

Driving Food Safety Compliance with
Key Performance Indicators
or
Executing Continuous Improvement in
Food Safety

Overview

- The state of Food Safety
 - Regulations
 - Current Trends
 - Biases
- How KPIs bring accountability to Food Safety
 - What are KPIs?
 - The value add
 - Resource management
- Structuring Food Safety functions for risk mitigation
 - Active vs passive food safety programs
 - Planning with an execution strategy
- Optimizing efficiency and labor by integrating them with Food Safety
 - KPIs in practice
 - Trends over time
- Final Thoughts

The State of Food Safety

- What is the intent of your company?
 - It's to make money
 - Two main things are going to determine profits:
 1. Regulations
 2. Demand/Customer Perceptions

Regulations over
time

Social Media

Diet Fads - Keto

The State of Food Safety Cont.

- The third determinant of food safety health and profitability is biases in the industry.
 - Food Safety is not considered by most lean transformation teams
 - Food Safety does not make money
 - Food Safety is a all or nothing approach:
 - Complacency until there is a problem
 - If you are content with a less than adequate food safety plan only because there hasn't been a significant recall or the product hasn't killed anyone
 - Operating on luck

How do we address the state of Food Safety in a meaningful way?

- What are KPIs?

How KPIs Bring Accountability to Food Safety

- KPIs are the only effective way to accurately measuring the health of Food Safety and Sanitation over time.
 - Tracking documentation over time
 - Running specified reports
 - Taking corrective action measures
 - Making information based decisions

Our Clients' Approaches

- Clients are looking for a way to define and report accurate KPIs without additional work
- We help them understand that in order to reach their goal they must
 - Define
 - Measure
 - Control
 - Optimize
- Then we provide a way to track their day to day work and gather meaningful information to better manage resources

Structuring Food Safety Functions for Risk Mitigation

- You can either Proactively define and then control Food Safety or wish for the best and take reactive action after impediments
- Food Safety with no execution
 - If the Food Safety program is shut in a drawer or binder waiting on audits there is no reliable day to day monitoring
 - Food Safety requires verification and validation
- KLEANZ specializes in tying plant operations to verifiable execution
 - This protects the brand and encourages continuous improvement

Optimizing Efficiency and Labor Hours

- KPIs in practice:
- We often encounter plants that struggle with audits
- We encourage the use of internal audits performed on the same scoring scale as regulatory agencies
- Tracking the internal scores over time against audit scores
- The results provide accurate information on whether or not you can trust your plant personnel

Optimizing Efficiency and Labor Hours

- Tracking score disparities between audit scores and internal scores
 - KLEANZ consolidates information into verified trends
 - You can see the gaps and determine the necessary action

Final Thoughts

- Regardless of how your plant uses KPIs or what you determine needs to be tracked and measured effective decision making is the goal.
- The purpose is to make money. Decisions either help or hurt money making.
- The best decision making occurs in an OODA loop.
 - OBSERVE – ORIENT – DECIDE – ACT
- In food manufacturing, having an effective OODA loop rests on the value of KPIs.