

# Food Safety Excellence

How to set up a Learning Organization

# Food Safety Compliance

- Certification management
- Demand relationship management
- Business performance management
- Supply relationship management
- Legislation management



# Knowledge areas

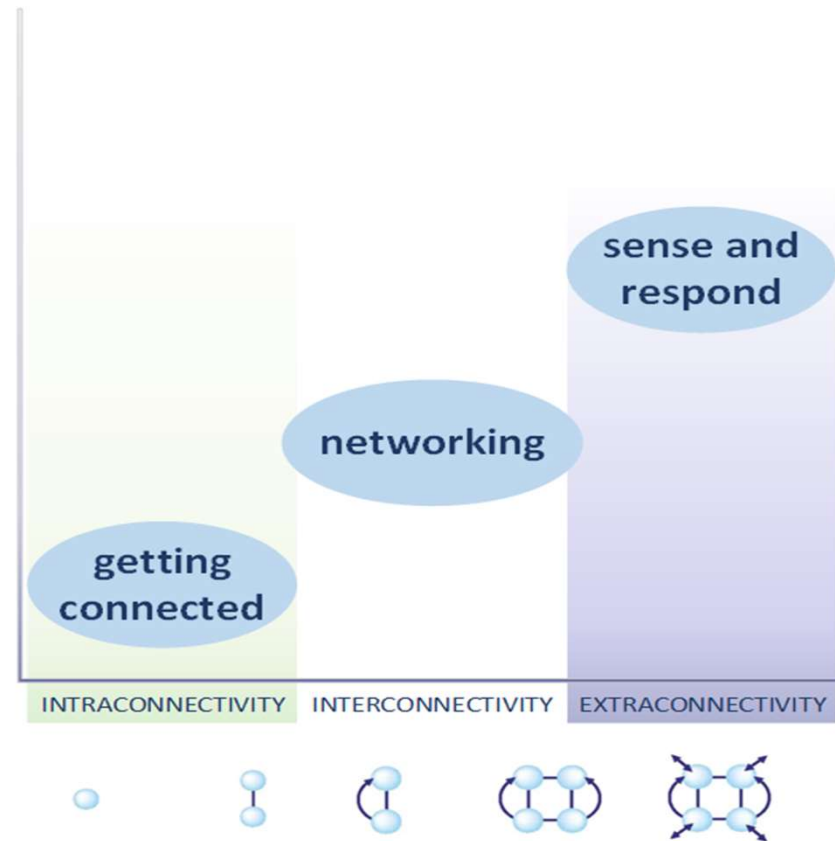
## Food Safety Compliance management

Management of business performance, demand and supply relations, legislation and certification with regard to Food Safety, taking into specifications, quality activities, traceability and assessment.

	Specifications	Quality activities	Traceability	Assessment
	Requesting, drawing up, issuing and securing specifications regarding raw materials, semi-finished products, processes and end products, with which legislation, quality standards and customer requirements are met.	Drawing up, complying with and guaranteeing product and process parameters through procedures, job descriptions and responsibilities with which legislation, quality standards and customer requirements are met.	Registering all information flows and related actions regarding raw materials, semi-finished products, processes and end products, with which legislation, quality standards and customer requirements are met (transparency and consumer intimacy).	Testing whether the product and process parameters and the related procedures, job descriptions and responsibilities meet legislation, the quality standards and customer requirements that are set.
 <b>Quality Standards</b>				
Certification	Standard requirements	Operational framework	Test, certification body informed	HACCP, TACCP, VACCP, standard based practice
 <b>Customers &amp; Consumers</b>				
Demand Relationships	Product, process requirements	Demand Information Center	Products, specifications	Customer satisfaction, consumer needs
 <b>Food Company</b>				
Food Company	Product, process and people requirements	Training, support, procedures, quality documents and database	Ingredients, semi-products, final products	Business System
 <b>Suppliers</b>				
Supply Relationships	Product, process and people requirements	Supply Information Center	Raw materials, services, specifications	Supplier selection and performance
 <b>Legislation</b>				
Legislation	Legal requirements	HACCP and prerequisite program	Food Safety Authority informed	HACCP, legal based practice

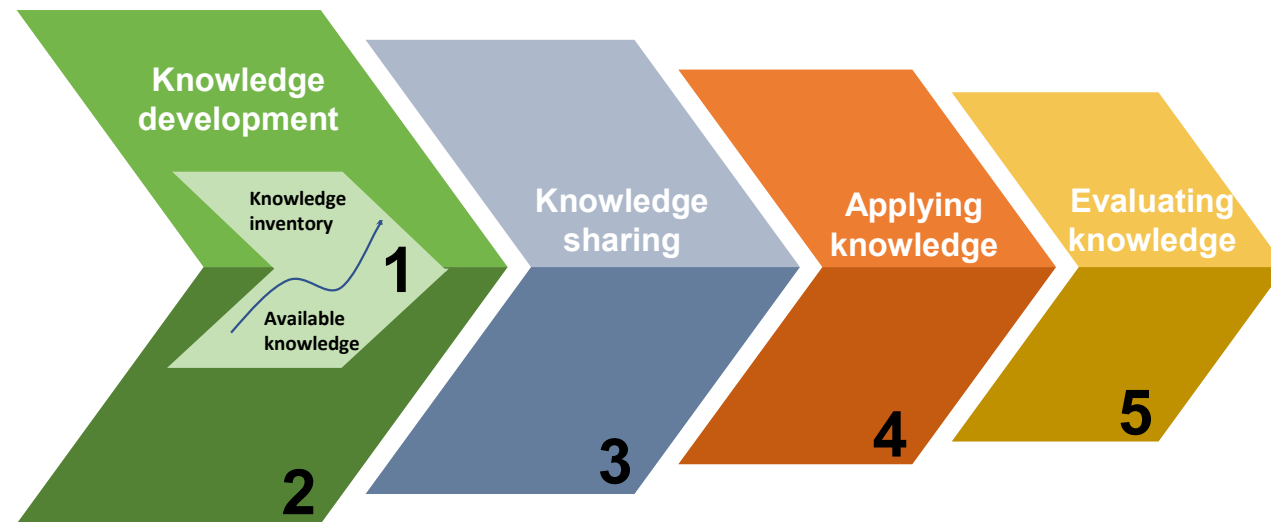
# How to organize this knowledge?

- Knowing that something will happen.
- Knowing why something happens.
- Knowing that something is happening.
- Knowing that something has happened.



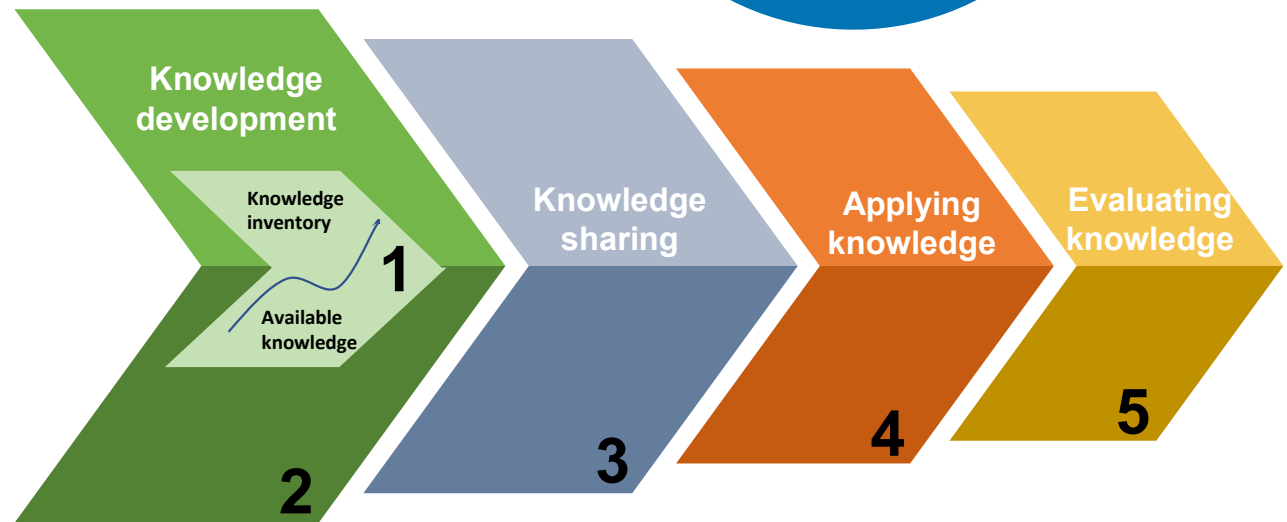
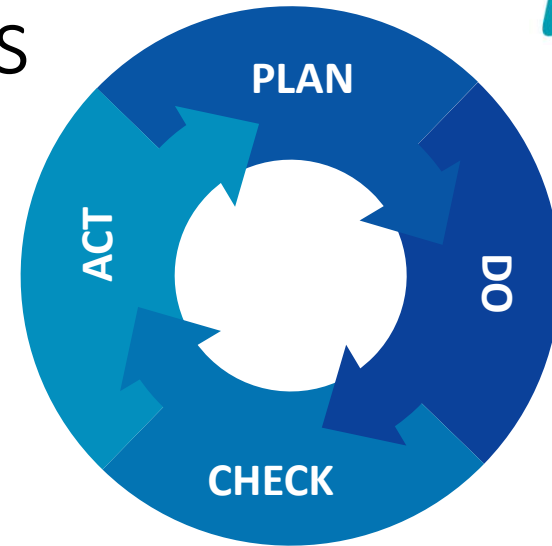
# How to manage the knowledge?

- Knowledge = Information \* Experience \* Skills \* Attitude
- Knowledge management focuses on the structured development, transfer, dissemination and application of knowledge within an organization.



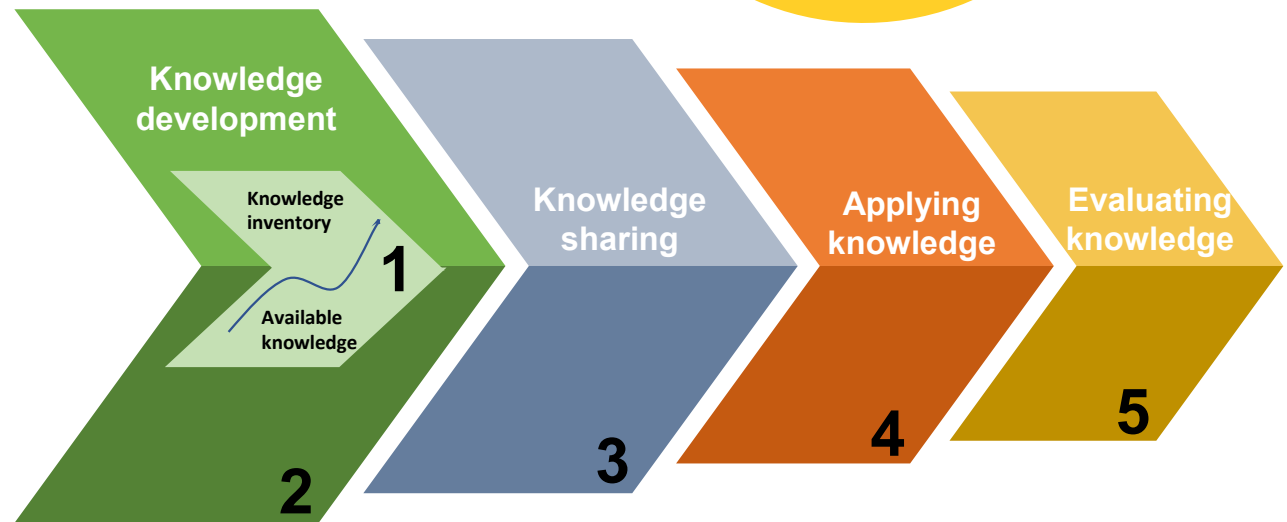
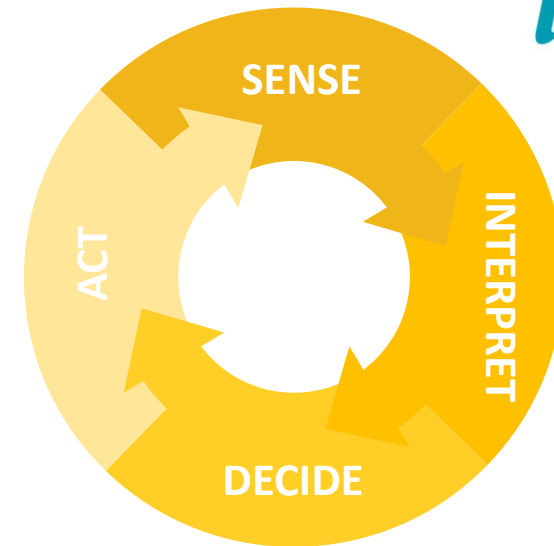
# Quality Management Systems

- HACCP
- Documents
- Handbook
- Audit
- Action list



# Compliance systems

- Food Law
- Hazards
- Standards
- Fraud
- Training

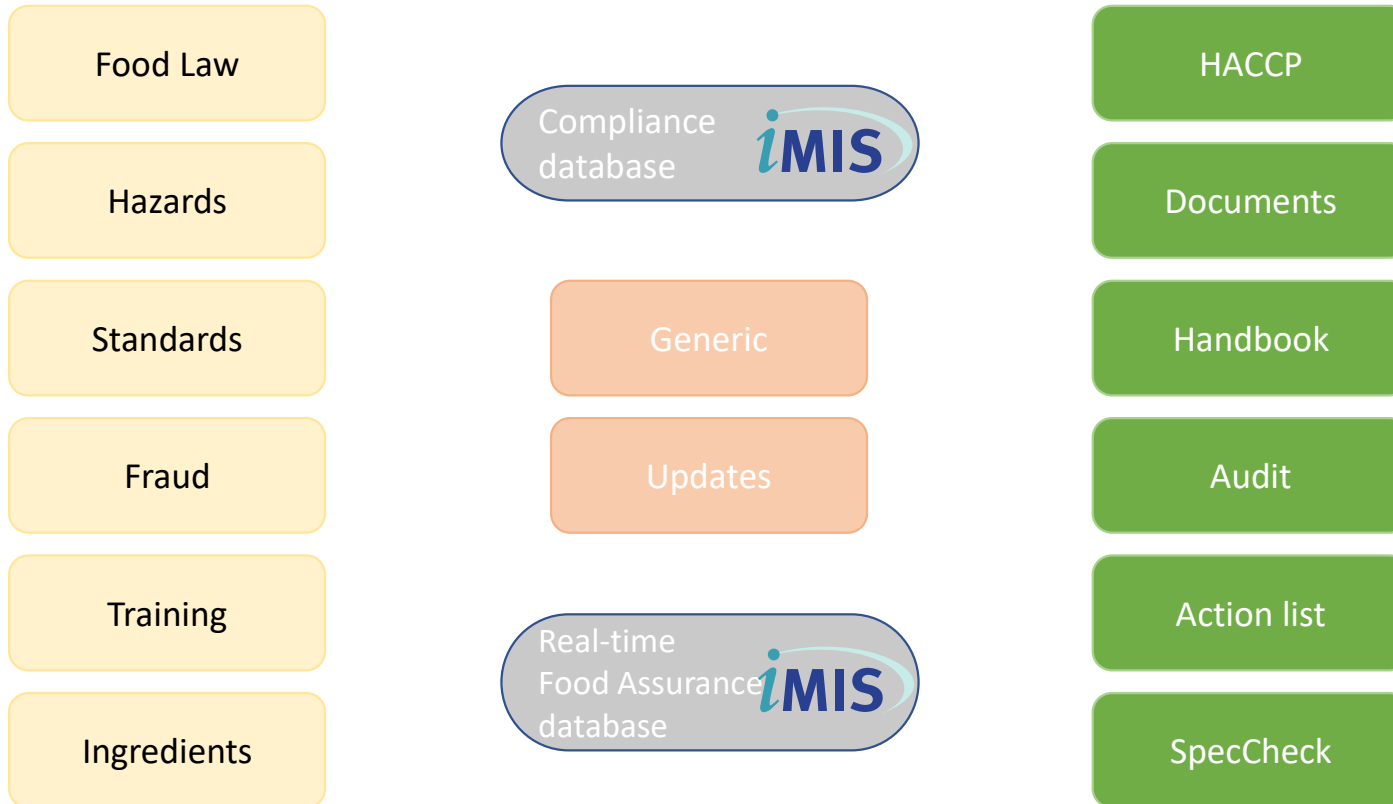


# Food Safety Compliance team

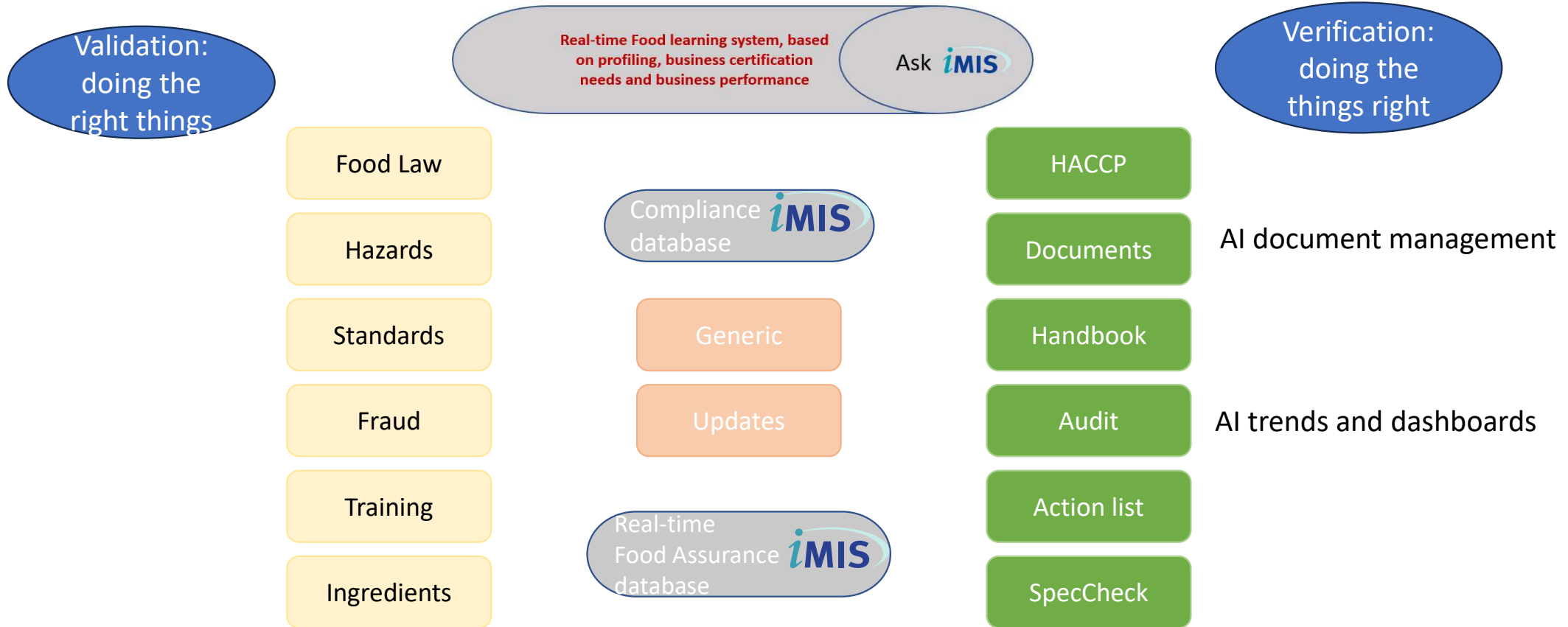
- PDCA responsible
  - Your QMS is based on validated information, to manage risks.
  - A good working QMS results in Food Safety Compliance
- SIDA responsible
  - HACCP meetings to identify new Food related issues to improve the QMS.
  - No need for real-time information, it's all about validation.



# Applying Food Safety knowledge

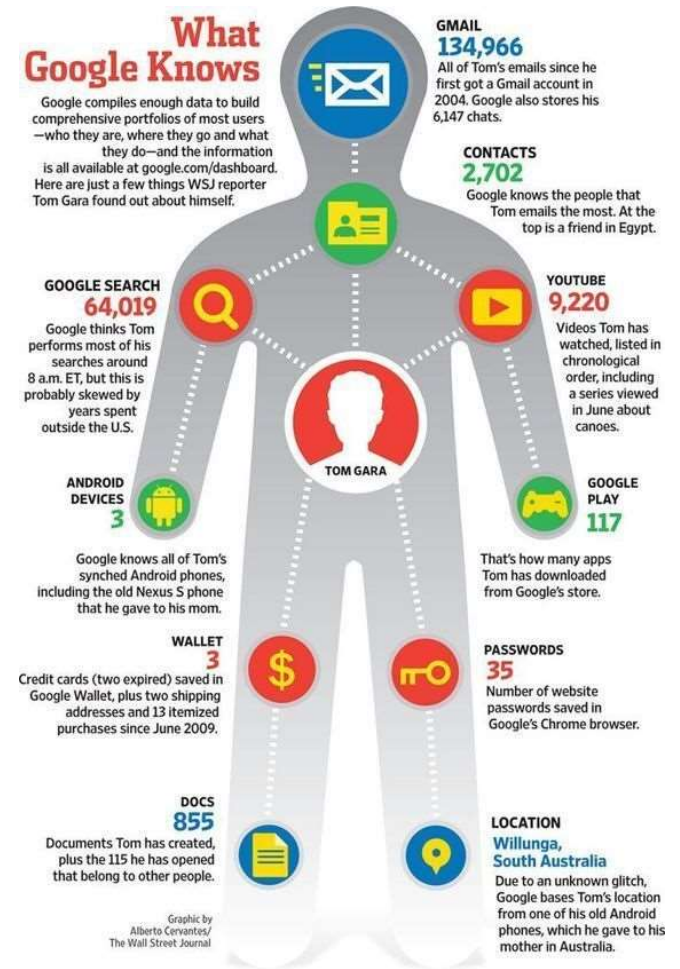


# Food Safety Compliance & AI

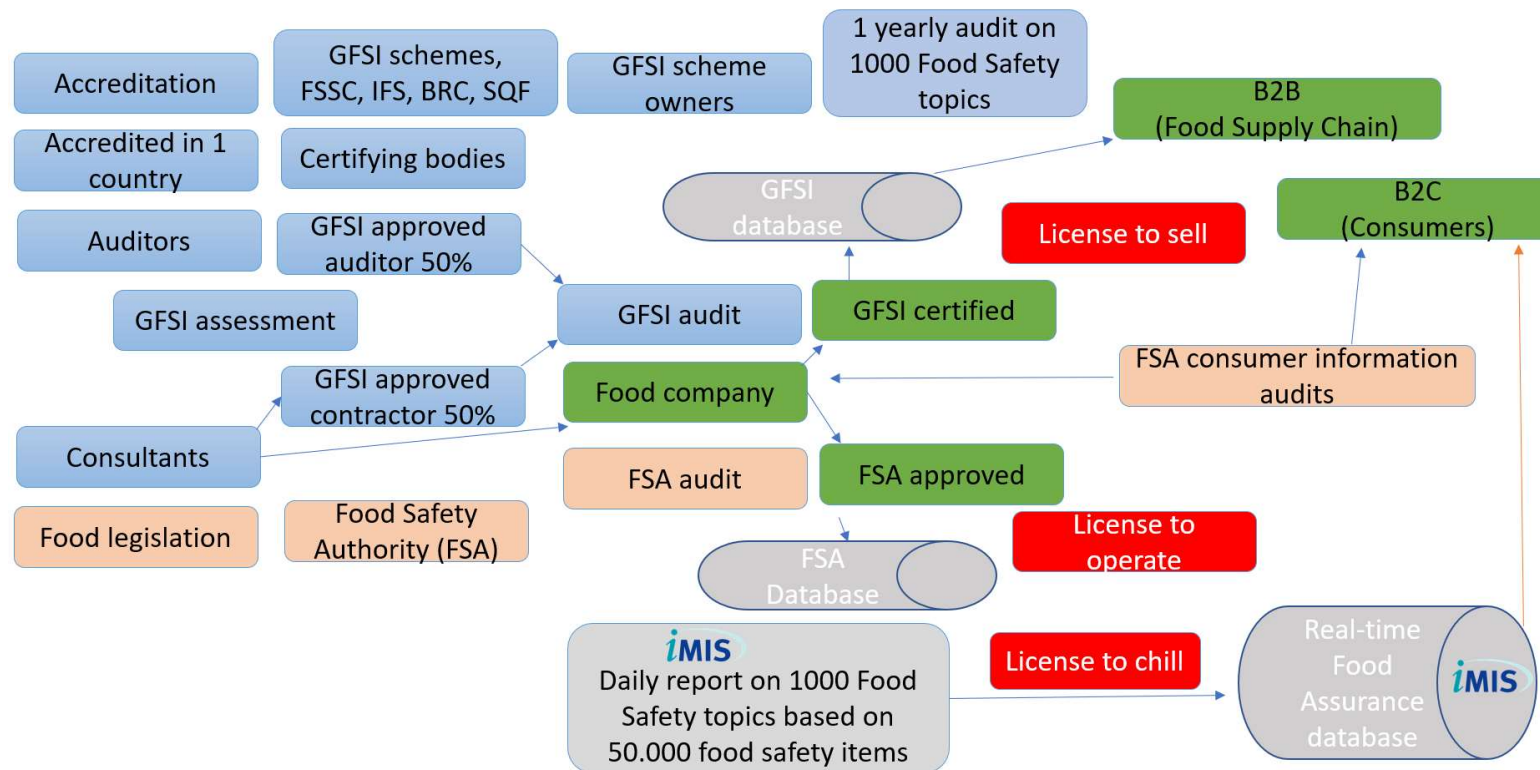


# Food Safety Singularity needed

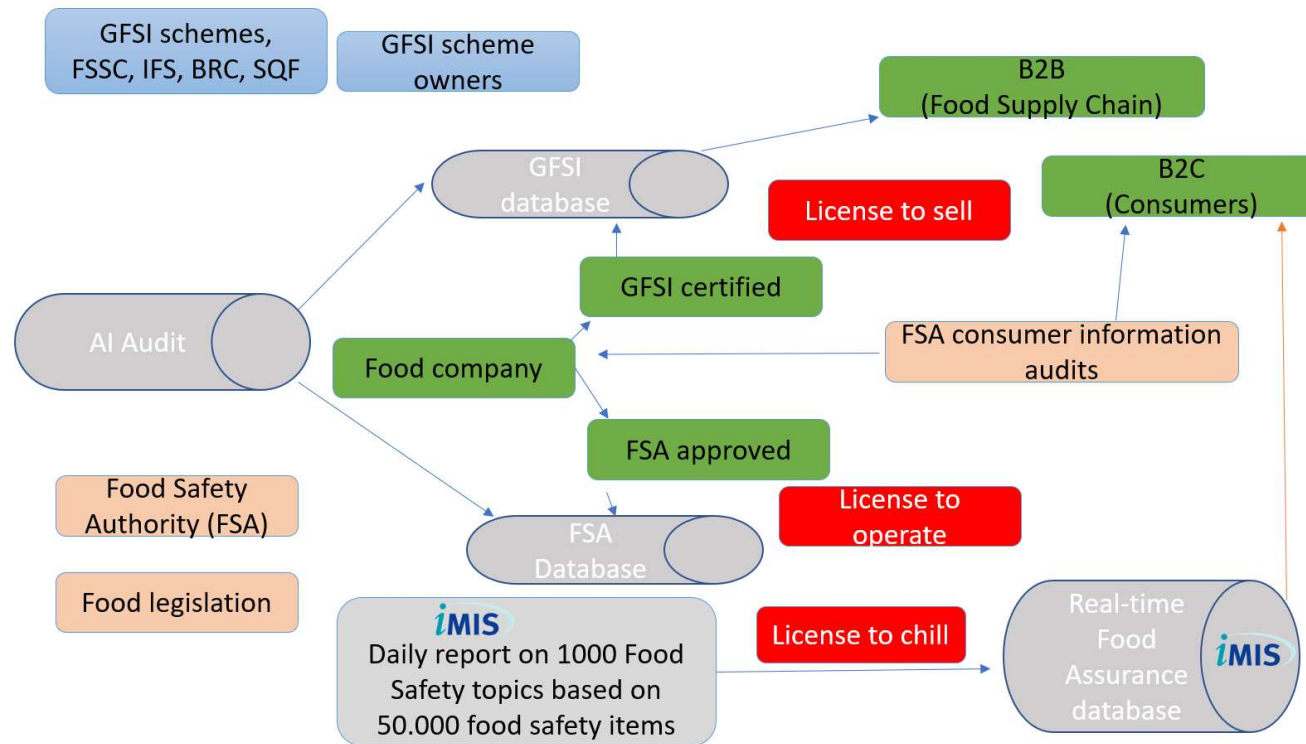
- What iMIS knows...
- Databases and vector-analysis (multi-dimensional)
- Answers to Generative AI for Chatbot
- Validated compliance databases needed
- Compliance on word level needed



# Certification 2024: more validation now



# Certification 2030: verification and validation



# Information

- Food Safety Compliance (Knowledge areas)

<https://www.qassurance.com/online-food-safety-compliance-scorecard/>

- Digital Transformation (Processes & Digitizing)

<https://www.qassurance.com/free-real-time-food-safety-compliance-calculator/>

- iMIS Food

<https://www.qassurance.com/presentation-imis-food-download/>

# Article

- **Food System Resilience within a Learning Organization**

- Ir. Cornelis van Elst,<sup>1\*</sup> John T. Hoffman<sup>2</sup> and Carl C. J. Unis<sup>3</sup>

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- The original pdf can be found the following link:

[https://www.nxtbook.com/nxtbooks/trilix/fpt\\_20220708/index.php#/p/338](https://www.nxtbook.com/nxtbooks/trilix/fpt_20220708/index.php#/p/338)

# Food Safety Learning stages

Food Safety learning capability stages	Getting Connected	Networking	Sense and Respond
<b>Connectivity phase</b>	Activity, process	System, networking	Holistic
<b>Connectivity type</b>	Intraconnectivity	Interconnectivity	Extraconnectivity
	Knowing something has happened, is happening	Knowing why something happens	Knowing that something will happen
<b>Food Safety Management</b>	Process-driven, everyone works according to instructions that apply to the department.	Systematically managed and attention is also paid to chain assurance, whereby we work according to cross-departmental routines and agreements.	Designed holistically with regard to the external risks that can have an impact on the total performance of the company.
<b>Certification management (CM)</b>	The quality system is set up in accordance with the standards, but is not aware of new doctrines. A month before the audit, all sails are pulled (Dutch expression for doing your best), an unannounced audit is not a good idea.	The quality system is set up in accordance with the standards and the latest guidelines. Because the company works systematically, an unannounced audit can take place without any problems. There is a central action list for certification issues.	The GFSI guidelines are also monitored in order to be able to anticipate changes in quality standards in time. The company is protesting the failure of the auditor because there is knowledge of the standard and the complete certification process.
<b>Demand relationship management (DRM)</b>	Customer questions are answered reactively and product specifications are issued on request, after a year there is no overview of who has been promised what. A customer audit leads to disappointment with the customer, because the agreements made are not known within the company and are not complied with.	There is a company-wide system for customer communication, which records who communicates what. The company demonstrably works according to additional customer requirements and a customer audit leads to extra bonding with the customer. There is a central action list for customer issues.	It is known which themes will become important for customers and proactive anticipation is given. Corporate social responsibility and chain transparency are part of the customer approach, in which there is cooperation on improvement.
<b>Business performance management (BPM)</b>	There are instructions at department level, in case of deviation the department manager is involved. There is an overview of actions at department level, recorded in the minutes of the department meeting. There is no company-wide action list that is centrally managed.	There is a company-wide system for food safety, which determines who carries out what. Work is demonstrably according to the requirements and an internal audit leads to involvement and company-wide improvements that are addressed via the central action list.	There is a holistic approach to food safety, which defines who performs what. The company demonstrably works on identifying and following up on the latest food safety issues and works together with suppliers, customers and industry organizations on transparency and trust within the Global Food Supply Chain.
<b>Supply relationship management (SRM)</b>	Purchasing specifications have been drawn up for suppliers, but there is no overview of agreements. There is no company-wide system for supplier communication, in which it is determined who communicates what.	There is a company-wide system for supplier communication, which records who communicates what. Compliance with supplier agreements is demonstrably monitored and an audit on location at the supplier leads to extra commitment. There is a central action list for supplier issues.	It is known which themes will become important within the supplier relationship and these are proactively anticipated. Corporate social responsibility and chain transparency are part of the supplier approach, where there is cooperation on improvement.
<b>Legislation management (LM)</b>	The quality system is set up in accordance with the legislation, but is not aware of the latest legislation or interpretations. A month before a system audit, every effort is made, an unannounced visit by the Food Safety Authority often leads to a warning or fine report.	The quality system is set up in accordance with the legislation and the latest guidelines. Because the company works systematically, an unannounced audit can take place without any problems. There is a central action list for legislative issues	New legislative processes are also monitored in order to be able to anticipate changes in legislation and enforcement in time. The company is protesting the failure of the Food Safety Authority because it is aware of the legislation, but also of the entire enforcement process.