

BRCGS Connect and Protect

Tuesday, May 18, 2021

08:00 Join us with a coffee for virtual stands and networking

08:35 Chair's welcome address

John Kukoly, Director of Certification programs, BRCGS



08:40 *Opening keynote: The importance of leadership in food safety*

- *Raising the profile of food safety as a key role in feeding the nation*
- *Importance of recruitment and training the next generation of food safety experts*
- *Ensuring collaboration with industry, academia and consumer groups*
- *Supporting continual innovation and evolution of technology and processes*

Jorge Hernandez, VP of Quality Assurance, The Wendy's Company



09:10 Presentation: Supplier assurance; strategies for effectively managing and mitigating risk in the supply chain

- Quantifying the impact of 2020's global supply disruption on supplier assurance
- Approving suppliers on a temporary basis
- Addressing challenges in verifying your supply chain's FSMA standards compliance
- Developing strategies to continually monitor supply chain performance
- Enhancing traceability to enable greater supply chain visibility

Brian Perry, Senior Vice President Food Safety, Quality, TreeHouse Foods



09:40 Panel discussion: Rise of the Risks - Integrated pest management against future disruptors, Sponsored by Rentokil

Nobody saw the challenges of 2020 coming and nobody in the food safety industry escaped the extensive disruption caused by lockdowns, infection rates, erratic supply requirements and social disruption.

Join us to understand:

- *the real facts behind the increase of pests*
- *how insights, proprietary data and new technology is making a real difference for businesses.*
- *how advanced, sustainable IPM developed with scientific expertise has helped businesses around the world to mitigate risk in the most challenging of times and will continue to do so in the uncertain times to come*

Becky Campbell, Product Manager, Rentokil

Jessica Burke, Delivery Partner Relationship Manager, BRCGS

Jaime Vaca, Global Director - Sanitation, Kerry Foods

Chris Wible, Technical Director, Rentokil



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10.05 Coffee Break

10.25 Award presentation

10.35 **Presentation: Outlining the FDA's New Era of Smarter Food Safety, Blueprint**

- Understanding how enhanced traceability can enable supply chain visibility
- Making the case for and enabling the use of root cause analyses and predictive analytics
- Developing new best practise for remote internal and external audits
- Outlining how the blueprint has been revised in light of the lessons learned during the pandemic

Donald A. Prater, DVM, Associate Commissioner for Imported Food Safety, FDA



11.05 **PANEL DEBATE: Best practice allergen procedures to minimize risk and ensure confidence**

- Developing best practice to manage allergens in the manufacture and labelling of products for global distribution
- Understanding the difference between cross-contact vs. cross contamination
- Preventing cross contamination- re assessing cleaning methods
- Determining how to clearly communicate allergen risk to consumers, do we need more labelling or less?
- Allergen recall- to what extent is this due to mis labelling vs. cross contamination?
- Effectively managing allergens in the supply chain- conducting allergen surveillance and risk assessment, who is responsible for this?
- How can you create an allergen aware culture?

Chair: Barry Meikle, Technical Manager, Free-From Standards, BRCGS

Michael Cramer, Sr. Director, Food Safety & Quality Assurance, Anjinmoto Foods

Daniel Herzog, VP Corporate Compliance- Food Safety, Gonnella Baking Co.

Joe Baumert, Ph.D. Food Allergy Research and Program (FARRP), University of Nebraska- Lincoln



11:45 **BRCGS 5 Minute Update: Gluten-Free Certification Program Issue 3**

Barry Meikle, Technical Manager, Free-From Standards, BRCGS



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11.50 Panel debate: The Future of Auditing

- Discussing the ethical position in auditing
- Understanding how audits will evolve in the future over why they are evolving
- Learn how to build relationships with auditors- it is important to work WITH them vs. AGAINST them

Chair: John Kukoly, Director of BRCGS

Jennifer Lott, Service Delivery Director - Food, Retail and Customized Audits,
BSI Group

Carey Allen, Vice President and Managing Director, Food and Ag division, SCS Global
Services

Ana Varsi, Associate Director, Sustainability Standards; BRCGS schemes
manager, LSQA

Kris Middleton, Food Program Manager, North America, Bureau Veritas

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VERITAS**

12.15 Extended Break

13.00 **Wake Up! Session**

13.15 Award Presentation

13.25 *Presentation: Ensuring the safety of foods ordered online and delivered directly to consumers*

- *Charting the rise in home delivery of restaurant food and meal kits*
- *What are the risks? Where does responsibility lie and how do best practice procedures need to evolve?*
- *Ensuring food are produced, packed, and transported safely directly to consumers*
- *How do delivery slots impact food safety and experience?*

Joe Navin, Global Safety, Uber Eats

Uber Eats

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- 13.55 **Two points of view: Ensuring best practice in environmental monitoring and meeting regulation requirements**
- Implementing strategies to get the most information out of environmental monitoring
 - Setting meaningful sampling strategies and criteria, interpreting, verifying and acting on the results
 - Meeting regulation requirements for environmental monitoring Codex Alimentarius, FDA, GMA
 - Meeting new requirements for environmental monitoring programs to be based on risk
- [Michael Ciepiela, Director of Food Safety and Quality Assurance, Taylor Farms](#)
[Patrick Sanchez, Global Quality Director, Whole Earth Brands](#)



- 14.55 **BRCGS 5 Minute Update: Required environmental monitoring measures**
[Barry Meikle, Technical Manager, Free-From Standards, BRCGS](#)



- 15.00 **Chair's closing remarks**
[John Kukoly, Director of Certification programs, BRCGS](#)

- 15.10 **Conference Close Day 1**

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Wednesday May 19, 2021

08:00 Join us with a coffee for virtual stands and networking

08:30 Chair's welcome address
[Alfredo Villalta, Representative Latin America, BRCGS](#)

08.40 Subway Case Study: Examining the impacts of COVID-19 on the restaurant industry



- Responding to widespread outlet closures and ensuring food safety during the fast migration to third-party delivery
- Adjusting global operational procedures quickly in response evolving public health/regulatory mandates
- Managing manufacturing disruptions and mitigating supply chain risk
- Looking forward: How have consumers' expectations changed regarding restaurant/retail environments?

[Katia Noll, Director, Senior Director, Global Food Safety & Quality, Subway](#)

09.10 Using Data and Analytics to Predict Risk, Sponsored by Lloyd's Register



- Emerging technologies offer food businesses new ways of increasing food safety and strengthening supply chain integrity
- We will explore how cutting-edge data and analytical tools can collate and examine data in a way which helps pinpoint potential risks before they emerge.
- Using real examples, we will explore not just the technology, but also examine the role sector specialists have in interpreting and acting upon the information delivered.

[Kimberly Coffin, Global Technical Director – Supply Chain Assurance, Lloyd's Register](#)

09:35 Award Presentation

09.45 Coffee Break

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10.05 Panel Session: How to improve traceability to minimize the impact of food alerts and meet forwarding consumer demand for transparency

- Why is traceability still an issue?
- Quantifying the challenges of data access and lack of interoperability between systems
- Sharing best practice and process for information sharing
- Assessing technology innovations—how can they be integrated with legacy systems?

Chair: Charles Leftwich, Director, Quality Assurance Regulatory and Technical Services, Sysco Corporation

Panel: Suzanne Finstad, Vice President Food Safety & Quality Assurance, Poultry Division, Tyson Foods, Inc

Danielle Harper, Director, Product Excellence Private Brands, Peapod Digital Labs a Company of Ahold Delhaize USA

Dr. John Butts, President of Food Safety By Design, LLC. / Advisor to CEO- Land O' Frost

Wendy Maduff, V.P. Corporate Food Safety & Quality, The Wonderful Company









11.10 Presentation: Supplier approval program challenges

- Ensuring surety of supply without compromising Food Safety as the industry was adapting to disruption caused by COVID-19
- Key factors leading to erosion of consumer trust
- Importance of inclusion of hazard analysis and risk assessment addition to GFSI benchmarked scheme certification audits

[Asya Salter, Sr. Director, Supplier Food Safety, Walmart](#)



11.40 Extended Break

12:25 Wakeup! Session

12.40 Award Presentation

12.50 How to Monitor and Visualize Analytical Results- Smarter Food Safety, Sponsored by Aquatic Sense AS

Global Food Safety Initiative- approved standards require continued trending of all the analytical results. This is very time consuming for companies. Automatically trending saves companies time and resources, ensures continuity, and contributes to effective quality management, enabling faster action. Achieve a smarter Food Safety!

- Understand requirements and regulations about data trends
- Learn why data trending is smart and important
- Gain Knowledge on how to trend analytical results

[Heidi Camilla Sagen-Ohren, MD, Microbiology & Food Safety Specialist, Aquatic Sense AS](#)



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13.15 Presentation: Hear the latest updates on food safety and inspection policies and priorities for protecting public health and preventing foodborne illness

- Prevent foodborne illness and protect public health
- Modernize inspection systems, policies, and use of scientific approaches
- Achieve operational excellence

Dr. Philip Bronstein, Assistant Administrator, Office of Field Operations, USDA, FSIS



13.45 Coffee Break

14.05 Presentation: Foodborne diseases, examining the incidence and trends of infections with pathogens transmitted commonly through food

- Outlining recent incidences and trends in infections
- Identifying and managing common pathogens
- Implementing effective control measures

Robert Tauxe, Director, Division of Foodborne, Waterborne, and Environmental Diseases, NCEZID, DDID, CDC



14.35 Presentation: Cannabis, food safety risks and regulations

- Examining the food safety risks of cannabis as a dietary supplement or food ingredient
- Outlining the Safe Food for Canadians Regulations (SFCR) as they relate to Cannabidiol (CBD) and the evolving US Food and Drug Administration (FDA) regulations
- Case study of a food manufacturer's journey using CBD as an ingredient
- Working in a co-packing/co-bottling relationship with hemp brands

Dan Anglin, CEO, CannAmerica Brands



15.05 Presentation: Ready to eat or not?

- Update on the food safety challenges of food intended to be cooked eaten raw
- Outlining the need for consumer education
- Raising awareness in retailers and manufacturers
- Managing the impact of FSMA on the definition of Ready to Eat (RTE) fruits and vegetables

Dr. Donna Garren, Executive Vice President, Science & Policy, American Frozen Institute



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- 15.35 **Presentation: Managing and surviving a high-profile food safety crisis**
- What to do in a media storm: Communicating with the consumer during a crisis
 - The value of having a prepared crisis plan and consistent messaging
 - Monitoring incident trends and the effectiveness of recalls investigations with automated record keeping
 - Managing social media proactively rather than reactively determining when and how to respond



[Bob McNaney Senior Vice President Crisis and Reputation Management, Padilla](#)

- 16.05 **Chair closing remarks**
[Alfredo Villalta, Representative Latin America, BRCGS](#)

- 16:15 **Conference Close Day 2**

Thursday May 20, 2021

- 08:00 Join us with a coffee for virtual stands and networking

- 08:30 **Chair's welcome address**
[Jessica Burke, Delivery Partner Relationship Manager, BRCGS](#)

- 08.40 **Presentation: International Food Fraud Update**
- Examining the latest trends in food fraud, identifying high risk specific regions and products
 - How has COVID-19's impact on supply chain affected the prevalence of food fraud?
 - Horizon scanning: Keeping abreast of current international food safety issues
 - Outlining requirements for vulnerability assessment—what does a model fraud vulnerability assessment look like?
 - Identifying and addressing supply chain vulnerabilities
 - Evaluating cost-effective authenticity testing methods to reduce fraud throughout the supply chain
 - Identifying new areas of fraud risk for organic and vegan products



[John Spink, Director & Assistant Professor, Food Fraud Initiative, Michigan State](#)

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09.10 Presentation: How to prevent the top 10 audit non-conformances & issues 8 updates

- Outlining the results of issue 8 audits to date
- Highlighting common compliance and common non-conformance issues
- Outlining new Issue 8 position statements and their implications for what is accepted

John Figgins, Senior Technical Manager Food, BRCGS



09.40 Preparing for the Food Safety Digital Revolution, Sponsored by Mettler Toledo

- Understand key factors to make the right preparation for decisions on impending changes Digital trends and how they will impact you
- The perceived complexity
- The digital identity & Importance of global standards
- Data ownership, security, integrity, and visibility
- How to get ready in four steps
- Budget implications

Chair: Robert Rogers, Senior Advisor for Food Safety and Regulations, Mettler Toledo

Ian Scott-Mance, Technology Manager, Mettler Toledo

Niall Murphy, CEO of Everything

METTLER TOLEDO
Product Inspection

10.10 Coffee Break

10.30 Award Presentation

10.40 Panel title: Sustainability, Food Safety & the “New Normal”: Balancing Competing Demands

- Impact on sustainability and food safety during the pandemic and the lessons learnt
- Managing the tensions between consumers’ sustainability expectations and keeping their food safe
- Responses to emerging sustainability and food safety issues during the pandemic and the value of partnership
- Impact on maintaining food safety certification and sustainability credentials
- Sustainability’s role in the “New Normal” and balancing the competing demands of food safety

Chair: Fiona Humphries Technical Manager – Ethical Trade & Responsible Sourcing, BRCGS

Patricia McGeough, VP QHSE, North America, Kerry Foods

Hilary Thesmar, Chief Food & Product Safety Officer and Senior Vice President, Food Safety Programs, FMI

Sherri Williams, Regional Beef Technical Services, JBS USA

KERRY



MAKING YOUR
WORLD STRONGER

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11.20 Examining the manufacturing challenges of plant-based meat

- Charting the rise in demand for plant-based foods
- Enabling large scale production to reduce food costs
- Re-shaping how plant-based meat is made for cost, food safety and market demand

Christie Lagally, Founder & CEO, [Rebellyous Foods](#)

rebellyous
Foods

11.45 BRCGS 5 min Update: First internationally recognised Plant-Based Certification Programme

Barry Meikle, Technical Manager, [Free-From Standards, BRCGS](#)

BRCGS

11.55 Extended Break

12.40 Wakeup! Session

12.55 Developing new best practices for remote internal and external audits

- How to keep an internal audit program when not on site
- Conducting internal audits while working remotely: what worked, what didn't, and which digital technologies were most useful
- Outlining the new GFSI and BRCGS requirements for external 3rd party audits remote and on site
- Determining the impact of reduced unannounced audits on food safety

Craig Wilson, Vice President, [GMM, Costco](#)

COSTCO
WHOLESALE

13.25 Presentation: Beyond Compliance

Damien Smith, [Ecodesk](#)

13.55 Presentation: BRCGS digital solutions & directory update

Antony Harrison, Head of Digital Services, [BRCGS](#)

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14:25 Coffee Break

14.45 Presentation: Developing an effective food defence plan

- Outlining the need for a food defence plan to protect food supply from intentional adulteration, such as acts of terrorism
- Understanding the difference between food defence and protecting against food fraud
- Conducting vulnerability assessments that meet BRCGS and FSMA requirements
- Effectively ensuring supply chain security during the pandemic

Steven Mavity, Senior Vice President - Technical Services & Corporate Quality, [Bumblebee Foods](#)

BUMBLE BEE
SEAFOODS

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- 15.15 Presentation: Using technology to reduce supply chain risk; digitalizing data and processes
- Digitizing food safety and supply chain information: lessons learnt
 - Accelerating digital development and adoption in a changing environment
 - Assessing the different technologies available
 - Making the case for and enabling the use of root cause analyses and predictive analytics
- [Scott Freitag, Vice President Quality Systems and Regulatory, Custom Culinary Inc](#)
- 15.45 Chair's closing remarks
[Jessica Burke, Delivery Partner Relationship Manager, BRCGS](#)
- 15.55 **Conference Close Day 3**