltimore Frederick Virginia Roanoke West Virginia Martinsburg	Candy & Chocolate Cereal & Granola Bars Cheese Cheese Puffs Chips Coffee Crackers Dried Vegetables Dry Beans Eggs View 8 more	Carrier Compliance Policy Certificate of Liability Insurance Certificate of Organic Operation-by Facility Emergency 24-hour Contact Number (Esign) FDA Registration - By Facility Genetically Modified Organism (GMO) Statement Hold Harmless Letter of Continuing Guarantee Organic Certification - By Facility Product Recall Program Documentation View 10 more	 Action ▾
Charlie Coffee Colorado Denver Sparta California Los Angeles Oakland San Francisco	Candy & Chocolate Cereal & Granola Bars Cheese Cheese Puffs Chips Coffee Crackers Dried Vegetables Dry Beans Eggs View 8 more	Carrier Compliance Policy Certificate of Liability Insurance Certificate of Organic Operation-by Facility Emergency 24-hour Contact Number (Esign) FDA Registration - By Facility Genetically Modified Organism (GMO) Statement Hold Harmless Letter of Continuing Guarantee Organic Certification - By Facility Product Recall Program Documentation View 2 more	 Action ▾



ReposiTrak

Want to Make Your Sales Team Happy?

ReposiTrak helps you connect with new customers in the Marketplace so you can sell more!



ReposiTrak

OnTrak with ReposiTrak

COVID-19 and the New Normal in the Food Supply Chain



Rod Wheeler
Founder & CEO
Global Food Defense Institute



Dr. Mike Fagel
Ph.D., CEM
Aurora Safety

REPOSITRAK.COM

*The New-New Normal
for Food Facilities*

Enhance Your Facility Health
Safety & Crisis Management
Policies in the Age of Covid 19



Presented by: The Global Food Defense
Institute in association with Repositrak



CORONAVIRUS

A detailed 3D rendering of a coronavirus particle, showing its characteristic spherical shape with a textured surface of red and grey protrusions. The particle is centered in the lower half of the slide.

Expert Presenters

- **Rod Wheeler**

Homeland Security and Global Food Defense and Law Enforcement Expert, Rod Wheeler is the founder and CEO of the Global Food Defense Institute which provides educational, training and certification programs for the food, agricultural and chemical industries to ensure confidence and protection and to guard against intentional contamination or sabotage.

- **Dr. Michael Fagel**

Michael Fagel is an instructor at the Illinois Institute of Technology-Stuart School of Business, Masters in Public Affairs Program, as well as at Northwestern University in the Masters of Public Policy and Administration Program, delivering master level courses in biodefense, terrorism, and homeland security. He also teaches Homeland Security at Northern Illinois University, Benedictine University's Masters in Public Health Program, as well as an instructor at Eastern Kentucky University, Safety Security Emergency Management Masters program



The New-New Normal: When All Hell Breaks Loose!

*“The facts of a crisis situation are one thing.
The perception of how the situation was
handled is another”.....Rod Wheeler*

Six Stages of Crisis-Incident Management



1. Avoid the crisis if you can



2. Prepare to manage the crisis



3. Recognize the crisis
(are we dealing with a crisis?)



4. Contain the crisis



5. Crisis resolution



6. Learn from your experience



Crisis Management Essentials: Think of the game of chess...

- Gain Situational Awareness
- Improvise
- Be creative and adaptive
- Be decisive
- Take Action
- Communicate
- Re-evaluate

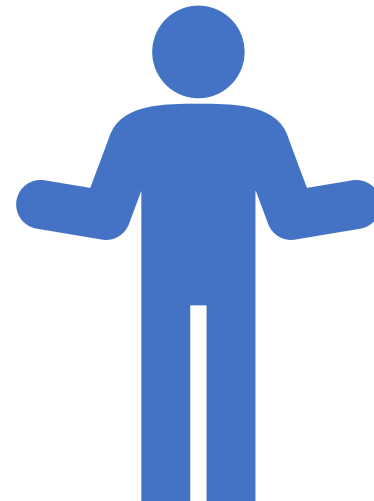


FDA Guidance

Planning for the “new-normal!”

Don't Press the Panic Button....

As with any crisis or incident, there's no value in panicking or telling people to be afraid. Don't let fear and emotion drive the response to dealing with a pandemic or any kind of crisis.

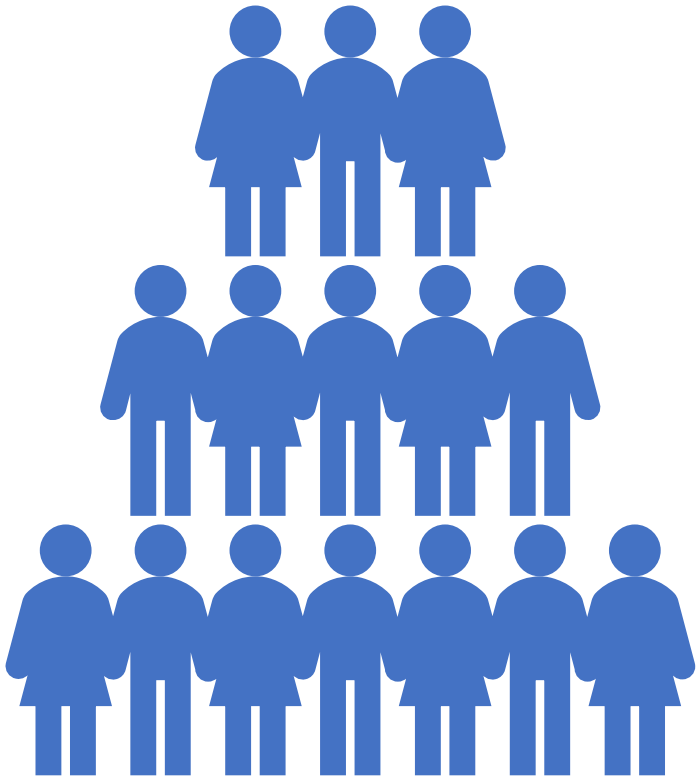


Develop the Critical Incident Response Team

Who are the critical persons that should be on the team?

What are their responsibilities?

Are there alternate members for each person on the team?




A woman with long, dark braids and glasses is sitting at a desk, focused on her work on a silver laptop. She is wearing a patterned top and a watch. The background is softly blurred, showing a grey chair and a window with light coming through. An orange horizontal bar is located in the top left corner of the slide.

Designate an Official Workplace Covid 19 Coordinator

One-Hour online
training available
at The Global
Food Defense
Institute

Start keeping a daily register of all expenses incurred as a result of Covid 19 or any specific incident! This includes payroll additions/substitutions, materials purchased, counseling for employee's, etc.

Important Nugget



How can you
best protect
your employees
from the spread
of the Corona
Virus in the
workplace?

The coronavirus that causes COVID-19 (as the disease is called) is thought to spread largely through respiratory droplets from coughing and sneezing, and it seems to spread easily. It may also be possible to become infected by touching a contaminated surface or object and then touching one's nose or mouth.

<https://www.who.int/emergencies/diseases/novel-coronavirus-2019/advice-for-public>



Facility Operations Guidance

FDA & OSHA Guidance for the New Normal

Stop the Spread of Germs



Help prevent the spread of respiratory diseases like COVID-19.



Are signs posted on how to stop the spread of COVID-19 and promote everyday protective measures?



Are the premises in good order, including fully operational utilities and equipment? (e.g. electrical, lighting, gas services, and proper ventilation;; garbage and refuse areas; and toilet facilities)



Maintenance Shop

Consider improving the engineering controls using the building ventilation system

- This may include some or all of the following activities:
- Increase ventilation rates.
- Increase the percentage of outdoor air that circulates into the system.



Line 3 Sifter

Are all areas of the facility, including restrooms and waiting areas, properly cleaned, stocked, sanitized, or disinfected, as appropriate



A cartoon illustration of a smiling pest control worker. He is wearing a white hard hat with a blue brim and a red prohibition sign over a fly. He has brown hair, blue eyes, and a wide smile. He is wearing a blue short-sleeved shirt and brown work gloves. He is holding a red-handled tool, possibly a screwdriver or a pest control tool, in his right hand and giving a thumbs-up with his left hand. The background is a dark grey gradient.

Are the facilities checked for pest infestation or harborage, and are all pest control measures functioning properly and monitored?

**PEST
CONTROL**



Has a disinfection schedule or routine plan been developed? Ensure sufficient stocks of cleaning and disinfecting supplies to accommodate ongoing cleaning and disinfection.

Are high touch areas and equipment requiring frequent hand contact removed from use, or appropriately washed, cleaned and sanitized, and changed after each usage or contact?





Respiratory and Handwashing Considerations

- Provide tissues and no-touch disposal receptacles.
- Provide soap and water in the workplace. If soap and water are not readily available, use alcohol-based hand sanitizer that is at least 60% alcohol. If hands are visibly dirty, soap and water should be chosen over hand sanitizer. Ensure that adequate supplies are maintained.
- Place hand sanitizers in multiple locations to encourage hand hygiene.
- Place posters that encourage [hand hygiene](#) to [help stop the spread](#) at the entrance to your workplace and in other workplace areas where they are likely to be seen.
- Discourage handshaking – encourage the use of other noncontact methods of greeting.

Invest in a robust Visitor Management System

- Enable effective enforcement of protective coronavirus screening measures. Companies concerned with improving onsite safety can screen who is entering their facilities, proactively evaluate visitors risk levels through pre-registrations, and highlight required safety precautions.





Visitors and Contractors

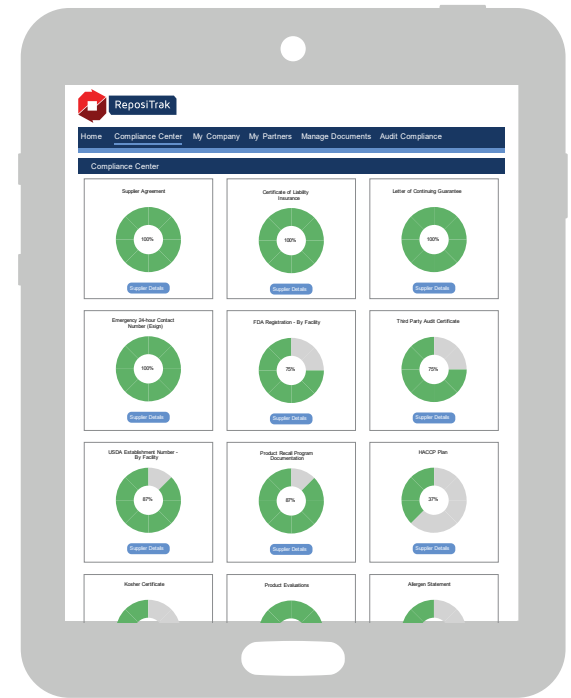
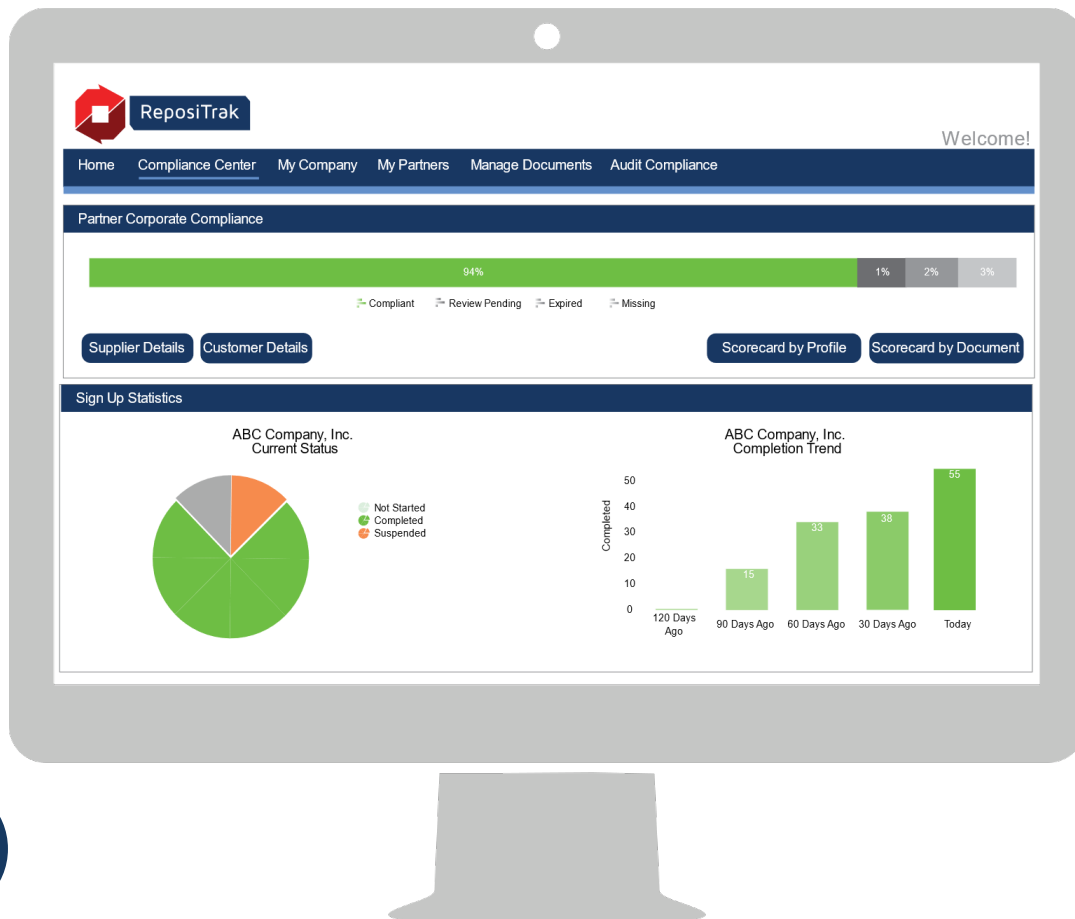
- Visitor screening with questions about recent travel to specific levels of travel advisory countries
- Develop a pre-visit pre-screen with the visitor/contractor before the person arrives at your facility. This information could be stored in the visitor management system.
- Visitor screening about possible coronavirus symptoms: respiratory signals, fever, cough, breathing difficulty
- Develop an acknowledgement document in the visitor management system whereby the visitor confirms that they have not traveled to affected regions or exposure to someone that has travelled to affected countries. This documents should also include acknowledgment of having received and know how to use PPE and conducting best business practices with regards to Covid19
- Consider showing the visitor a short training video as to how to maintain social distancing, washing of hands and other Covid19 and security measures.

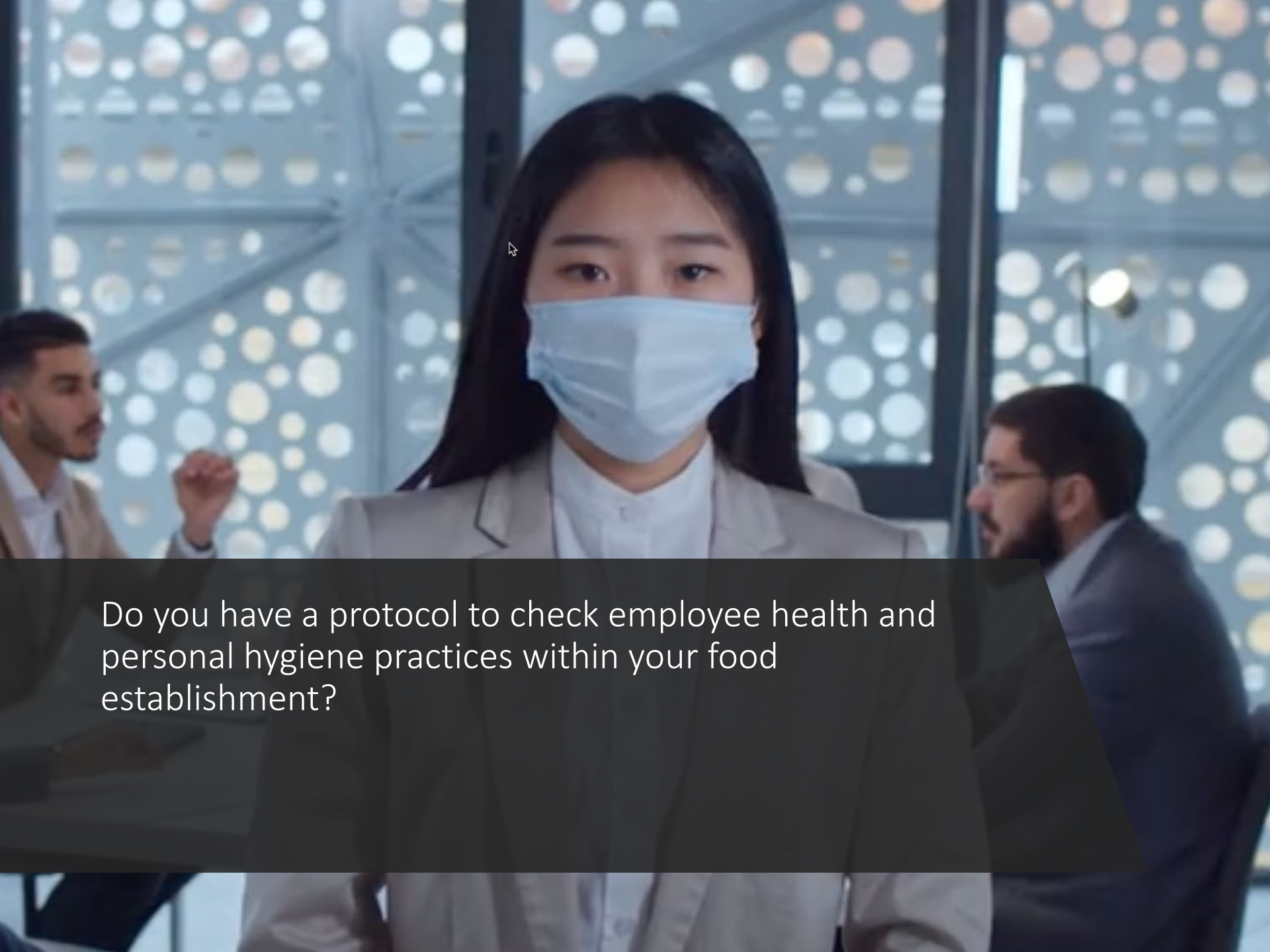


Employee Health Screening


Increase Visibility and Control

One-Minute Compliance Check for Easy Reporting & Performance Tracking






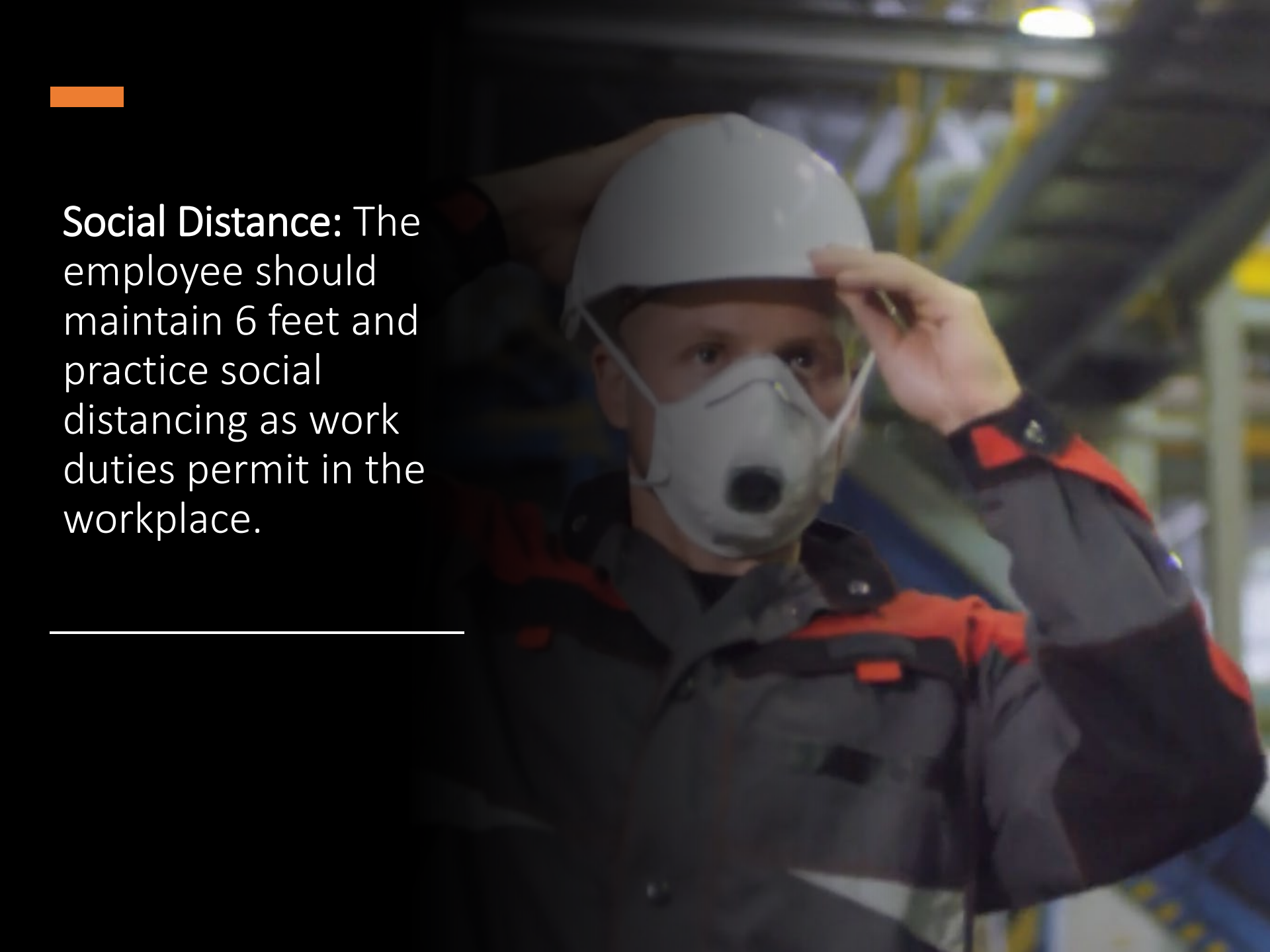
Do you have a protocol to check employee health and personal hygiene practices within your food establishment?



Pre-Screen: Employers should measure the employee's temperature and assess symptoms prior to them starting work. Ideally, temperature checks should happen before the individual enters the facility.



Wear a Mask: The employee should wear a face mask at all times while in the workplace for 14 days after last exposure. Employers can issue facemasks or can approve employees' supplied cloth face coverings in the event of shortages.

A worker in a grey hard hat and a grey respirator mask is adjusting the mask. The worker is wearing a grey and red work jacket. The background is a dark industrial setting with yellow and blue structural elements.

Social Distance: The employee should maintain 6 feet and practice social distancing as work duties permit in the workplace.

Recommendations for Social Distancing within the Workplace



Implement flexible work hours (e.g., rotate or stagger shifts to limit the number of employees in the workplace at the same time).



Increase physical space between employees at the worksite by modifying the workspace.



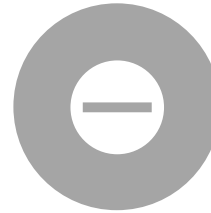
Increase physical space between employees and visitors (e.g., physical barriers such as partitions).



Use signs, tape marks, or other visual cues such as decals or colored tape on the floor, placed 6 feet apart, to indicate where to stand when physical barriers are not possible.



Implement flexible meeting and travel options (e.g., postpone non-essential meetings or events in accordance with state and local regulations and guidance).



Close or limit access to common areas where employees are likely to congregate and interact.



Prohibit handshaking.



Deliver services remotely (e.g., phone, video, or web)

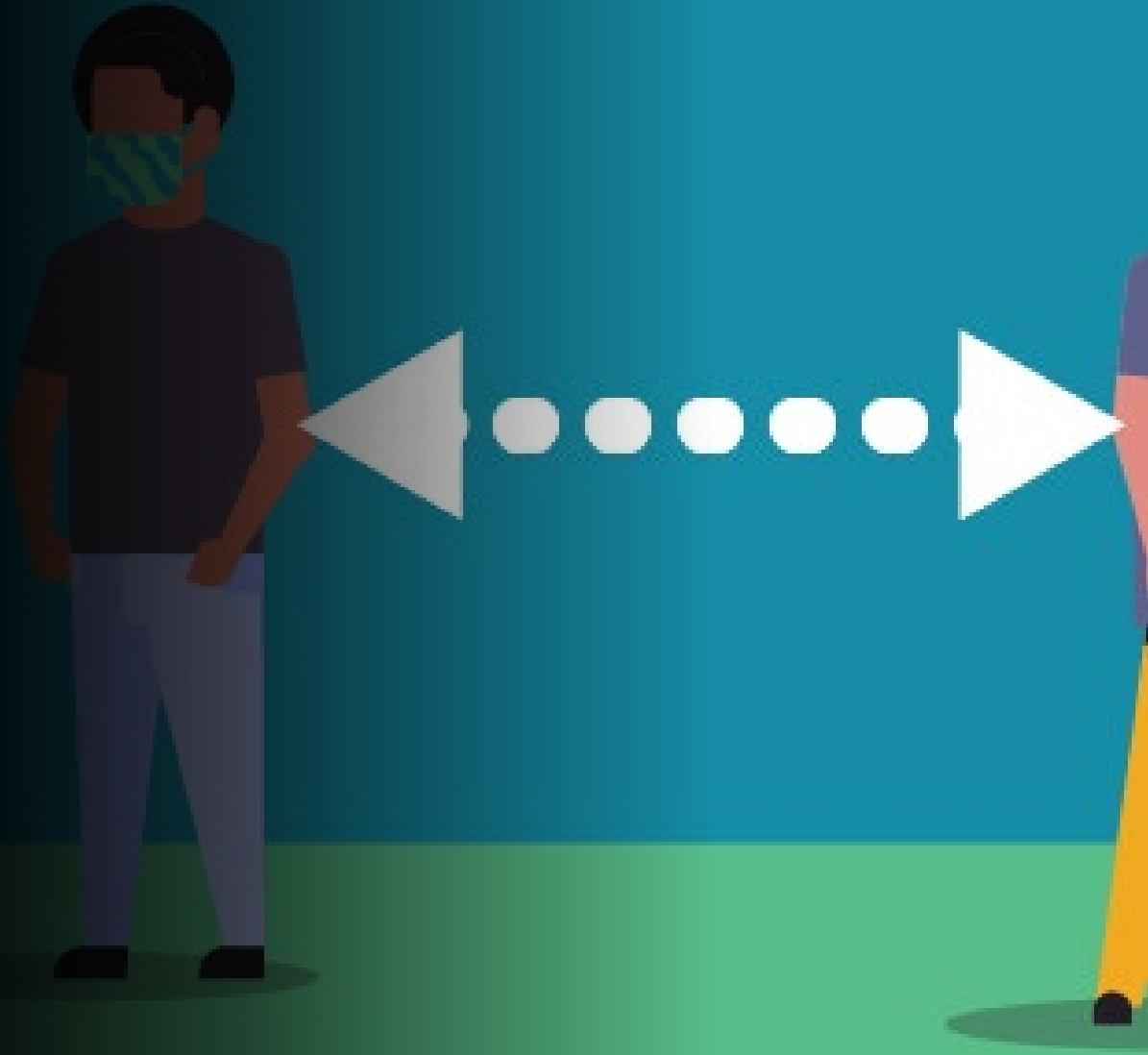
Recommendations for Social Distancing within the Workplace

The New Normal:

Assign a Covid 19 Workplace Coordinator

Develop Supportive Workplace Policies & Practices

Train workers on how implementing any new policies to reduce the spread of COVID-19 may affect existing health and safety practices.





Communicate to any contractors or on-site visitors about changes that have been made to help control the spread of COVID-19. Ensure that they have the information and capability to comply with those policies

A close-up, slightly blurred image of a smartphone screen. The screen displays a test message in blue text that reads "THIS IS A TEST of the...". Below this, there is a blue button labeled "sms". The background of the phone's home screen shows various app icons, including a green one and a white one. The overall image has a dark blue gradient overlay.

EMERGENCY ALERT SYSTEM

Create and test communication systems that employees can use to self-report if they are sick and that you can use to notify employees of exposures and closures.



Consider using a hotline or another method for employees to voice concerns anonymously.

A hand is pointing at a tablet displaying a business continuity plan diagram. The diagram shows a flowchart with a green box at the top, a yellow circle in the middle, and a green box at the bottom. The background is a dark, blurred image of a desk with several tablets and papers, suggesting a collaborative work environment. An orange horizontal bar is located in the top left corner of the image.

Develop a Business Continuity Plan

A close-up photograph of a computer keyboard. The focus is on two keys: a purple key labeled 'Suppliers' and a green key labeled 'Customers'. The keys are slightly raised and have a soft shadow. The background shows other keys in a light grey color, slightly out of focus.

Suppliers


Customers

Suppliers/Customers

Contact all of your suppliers and customers and discuss contingency plans with them....now! What if the product supply chain becomes interrupted due to employee illness; what do you do if products or packaging materials were handled by someone that could be potentially infected? The time to have these discussions is now!



Develop a crisis communications statement. Ensure you have a preemptive media statement for each phase of the crisis.



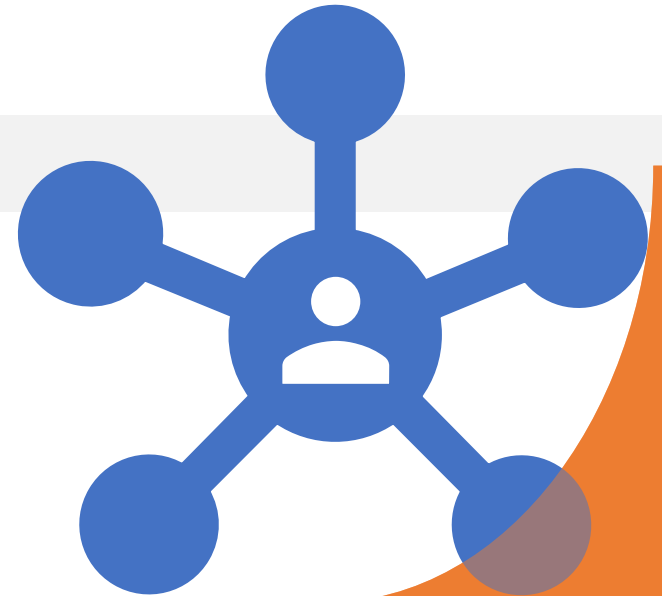
Identify in advance the outside resources you would potentially need during the time of a crisis, such as an outside investigator, public relations firm, chemical analysis laboratory, etc.


Key Points to Avoid a Public Relations Nightmare

- Take responsibility
- Be proactive and transparent
- Get ahead of the story. Not behind it.
- Control the narrative
- Prepare for social media backlash...almost immediately
- Show a human touch
- Develop a strong culture within the organization
- Avoid knee-jerk reactions

Media/PIO Representative

At the plant or facility level, be sure to designate a spokesperson who may be in the position temporarily until professional assistance arrives. It is critical in a crisis to have the lines of communication open and transparent...early! Be sure to have alternate team members to fill-in in case of the absence of a primary team member. These persons should have some training in public speaking during a crisis.





During a Crisis,
remember, it's people
that matter the most!

Q & A

The Global Food Defense Institute

www.myfooddefense.com

(301)390-2882





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[REPOSITRAK.COM](https://www.repositrak.com)



Upcoming Webinar

Preventing Organic Food Fraud During Disruptive Times

Wednesday, July 15, 2pm ET

Registration invitation to follow via email

REPOSITRAK.COM