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How to Prevent
Food Safety Concerns

8 WAYS TO CULTIVATE ENHANCED FOOD QUALITY & SAFETY WITH ISO 22000 FOOD SAFETY MANAGEMENT

CONNECT



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Is This eBook Right for Me?

- ✓ Agriculture
- ✓ Primary/Secondary Food Processing
- ✓ Food Processing Supply Chain: equipment maintenance, packaging, distribution
- ✓ Food Service/Restaurant Industry
- ✓ All Food Industry Groups

Do you work in the food production industry? If so, this eBook is right for you. You understand that the consequences of unsafe food can be serious. Unsafe food handling can cause food to contain harmful bacteria, viruses, parasites or chemical substances, leading up to more than 200 types of diseases. That is why the International Organization for Standardization (ISO) developed the ISO 22000 standard on food safety management to help companies in the food industry better address food safety and quality.

As many of today's food products repeatedly cross national boundaries, International Standards are needed to ensure the safety of the global food supply chain. This eBook will be your guide to cross over to better food quality and safety with 8 ways to cultivate enhanced food quality and safety through the ISO 22000 standard and also how to prevent food safety concerns.

An Introduction to Gensuite AND SPECIALTY TECHNICAL CONSULTANTS (STC)

GENSUITE

Gensuite® cloud-based solutions enable you to achieve your vision for robust and effective business compliance and management systems with proven product suites for Environment, Health & Safety (EHS) and Sustainability; Quality; Security; Responsible Sourcing; Product Stewardship and Asset & Equipment Management. Our award-winning applications provide comprehensive program support, sharing an innovative and patented architecture, with integrated and intuitive interfaces, real-time trending & analytics, best-in-class Mobile capabilities and a collaborative community spanning 200+ global subscriber companies!

STC

Specialty Technical Consultants, Inc. (STC) is a specialized management consulting firm that works globally to enhance clients' environmental, health and safety (EHS) performance. They help manage clients' complex worker safety and environmental challenges as business issues, rather than as engineering or legal obstacles. As a result, these firms integrate EHS solutions directly into their core business operations. Through this process, STC uncover opportunities for clients to increase program efficiency reduce costs, and gain competitive advantage.

Table of Contents

- 01 Summary/Topic
- 02 About Benchmark Gensuite
- 03 Table of Contents
- 04 Key Facts About Food Safety & Quality
- 05 Gensuite + Food Safety & Quality
- 06 8 Ways to Cultivate Enhanced Food Quality & Safety with ISO 22000 Food Safety Management
- 09 ISO 22000 Certification: What is it and How-to Achieve it
- 11 Last Minute How-To's on Food Safety & Quality Improvement
- 12 Continue to Cultivate with These Freebies

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Key Facts About Food Safety & Quality



200+ DISEASES
UNSAFE FOOD

Unsafe food containing harmful bacteria, viruses, parasites or chemical substances **has been linked to more than 200 types of illnesses and health issues** – ranging from upset stomach to cancers



600M SICK
CONTAMINATED
FOOD

An estimated **600 million people in the world fall ill after eating contaminated food** and 420,000 die every year, resulting in the loss of 33 million healthy life years



CHILDREN
CARRY 40%
FOODBORNE
DISEASES

Children under **5 years of age carry 40% of the foodborne disease burden**, with 125,000 deaths every year



550 MILLION
ILL ANNUALLY

Diarrheal diseases resulting from the consumption of contaminated food are the most common illnesses, with **550 million people becoming ill and 230,000 deaths** each year



FOOD AROUND
THE WORLD

Food supply chains cross multiple national borders. Good collaboration between governments, producers, processors, and consumers helps ensure food safety

Benchmark Gensuite + Food Safety & Quality = a Perfect Pair

Gensuite offers a suite of applications that can address ISO 22000 requirements and help you manage food safety risks and maintain quality.

1 INCIDENTS & MEASUREMENTS

Record all incidents of relevance by type and with customizable details, enable follow-up and root cause analysis and report & analyze metrics (KPIs) and performance trends.

2 COMPLIANCE CALENDAR

Schedule periodic/recurring tasks and obligations, assign responsibility with email notifications and intelligent escalations, and track and report status.

3 AUDIT ASSISTANT

Enter, manage and review audit observations across audit teams within a collaborative Audit Room and export finalized findings into the Gensuite Action Tracking System for corrective action follow-up.

4 ACTION TRACKING SYSTEM

Manage corrective action plans, responsibility assignment, notifications and escalations with real-time status / closure tracking, trending and data mining.

5 TRAINING MANAGEMENT

Training management software enables training leads to deliver regulatory-required, program-specific training based on job activity.



8 Ways to Cultivate Enhanced Food Quality & Safety with ISO 22000 Food Safety Management

1 Know the origin of ingredients

Assuming that food ingredients are safe is an issue that can lead to illness and product recalls. If extra due diligence steps are taken, documented and regularly validated, fewer contamination outbreaks will occur.

2 Know your facilities

Failure to comply with best practices during the transportation and storage of food can wreak havoc on public safety, health, and consumer trust. Where exactly in the supply chain errors and risks occur is often not researched by the layperson – and the impact can be just as grave if you aren't familiar with the facilities and storage practices of your food.

3 Increase supply chain visibility from farm to fork

Most partners have limited visibility into the entire supply chain. It is common for us to have visibility just within one or two levels, but a threat to public safety can originate at any level. In a recent Trace One global survey, approximately 12% of consumers worldwide don't trust the safety of their food.

Consumers are the MOST IMPORTANT, yet THE most vulnerable within the SUPPLY CHAIN network.



4
Conduct
regular
food safety
audits

Manufacturers and suppliers should have a clear understanding of food safety requirements and policies from their retailers/vendors. While larger retailers may have more expansive and formalized auditing processes, mid and smaller-sized retailers should have their own methods for auditing, along with strict food safety expectations that are regularly communicated and enforced.

5
Commitment
to sustainability
& corporate
responsibility

Consumers are expecting higher standards that include conscientious farming practices, employment policies and a decrease in overall environmental impact. Research shows that consumers are willing to spend more money if they know that sustainability efforts have been used in the manufacturing and distribution of their food.

6
Support
accurate
labeling
practices

The marketplace's recent obsession with GMOs has sparked the question "to GMO or not to GMO?" This controversy has been at the forefront of farming and labeling practices in the food industry alongside other labeling practices. While some consumers would argue that GMO's don't present a health risk, they all want to make informed choices about their food and want labels to clearly show any GMO content.

**Manufacturers &
suppliers should have
a clear understanding
of food safety require-
ments and policies**

One of the most effective ways to identify & contain potential food safety crises is to adopt the right technology

7 Implement a swift response mechanism: potential & actual food recalls

When it comes to the immediate containment and swift intervention of a public health concern, it could mean the difference between a small-scale scare, and the loss of human lives. One of the most effective ways of identifying and containing potential food safety crises is to adopt the right technology that can support your entire food supply chain, from farm to retailer, to consumer. Knowing the location and extent of contamination, within minutes or hours of its occurrence, can reduce your response time exponentially.

8 Maintain appropriate packaging


Packaging not only involves branding, it evokes the customer's preferred lifestyle and indicates the importance your brand places on food safety. From the moment it is packaged until it arrives on the consumer's table, food is susceptible to contamination that may result from improper storage, transportation, or handling. The Global Food Safety Initiative has developed packaging standards that many organizations have adopted to safeguard against life-threatening contamination.

ISO 22000 Certification: What is it and How to Achieve it

ISO 22000 is a Food Safety Management System that can be applied to any organization in the food industry. Becoming certified to ISO 22000 allows a company to show its customers that there is a food safety management system in place. This improves customer confidence in the product, which is becoming more and more important as customers demand safe food and food processors require that ingredients obtained from their suppliers to be safe.

ISO 22000 requires that you build a Food Safety Management System (FSMS). This means that you have a documented system in place and fully implemented throughout your facility that includes:

- ✓ Effective Prerequisite Programs in place to ensure a clean sanitary environment
- ✓ A Hazard Analysis and Critical Control Plan developed to identify, prevent and eliminate food safety hazards
- ✓ Established documented food safety management system processes to manage food safety throughout your organization - from management and business planning aspects to day to day communication and operations affecting food safety



The ISO 22000 standard also contains specific requirements to be addressed by the Food Safety Management System (FSMS) including but not limited to

- ✓ Having an overall Food Safety Policy for your organization
- ✓ Setting objectives that will drive your company's efforts to comply with this policy
- ✓ Planning and designing a management system and documenting the system
- ✓ Maintaining records of the performance of the system
- ✓ Establishing a group of qualified individuals to make up a Food Safety Team
- ✓ Defining communication procedures with important contacts outside the company (regulatory, customers, suppliers and others)
- ✓ Providing adequate resources for the effective operation of the FSMS including appropriate training
- ✓ Establishing a traceability system for identification of product
- ✓ Establishing a corrective action system and control of nonconforming product
- ✓ Maintaining a documented procedure for handling withdrawal of product
- ✓ Establishing and maintaining an internal audit program
- ✓ Continually updating and improving the FSMS

Last Minute How-To's on Food Safety & Quality Improvement



EMPLOYEE TRAINING

Training should focus on the fundamentals of sanitation, food microbiology and the role of employees in maintaining food safety of food products. Training must be continuous to provide clear and accurate information so employees function equally as well as your cleaning solutions and equipment. Work with Gensuite to find the best training programs on PPE, HAZCOM, proper sanitation chemical handling and effective cleaning procedures.



Sanitation chemical selection

Can your product be used on soft metals? Does your product exhibit grease-cutting or grease-emulsifying abilities? Is your manufacturer providing you the features and benefits you are looking for so you can use the right product at the right dilution to clean the right type of soils? Do your research before you select a chemical to be sure you make the best choice and are using it under the right circumstances to maximize cost and efficiency.



PERSONAL PROTECTIVE EQUIPMENT (PPE)

Employees may be taking unnecessary risks because they have incomplete information about potential hazards associated with improper use of PPE. It is up to supervisors to ensure that employees are properly informed.

Continue to Cultivate with These Freebies!

Want to learn more about how you can cultivate food safety and quality? Try Gensuite today and download a FREE resource related to the food management industry to get started



1 Download a FREE case study on the food service industry: Implementing Behavior-Based Safety



2 Explore more Applications Related to the Food Safety Management Industry: www.gensuite.com/products-and-services/audit-management-software/

3 TRY GENSUITE FREE: www.gensuite.com/GENSUITEREADY

CO-PUBLISHED WITH
*Melanie Powers-Schanbacher
Certified Professional Environmental
Auditor (CPEA) & STC Principal*

Barbara Ruble
*Qualified Environmental Professional
(QEP), Certified Professional Environmental
Auditor (CPEA) & STC Principal*

STC
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www.specialtechnicalconsultants.com

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