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
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.