



OnTrak Webinar Series

# How to Avoid Non-Conformances in Your Audit

Presented by ReposiTrak and SQF Institute

March 19, 2020

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



ReposiTrak

# ReposiTrak and SQFI



- The ReposiTrak platform enables SQF-certified suppliers to manage the audit process from initial request and payment, through collection of results and reporting, in addition to powering the SQFI assessment database.
- ReposiTrak...
  - World's largest user network of **100,000+** supplier, wholesaler and retailer connections
  - has the most advanced technology
  - **personnel support** ensure your suppliers comply with your document and records requests
  - helps **reduce** your exposure to brand, legal and regulatory **risk**
  - includes **automated document review** and confirmation capability, saving you hundreds of hours reviewing documents for accuracy

# 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.”

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“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.”

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“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.”

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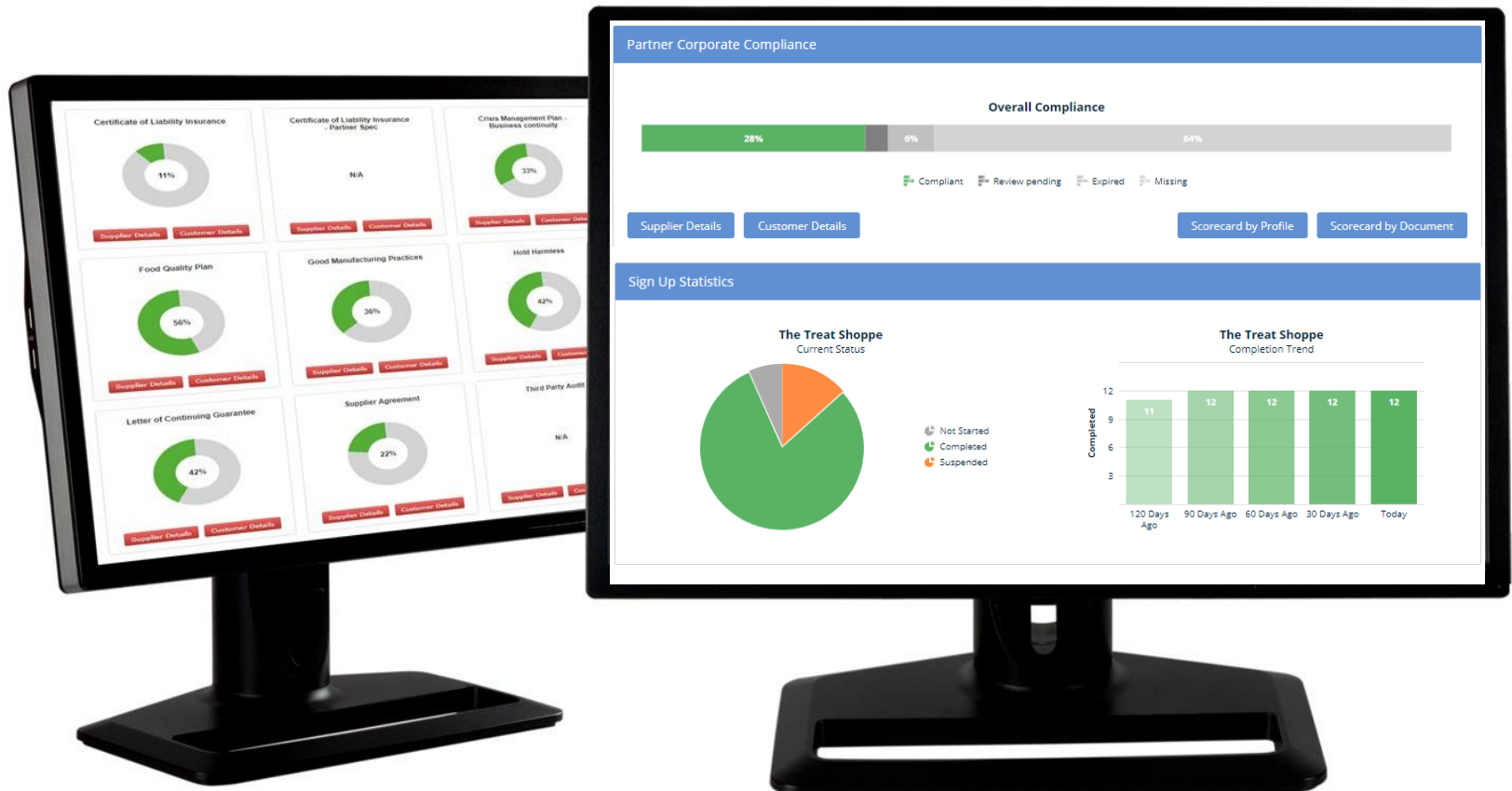


“ReposiTrak is a **pioneering innovator** in delivering robust retail management software solutions for our rapidly changing industry. This technology will equip our members with a toolbox for success in a constantly evolving marketplace. We are thrilled to partner with ReposiTrak as we continue to advance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





## Quick Poll

*How do you currently use ReposiTrak today?*

- A. Look at SQF Audit report
- B. Share documents with customers
- C. Both A&B, plus I use ReposiTrak for compliance for my OWN suppliers.



## Quick Poll

*To give our presenter an idea of the audience, what is your role?*

- A. Corporate Quality Assurance
- B. Onsite SQFI Practitioner
- C. Purchaser/Buyer
- D. Other



# Frank Schreurs

- More than 30 years of management and leadership experience in the food and beverage industry.
- Began career in food manufacturing with Kellogg Co.
- Transitioned to services sector with Guelph Food Technology for 18 years.
- Currently consultant and representative with SQFI





*In Today's Session:*

- ✓ Learn about the top 5 audit non-conformances
- ✓ Discover what is overlooked most in a Food Safety Plan
- ✓ Identify three key factors of a Critical Control Point

# Speaking the Auditors Language



- ✓ Non-conformance
- ✓ Corrective Action
- ✓ Mandatory, Critical, Major, Minor
- ✓ GFSI, HACCP & CCP

# Top 5 Audit Non-Conformances



1. Food Legislation related to a Food Safety System
2. Federal or Country Food Safety Plan Regulations
3. Maintaining Records
4. Food Safety Plan
5. Food Fraud

# SQF Code Requirements



## 2.4.1.1 Food Legislation

- Evidence to ensure compliance to relevant regulations
- Reference to testing and specification compliance or other SQF requirements to support compliance
- Change management and subsequent corrective actions to regulatory changes or correspondence from regulatory
- Use SQF regulatory resource tools to assist



# ReposiTrak Supports Requirements

## 2.4 Food Safety System

DOCUMENT	STATUS	EFFECTIVE PERIOD	PARTNER	
  Certificate of Liability Insurance	<b>Pending Review</b> <b>Initial Review</b>	05/01/2019 04/30/2020	The SuperMarket (T1, frmly Treat Shoppe) (118371)	Action▼
FDA Registration - By Facility for facility C1 - Customer Facility	Missing	N/A	The SuperMarket (T1, frmly Treat Shoppe) (118371)	Action▼
FDA Registration - By Facility for facility P1 - My Distribution Plant				
FDA Registration - By Facility for facility P2 - My Manufacturing Plant				

**BECOME COMPLIANT**


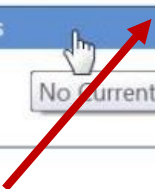
- Add Document For All Partners with Granted Access
- Request Exemption

**DOCUMENT**

- Show All Versions
- Revoke Access From The SuperMarket (T1, frmly Treat Shoppe)
- Add Note
- View Notes

**HELP**

- View Requirements For All Partners with Granted Access
- Why Is It Listed For The SuperMarket (T1, frmly Treat Shoppe)?

ReposiTrak makes it easy to automatically request, collect, track and manage all the required supplier documentation to meet the requirements of an **Approved Supplier Program**.

# ReposiTrak Supports Requirements

## 2.4 Food Safety System

[Share](#) [Export as PDF](#)

Summary

<p><b>DECISION</b> <b>CERTIFIED</b></p> <p><b>DECISION DATE</b> <b>08/23/2019</b></p> <p><b>EXPIRATION</b> <b>08/23/2020</b></p> <p><b>RECERTIFICATION</b> <b>09/23/2020</b></p>	<p><b>REQUEST NBR</b> <b>1398</b></p> <p><b>AUDIT TYPE</b> <b>Initial Certification</b></p> <p><b>AUDIT DURATION</b> <b>02/19/2019 - 08/23/2019</b></p> <p><b>AUDITING</b>    <b>REPORT WRITING</b> <b>10 Hours</b>    <b>2 Hours</b></p>	<p><b>AUDIT RATING</b></p> <div style="border: 2px solid orange; border-radius: 50%; width: 60px; height: 60px; display: flex; align-items: center; justify-content: center; margin: 0 auto;"> <span style="font-size: 24px; font-weight: bold; color: white;">89</span> </div> <p style="color: orange; font-weight: bold;">Very Good</p>
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Facility & Scope

Certification Body & Audit Team

Non-Conforming

**Fancy Manufacturer**

**Address**

**City, State, Zip**

**Manufacturer Types:**  
Ingredient Supplier

**Products:**  
All products manufactured in the facility were included in this audit. Third party manufactured packaging materials were excluded.

**Scope of Certification:**  
The entire facility and 2 attached self standing building were included in this audit.

**CB#:** GFDI - 118743

**Accreditation Body:** ANSI

**Accreditation Number:** 118743



**Lead Auditor:** Rod Wheeler (89123)

**Technical Reviewer:** John Auditor (99123)

**2 Outside Grounds and Roof**  
Outside security needs a complete overhaul




**2.14** Are emergency exit doors self-locking and equipped with alarms?  
**RESPONSE:** MAJOR

**EVIDENCE:** There was no alarm installed. This is a critical entry

**ROOT CAUSE:** This door was not originally used as a guest entry way

**CORRECTIVE ACTION:** Alarm was installed on 8/20

**Conduct internal audits and track results to support your Approved Supplier Program**

# SQF Code Requirements

## *2.4.3.17 Federal or Country Regulatory Food Safety Plans*

- Not completing both HACCP base food safety plan and regulatory requirements. E.g. Preventive Controls
- Merging both into one document is most efficient
- Record in corrective action log (2.5.3)





# ReposiTrak Supports Requirements

## 2.2 Document Control and Records



Documents				
DOCUMENT	PARTNER	STATUS	EFFECTIVE PERIOD	
California Proposition 65	Laila's Treats (Manufacturer) (118404) (TREAT-103)	Compliant	05/01/2019 04/30/2020	Action▼
Food Quality Plan for facility 1 - WV one	Laila's Treats (Manufacturer) (118404) (TREAT-103)	Compliant	05/01/2019 04/30/2020	Action▼
Good Manufacturing Practices for facility 1 - WV one	Laila's Treats (Manufacturer) (118404) (TREAT-103)	Compliant	05/01/2019 N/A	Action▼

All documents related to the Food Safety Management System can be created and maintained in ReposiTrak.

# ReposiTrak Supports Requirements

## 2.4 Food Safety System

🔍	📄 Good Manufacturing Practices for facility 1 - WV one	Laila's Treats (Manufacturer) (118404) (Laila's Treats)	Compliant	05/01/2019 N/A	Action▼
🔍	📄 Good Manufacturing Practices for facility LF1 - London Facility	Laila's Treats (Manufacturer) (118404) (Laila's Treats)	Compliant	05/01/2019 N/A	Action▼
	Good Manufacturing Practices for facility F1 - Facility 1	Tjs Organic Organic Do			
🔍	📄 Good Manufacturing Practices for facility F1 - Denver Facility	The King of (118671) (T			
🔍	📄 Hold Harmless	Laila's Treas Treats)			

**DOCUMENT**

- Review Document for Laila's Treats (Manufacturer)
- Review Document with Preview for Laila's Treats (Manufacturer)
- Show All Versions
- Add Note
- View Notes

**Reviewing supplier documents is simple and fast, and any and all supplier documents can be reviewed by the auditor in the system or printed for review.**

# ReposiTrak Supports Requirements

## 2.4 Food Safety System:

### Registry of Approved Suppliers and Records

Documents				
	DOCUMENT	PARTNER	STATUS	EFFECTIVE PERIOD
	 Food Quality Plan for facility P1 - My Treats Distribution Plant	Karen's Company (Supplier/T2 Hub, frmly My Treats) (118670) (TREAT-106)	<b>Compliant</b>	05/01/2019 04/30/2020 
	 Food Quality Plan for facility P2 - My Treats Manufacturing Plant	Karen's Company (Supplier/T2 Hub, frmly My Treats) (118670) (TREAT-106)	<b>Compliant</b>	05/01/2019 04/30/2020 
	 Good Manufacturing Practices for facility C1 - Customer Facility	Karen's Company (Supplier/T2 Hub, frmly My Treats) (118670) (TREAT-106)	<b>Compliant</b>	05/01/2019 N/A 
	 Good Manufacturing Practices for facility P1 - My Treats Distribution Plant	Karen's Company (Supplier/T2 Hub, frmly My Treats) (118670) (TREAT-106)	<b>Compliant</b>	03/01/2017 N/A 

Easily view the records you require of each supplier in your  
**Approved Supplier program**

# SQF Code Requirements

## 2.2.3.2 *Maintaining Records*

- This section requires that a Food Safety Management System be created and documented, with controls in place for accessibility and security, and a register of SQF System documents and amendments.
- Internal audit or verification non-compliance recorded in corrective action log



# ReposiTrak Supports Requirements

## 2.2 Document Control and Records

✔ User   ✔ Roles   ✔ Authorizations   ✔ Notifications   ✔ Pictures

Help for this Step

### User Roles

- Is Corporate Administrator  
*This user will be authorized to add users to the account and assign them to receive alerts and notifications.*
- Is Authorized To Item & Cost  
*This user will be able to manage item and costs.*
- Can Manage Campaign Prospects  
*This user will be able to manage the enrollment campaign prospects.*
- Can Access Compliance Application  
*This user will be able to access Compliance Management.*
- Can Access Audit Compliance App  
*This user will be able to access Audits.*

Cancel   Save   Save & Next

Defined Roles **limit**  
user access.

- **Notifications** can be  
setup to  
supplement signing  
into the system to  
view updates and  
changes.



# SQF Code Requirements

## *2.4.3.1 Food Safety Plan – HACCP Guidelines*

## *2.4.3.7 Flow Diagram*

## *2.4.3.12 Managing Critical Control Points*

- Following the Codex HACCP steps is often an issue with Food Safety Plans
- Each Food Safety Plan must include a flow diagram of every step in the process.
- Each CCP must indicate a critical limit, designated level of control of the hazard(s) and
  - (1) the **personnel assigned** to conduct testing,
  - (2) the sampling and testing methods and
  - (3) the test frequency.
- Corrective actions (2.4.3.14) can be recorded in corrective action log



# ReposiTrak Supports Requirements

## 2.4 Food Safety System

Business Unit Select > Application Selection > Manage Documents > Safety & Quality Records > Safety & Quality Record

### Record Information

Record Requirement: Daily Sanitation Checklist for facility 02 - Perishable / 02CDN - Cold Dock North

Task Continuously Performed

Start Time: 5:00 AM

End Time: 6:00 AM

08/13/2019

08/13/2019

Affiliated Foods  
Daily Sanitation Checklist  
North Dock

### Details

#### Cigarette Vault (1)

Pickup Trash ,wood, plastic, sticker backs:  Yes

No

*Need to get under any pallet affected and get affected product to the damage room.*

Mop spills as soon as found:  Yes

No

Clean all guard rails and bumpers:  Yes

All routine monitoring for critical control points, such as sanitation, maintenance and pest control can be recorded and maintained.

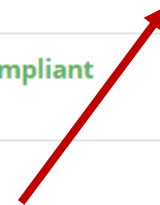


# ReposiTrak Supports Requirements

## 2.4 Food Safety System



Documents				
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Good Manufacturing Practices for facility 1 - WV one	Laila's Treats (Manufacturer) (118404) (TREAT-103)	Compliant	05/01/2019 N/A	Action▼



Suppliers can directly submit records and documents via ReposiTrak, and **expiration dates are automatically tracked in the system, providing alerts** of approaching expirations to both parties.

# SQF Code Requirements

## 2.7.2.1 Food Fraud

This covers identifying vulnerability and documenting the vulnerability assessment methods, responsibility and criteria for implementing and maintaining ongoing assessments.

Food fraud vulnerability includes susceptibility to:

- Product substitution
- Mislabeling
- Dilution
- Counterfeiting
- Stolen goods



# ReposiTrak Supports Requirements

## 2.4 Food Safety System

### Third Party Audit – Facility 02

Document Versions					
	VERSION	EFFECTIVE PERIOD	CREATION DATE	VERSION STATUS	
Q	 4.0	05/01/2019 - 04/30/2020	05/01/2019	Current	Action▼
Q	 3.0	03/05/2018 - 03/05/2019	03/16/2018	Prior	Action▼
Q	 2.0	03/02/2017 - 03/02/2018	03/24/2017	Prior	Action▼
Q	 1.0	03/01/2017 - 03/01/2018	03/20/2017	Prior	Action▼

ReposiTrak enables version control and provides a centralized system for creating all the documents necessary to meet the requirements for any type audit, including a 3<sup>rd</sup> party audit in support of Food Fraud or Food Defense initiatives



**“My favorite part of ReposiTrak is that everything is in one place. It is going to make our next audit so much easier.”**

**Purchasing Professional,  
National Produce Manufacturer**

**“Since using ReposiTrak, I’ve trashed 11 binders and I no longer feel like I’m looking over my shoulder during audits anymore.”**

**Head of QA,  
Texas-based Meat Processor**



# Why ReposiTrak?

## Better Audit Results – Less Work!

*100,000+ connections within ReposiTrak System*

- Automate document management required to meet GFSI including:
  - Policies and procedures
  - Process control and tracking
  - Approved supplier programs
- SQFI sites using ReposiTrak Compliance Management experience:
  - 100% fewer non-conformances
  - Better overall audit scores
  - 20% faster audit completion

*Reduce the stress and work of your annual audit and improve your results with ReposiTrak.*



## Quick Poll

*I would like ReposiTrak to contact me regarding:*

- A. I currently manage my compliance manually and would like to automate.*
- B. I am a current user and have questions.*
- C. I do not need to be contacted.*



ReposiTrak

# Questions?



- For more information after today's webinar, contact:
  - SQF Customer Service at 202-220-0635 or email [info@sqfi.com](mailto:info@sqfi.com).
  - ReposiTrak Customer Service at 1-888-842-5465 or [repositrak.com/contact-us/](https://repositrak.com/contact-us/)
- Stay tuned for more webinars on these topics.