

OnTrak Webinar Series Presents...

Decoding FDA's New Traceability Rule

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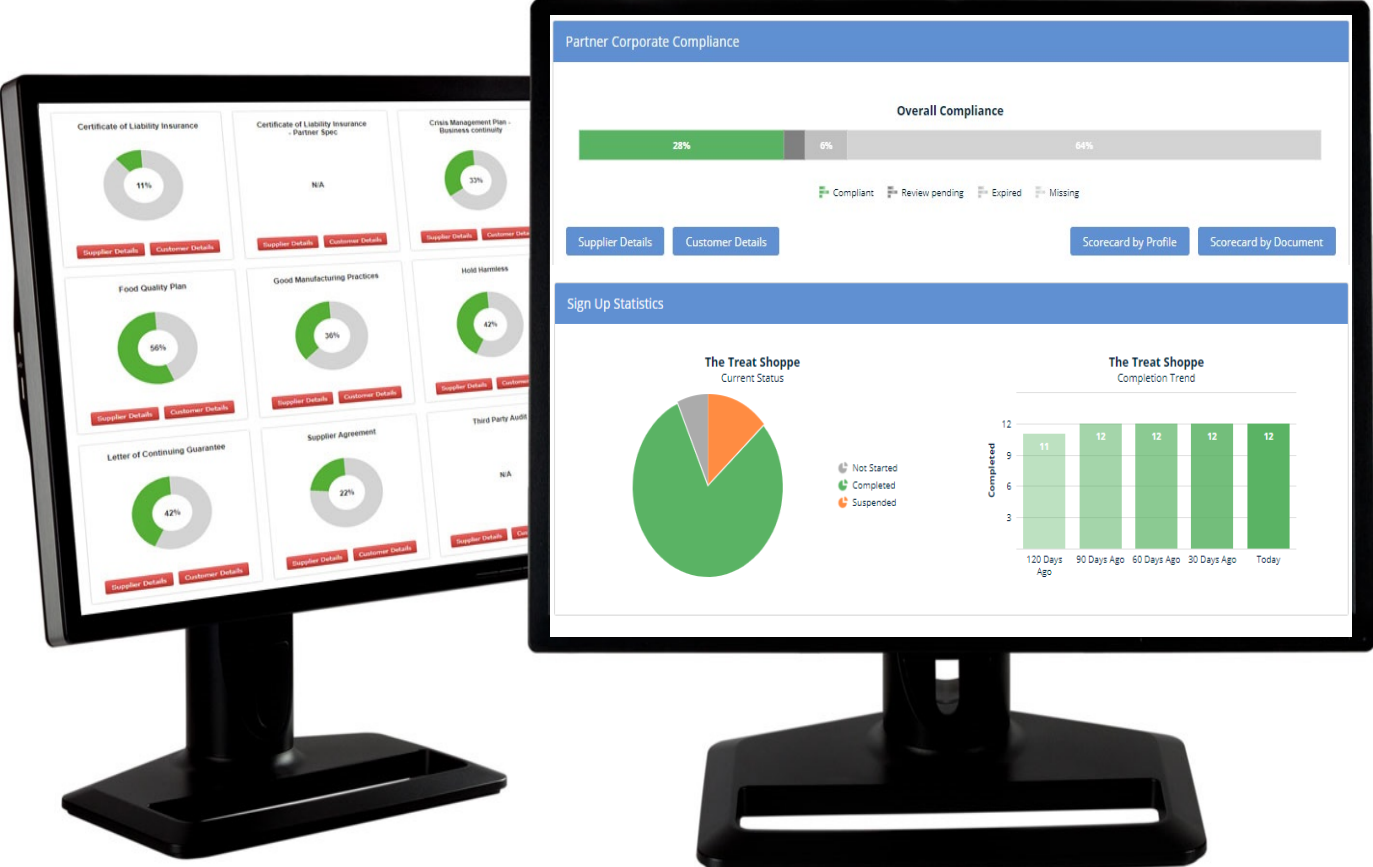
Quick Poll

To give presenters an idea of today's live audience, what is your role?

- Food Safety
- Quality Assurance
- Manufacturing/Operations
- Buyer/Procurement
- Other

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

Improve Product Safety, and Reduce Cost & Risk using ReposiTrak Compliance Management



More than **100,000** connections in the ReposiTrak network used in **100+** countries!

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



ReposiTrak is Now the Most Complete Quality and Compliance Management Solution

World's largest document sharing network
100,000+ locations in 100+ countries
Customer success team handles all
supplier follow-up

Supplier
Compliance
Management

Automate internal forms & quality records
Improve quality management
Save time & money
Reduce audit prep time

Active QMS
Quality
Management

COA Management
Automation

Audit Management
Automation

Collect COAs via email
Track COAs to batch/lot
Auto-validation of COAs to specs

Automate internal & supplier
audits for efficiency and consistency



Quick Poll

What type of product categories does your company represent?

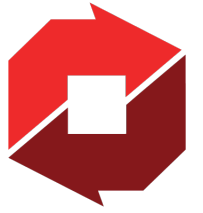
- Fresh Produce
- Fresh Meat/Seafood
- Deli/Bakery/Foodservice
- Dairy
- Other



Jennifer Crandall

- 8 years manufacturing experience
- 12 years at Corporate Kroger
- 2018: Founded Safe Food En Route focused on making corporate level programs accessible to small and medium sized businesses
- 2020: Contributor in Dr. Darin Detwiler's recently published book, Building the Future of Food Safety Technology: Blockchain and Beyond
- Graduate of Purdue University's Food Science program





Derek Hannum

- Leads the marketing, training, analytics, and customer success teams at ReposiTrak.
- 30+ years of sales and marketing experience across a diverse array of industries including automotive, logistics and technology.
- Previously led sales and marketing teams at Nissan Motor Corp., Tenneco Automotive, CHEP USA, Empower Software and Miller Heiman Group.
- Graduate of the Kellogg School of Management at Northwestern University.



Today's session will cover:

- ✓ Goals, core components and terminologies of the proposed rule
- ✓ Defining high-risk foods covering dairy, fresh produce and seafood
- ✓ What is covered/what is exempt
- ✓ Revised recordkeeping requirements
- ✓ Key Data Elements (KDEs) and Critical Tracking Events (CTEs)
- ✓ How to take traceability compliance records out of the binder and into the cloud
- ✓ Best ways safety and quality professionals can prepare for a fast-tracked digitized future of supply chain traceability
- ✓ How some of the specific changes can best be managed



Traceability: Look Back/Look Forward

- Traceability relies on information to follow the path of a food product through the various stages of production, distribution and sale.
- Proposed new rule will allow the industry to better establish linkages throughout the supply chain during a foodborne illness outbreak investigation and more quickly identify potential sources of contamination and prevent additional illness and death.
- Ongoing process since FSMA was passed.
- Complexity in regulations will continue to increase.



Food Traceability List (FTL)

The Food Traceability List (FTL) identifies the foods for which the additional traceability records described in the proposed rule would be required. The FTL refers not only to the foods specifically listed below but also to any foods that contain listed foods as ingredients.



Soft Cheeses



Shell Eggs



Nut butter



Cucumbers



Herbs (fresh)



Leafy greens
(including fresh-cut)



Melons



Peppers



Sprouts



Tomatoes



Tropical tree fruits



Fresh-cut Fruits and Vegetables



Finfish



Crustaceans



Mollusks
(bivalves)



Ready-to-eat deli salads



FDA's New Era of Smarter Food Safety Blueprint



WILL CREATE
FIRST-EVER
STANDARDIZED
APPROACH TO
TRACEABILITY
RECORDKEEPING
WITH DIGITAL,
TECH-ENABLED
TRACEABILITY
SYSTEMS.



PUBLIC
COMMENT
PERIOD CLOSES
ON FEB. 22.
WHAT TYPICALLY
HAPPENS NEXT?



PREPARING TO
TRANSITION
PAPER-BASED
COMPLIANCE
RECORDS TO
DIGITIZED
DOCUMENTS.



What information will be required?

Key Data Elements (KDEs)

- Quantity of product shipped/produced/received, etc. with units of measure and lot codes.
- New data set for kill step will be needed to capture and share regarding lot code initiator from start to finish with info such as the harvester, key contact person + contact information.

Critical Tracking Events (CTEs)

- Events that occur anywhere in supply chain for products that are:
- Created, harvested or transformed (including cooling) and combined with other products without a kill step (i.e., spinach in a deli salad that does not have a kill step applied).
- Nut butters pose many questions due to kill step with roasting before or during the processing.

Chain of Custody KDEs

- What is the product (identification)?
- Where is it (premises or location)?
- When did it move (date or time identification)?



Opportunities & Challenges

Strengths:

- GFSI foundation
- Retailers can help push

Weaknesses:

- Complexity of communication to retailer
- Transactional data more detailed

Opportunities:

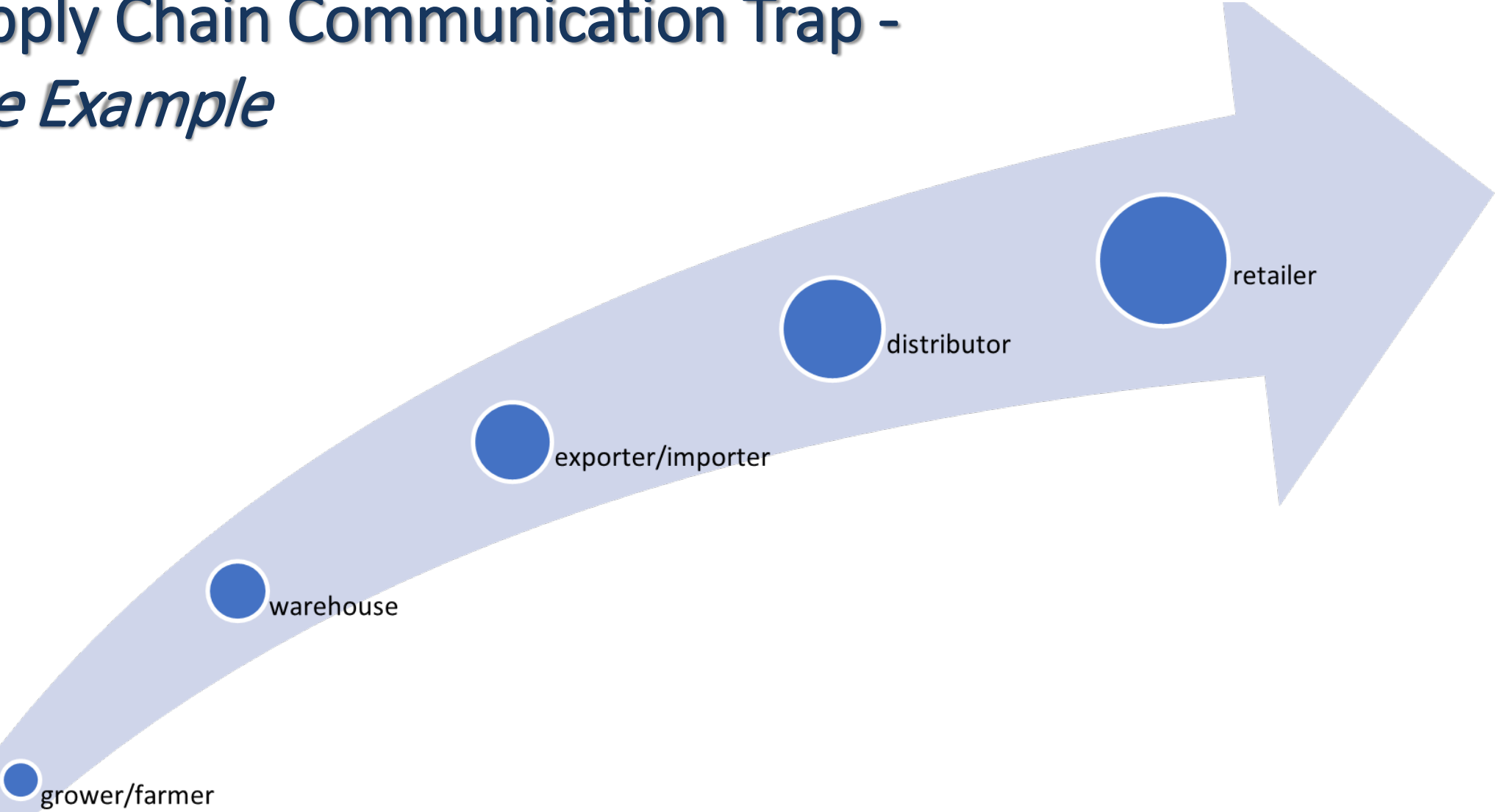
- Centralize data in one place
- Remove communication complexity

Threats:

- Consumer safety
- FDA citations
- Supply chain disruption
- LOSS OF BUSINESS



The Supply Chain Communication Trap - *Produce Example*



Blockchain

Requires new business process, labeling and human interaction for data collection.

Blockchains are separate and discreet, thus no interoperability between the blockchains leads to balkanization.

If one “link” fails to update the blockchain, the chain is broken, and traceability is lost.



Track & Trace

Uses information from existing supply chain processes & documents, such as ASNs to automatically store & share batch/lot data with trading partners.

Interoperable system that can connect a network of trading partners even if they are required to do block chain by certain customers.

ReposiTrak has failsafe redundancy to recognize when a “link” in the supply chain has bad or missing data.

Understanding Technology Options



Quick Poll

Please let us know if you would like more information to help you prepare for a new era of traceability:

- A. I'd like to learn more about ReposiTrak's solutions
- B. I'd like to learn more about Safe Food En Route services
- C. I'm interested in a traceability collaboration group
- D. Send me ongoing traceability updates from ReposiTrak
- E. No thanks, I have it all under control

What's On Your Worry List?



- We invite you to take a moment to share your biggest concerns about FDA's new proposed traceability rule in the question panel on the interactive webinar console.
- We will respond to all questions and will share your questions (anonymously) after the event.





Thank you for joining us!

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