Quality and Food Safety for Survival
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Introduction – Arbre Farms Video / Robin Nakamatsu
Bio

- What is an effective Quality / Food Safety System
- Who is responsible for Quality / Food Safety in your organization
- When is a Quality / Food Safety system required
- Where is a Quality / Food Safety system necessary
- Why is a Quality / Food Safety system essential
- How is a Quality / Food Safety system sustained for Survival
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What is an effective Quality / Food Safety system
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What is an effective Quality / Food Safety system

- Primary goal is to assure manufactured food is safe and suitable for human consumption within all applicable regulations
- Follows the food chain – farm to fork
- Evaluates risk in the wide diversity of activities involved in the food production
- Provides a firm foundation and frame work of checks and balances in the forms of certified programs, policies, SOPS, WI’s
- Maintains customer specifications and expectations
- Ensures ethical code of conduct in all areas of sourcing, manufacturing and distributing
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FOOD SAFETY REGULATIONS AND LAWS

- 1897 - Tea Importation Act—Customs inspection for purity
- 1890 - First U.S. Legislation on Meat Inspection
- 1906 - Certified Color Regulations—listed 7 artificial colors found suitable for foods
- 1907 - Federal Meat Inspection Act—arose out of unsanitary conditions in meatpacking plants; use of poisonous preservatives and dyes in food, and cure-all claims for worthless and dangerous medicines
- 1923 - Refined Milk Act
- 1938 - Federal Food, Drug, and Cosmetic Act
- 1939 - First Food Standards for canned tomatoes, tomato puree, tomato paste for consistency
- 1944 - Public Health Service Act—covered a broad spectrum of health concerns including regulation of biological products and control of communicable disease
- 1954 - Pesticide Amendment Act—followed recall of cranberries found with pesticide that can cause cancer
- 1954 - Radiological Examination of Food—brought on by reports that tuna suspected of being radioactive were being imported from Japan following atomic blasts in the Pacific
- 1957 - Poultry Products Inspection
- 1958 - Food Additives Amendment—required manufactures of new additives to establish safety
- 1950 - Color Additive Amendments—similar to food additives, identified safe colors
- 1966 - Fair Packaging and Labeling Act—required honest labels
- 1957 - Wholesome Meat Act—state (Intrastate) inspections to match the federal inspection guidelines and closed loopholes in the 1906 act which required only interstate inspection
- 1958 - Wholesome Poultry Products—Included interstate and Intrastate inspection guidelines for poultry
- 1970 - Egg Products Inspection Act
- 1980 - Swine Health Protection Act
- 1990 - Sanitary Food Transportation Act
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Upcoming FSMA rulemaking deadlines include:
Produce Safety Rules (October 31, 2015),
Foreign Supplier Verification Program Rules (October 31, 2015)
Accreditation of Third Party Auditors Rules (October 31, 2015)
Mitigation Strategies to Protect Food from Intentional Adulteration Rules (May 31, 2016)
Sanitary Transport of Human and Animal Food Rules (March 31, 2016)
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### Product Specification Sheet
**CREAMY CANOLA OIL**
Item #: 15101

**Category Information**
- **Product Brand:** Martha’s All Natural
- **Product Category:** Food/Cooking Oil

**Product Information**
- **Product Name:** Canola Oil
- **UPC Number:** 7-38005-15101
- **Package:** 5 gallon Can (35#)
- **NSN #:** 89400145220001

**Technical Information**
- **Formula:** 100% Pure Creamy Canola Oil, with Dimethylpolysiloxane & TBHQ
- **Flavor:** Bland
- **Color:** 1.5 Red, 15 Yellow Maximum
- **F.F.A.:** 0.1 % Maximum
- **P.V.:** 1 Me/Kg Maximum
- **A.O.M.:** 100 Hours
  - (P.V. = 100 me/kg)
- **Smoke Point:** 450 Degrees F (232 Degrees C)
- **Moisture:** 0.1% Maximum
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A Healthy, Sustainable Food System focuses on:

- Local, seasonal foods
- Health of the population
- Building communities
- Local economic development
- Supporting local producers, processors, distributors & retailers

Sustainable Food Systems
Monthly BRC Prerequisite Trending Meeting

MONTHLY OUTLINE

1. BRC SECTIONS PRE – AUDIT
2. HACCP REVIEW
3. SANITATION MASTER CLEANING PERCENTAGE
4. PRE – OP INSPECTION PERCENTAGE
5. ATP SWAB PERCENTAGE
6. CES SWAB PERCENTAGE
7. EMP SWAB PERCENTAGE
8. DEVIATIONS – METAL DETECTOR / FOREIGN MATERIAL/ OPTICAL SORTING
9. HOLDS MANUAL / CONTROLLABLE
10. INTERNAL AUDIT CORRECTIVE ACTION COMPLIANCE
11. CUSTOMER COMPLAINTS
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- Who is responsible for Quality and Food Safety in your Organization
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Who is responsible for Quality and Food Safety in your organization

- Everyone from executive to line workers
- Single Level Commitment and Expectations
- Different Levels of responsibility, implementation and execution
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[Organizational chart showing the structure of a company with roles such as Senior Vice-President, Operation Vice President, Marketing GM, Purchasing Manager, Quality Assurance & Quality Control Manager, Production General Manager, Warehouse Manager, and Administration HR Manager.]
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➤ When is a Quality and Food Safety System Required
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When is a Quality and Food Safety System Required

- Quality and Food Safety Systems are required every day of Operation
- Quality and Food Safety system is required for all operations in the Food Chain
- Quality and Food Safety Systems are required when a unplanned shut down of the operation occurs
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WELCOME TO SQF (SAFE QUALITY FOOD) TRAINING
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➢ Where is a Quality / Food Safety System Necessary
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Where is a Quality / Food Safety System Necessary

- Every step of design and function of food manufacturing site
- Commercialization / Product Development from concept to consumption
- All disciplines of food production cycle
“Safe food starts with safe ingredients,” Lawrence said. “We use a preventive approach, and you can only do that by going upstream in the supply chain,” he said. “If you don’t do that, it is intervention, not prevention.”
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Food production

- Energy & CO₂ producers
- Lab-grown foods
- Traditional Processors
- Bio/pharma
- Hydroponic greenhouses
- Home growers
- Smallholdings
- Cottage industry
- Farmers
- Virtual allotments
- Local markets
- Social web marketing
- Delivery alliances
- Big & small retailers
- Farm shops
- Personal collection
- Store delivery
- Man & Van
- Amazon
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When is a Quality / Food Safety system required
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When is a Quality / Food Safety system required

- All Food Ingredient , Manufacture’s Distributors, Sales Organizations are legally bound Federal CFR’s and State and Local Regulatory Agencies
- Entire Food Chain – Raw – Disposal Clearance
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Why is a Quality / Food Safety system essential
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Why is a Quality / Food Safety system essential

- Provide Safe Quality Food to Customers and Consumers
- Regulatory Enforcement
- Meet and Exceed customer requirements
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7 OUT OF 10 CONSUMERS ARE CONFIDENT IN THE SAFETY OF THE U.S. FOOD SUPPLY

BREAKDOWN OF ALL RESPONSES:
- 1% Not Sure
- 6% Not at all Confident
- 23% Not too Confident
- 55% Somewhat Confident
- 15% Very Confident

70% of consumers are VERY or SOMEWHAT confident in the safety of the U.S. food supply.

SOURCE: 2013 IFIC Foundation Food & Health Survey www.foodinsight.org
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Figure 1: What Is Food Fraud?
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These foods could cause an allergic reaction. Always check!

- **Milk**: Yogurt, Cheese, Mayonnaise, Mousse, Ice-cream & anything made with milk.
- **Egg**: Cake, Cereal, Donuts, Salad Dressings, Custard, teenage foods, pastries, chocolates,。(Eggs, milk, etc.)
- **Peanut**: Peanut, Peanut Oil, Peanut Butter, Peanut flours, and look for hints of peanut in the ingredients. (Especially biscuits etc)
- **Tree Nut**: Almonds, Brazil Nuts, Cashews, Chestnuts, Hazelnuts, Macadamia nuts, Peanuts, Pine nuts, Pistachios, Walnuts, and look out for douglo, miso, sesame etc.
- **Fish**: Canned, frozen, or fresh, any type of fish, eggs, shellfish, scallops, mussels, shrimp, crab, octopus, etc.
- **Shellfish**: Prawns, Lobster, Crayfish, oysters, scallops, mussels, prawns, etc.
- **Soy**: Biscuits, Case milk, Soy sauce, Pasta, Soy flour, chips, crackers, bread, shelf, tofu, spread, instant milk, macaroni, Phenylalanine Meats, Sauce etc.
- **Wheat**: Bread, Bar, Smith (pasta & cooked), Ghee, Miso, Ice-cream, Sneakers & others (hot dogs, night meals), Pie filling, Puddings etc.
- **Sesame Seeds**: Sesame seeds, Oil, Bread, Grains, Crackers, cereals, mustard, noodles, soy, fish, Margarine, Sesame, Nuts, Pralines, Rice, Cabas, Bagels, Sesame Bars etc.

Specialists in Food Safety Training - online, in class or by correspondence.

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How is a Quality / Food Safety system sustained for Survival
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How are Quality and Food Safety Systems Sustained for Survival

- Internal and External Certification and Auditing – GFSI, GMP’s, Gap’s, Kosher, Organic, HALAL, Vegan, Gluten Free
- Verification and Validation Programs
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Figure 2: Deming Circle

- Apply Lessons Learned
- Modify Procedures
- Conduct Training

- Process, Job or Task Instructions
- Set Goals and Priorities
- Establish Baselines

Improve Procedures

Develop Procedures

Verify and Validate Procedures

Conduct Procedures

- Monitor and Measure
- Gap Analysis (Find and Fix)
- Document Results

- Train and Educate
- Implement
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