



# The Future of Food Safety, Integrity, Quality

Thursday 10th Feb 2022. VIRTUAL AND IN PERSON EVENT

<b>7.45</b>	<b>Registration and coffee</b>	
08:30	<p><b>Chair's welcome address</b>  <b>John Kukoly, Director, BRCGS</b></p>	
08:45	<p>Keynote: <b>Addressing the food safety implications of changing consumer behaviour and the rise in online food services</b></p> <ul style="list-style-type: none"> <li>What are the food safety considerations of online food services?</li> <li>Examining the implications of different e-commerce models on food safety</li> <li>Ensuring food safety and quality while managing growth</li> <li>Successfully managing supply chain disruption</li> <li>Adapting to shifting demands and restrictions across different countries</li> <li>How will regulation evolve in response to increasing online food services demand?</li> </ul> <p><b>Janet Cox Associate Director of Food Safety &amp; Compliance HelloFresh International (UK)</b></p>	
09:10	<p><b>Tech innovation in food safety: Examining the implementation of digital technologies to ensure food safety</b></p> <ul style="list-style-type: none"> <li>Examining the drives for implementing tech innovation in sandwich production and delivery</li> <li>Implementing an open software platform to track ingredients and ensure integrity</li> <li>Successfully integrating manufacturing and delivery sensor data into the platform</li> <li>Detailing current technology challenges and long-term solutions</li> </ul> <p><b>Tom Hollands, Innovation and Technical Director, Raynor Foods (UK)</b></p>	
09:35	<p>Panel Debate: <b>Ensuring integrity in the supply chain; determining best practiset to combat food fraud and adulteration</b></p> <ul style="list-style-type: none"> <li>Building a strong supplier approval programme and communicating regularly with suppliers to proactively pre-empt issues</li> <li>Quantifying the extent to which Covid-19 increased supply chain vulnerability</li> <li>Evaluating cost-effective authenticity testing methods to reduce fraud throughout the supply chain</li> <li>Determining what samples to take at what point in the chain</li> <li>Harmonising sampling and testing protocol so that they are standardised</li> <li>Has predictive analysis been successfully used to predict food fraud in the supply chain?</li> </ul> <p><b>Chair: Sterling Crew, Chairman of the Advisory Board, The Food Authenticity Network (UK)</b>  <b>Stefan Follmann, Product Integrity Director, KFC Europe (Germany)</b>  <b>Faruk Yilmaz, General Manager – Quality, A101 (Turkey)</b>  <b>Liz Colebrook, Global SRA Director Food Safety, Mars Incorporated (UK)</b>  <b>Terje Solbakken, Director Food Safety, Orkla (Norway)</b></p>	    
10:15	<b>Awards</b>	
<b>10:20</b>	<b>Break</b>	

10:50	<p><b>Information concealment: Outlining the new target to mitigate risks across complex and diversified supply chains</b></p> <ul style="list-style-type: none"> <li>Identifying the external and internal factors of a supplier that influence the level of risk</li> <li>Assessing the risks with new and existing suppliers</li> <li>Targeting suppliers at risk and ask the right questions</li> <li>Managing quality across complex and diversified supply chains</li> </ul> <p><b>Jean – Charles Gander, Chief Quality Officer, MIGROS (Switzerland)</b></p> <p style="text-align: right;"><b>MIGROS</b></p>
11.15	<p><b>BRCGS Presentation: What have been the common non-conformances for the issue 8 standard and what does best practise look like as we move to issue 9?</b></p> <ul style="list-style-type: none"> <li>Outlining the results of recent Issue 8 audits</li> <li>Highlighting common compliance and non-conformance issues</li> <li>Ensuring you are fully prepared for the auditor’s visit</li> <li>How to prevent the top 10 audit non-conformances</li> <li>Outlining how non-conformity learnings have influenced Issue 9</li> </ul> <p><b>John Figgins, Senior Technical Manager Food, BRCGS (UK)</b></p> <p style="text-align: right;"><b>BRCGS</b></p>
11:40	<p><b>Ethics and Food Safety: Aligning ethical trade and food safety goals and moving beyond compliance</b></p> <ul style="list-style-type: none"> <li>Defining your ethical sourcing policy – what are the considerations?</li> <li>Balancing ethical and food safety concerns in food waste, packaging, and water use</li> <li>Considerations and challenges in developing an ethical supply chain</li> <li>Outlining the ethical standards landscape: What are different standards and what do they involve?</li> <li>Audits: Can ethical and food safety audits be combined? How can compliance be ensured?</li> <li>What does it mean to move beyond compliance - establishing an ethical company ethos</li> </ul> <p><b>Chair: Damien Smith, CEO, Ecodesk (UK)</b>  <b>Leon Mol, Director Product Safety &amp; Social Compliance, Ahold Delhaize (Netherlands)</b>  <b>Stefano Stefanucci, Director, Equalitas (Italy)</b>  <b>Noeleen Donegan, Global VP Food Safety, Kerry (UK)</b></p> <div style="text-align: right;">        </div>
12:20	<p><b>Awards</b></p>
12.25	<p><b>Lunch</b></p>
13.15	<p><b>Safefood needs to be sustainable food – measuring progress and celebrating success</b></p> <ul style="list-style-type: none"> <li>You need to know what sustainability means for your business. You can’t make a difference on everything so you need to focus on what matters and where you can make a difference.</li> <li>Does sustainable food mean safer food? Shorter supply lines, higher animal welfare levels, less plastic packaging...understanding the risks and finding the right balance to ensure food safety is not compromised.</li> <li>When you have achieved something you need to let consumers know. Water saved, food waste reduction, responsible sourcing – it all adds up. Celebrate the impact your actions are having.</li> <li>Consumers will soon challenge how you measure sustainability – you need to report with openness and integrity. Better to be on a journey than pretend to be perfect.</li> </ul> <p><b>Kimberly Coffin, Global Technical Director, LRQA (UK)</b></p> <div style="text-align: right;">  </div>

13:45	<p><b>Tesco Auditing Case Study: Examining how remote auditing solutions are evolving the Tesco approach to measuring standards</b></p> <ul style="list-style-type: none"> <li>• Outlining Tesco’s auditing process for manufacturers and suppliers</li> <li>• Detailing the remote auditing strategy implemented during covid-19</li> <li>• Examining the advantages of shared data, remote auditing systems</li> <li>• Understanding and addressing the potential connectivity and security risks</li> <li>• Balancing remote and in person auditing; increasing the frequency and focus of on-site audits</li> </ul> <p><b>Steve Purser, Product Regulatory Compliance &amp; International Technical Director, Tesco (UK)</b></p>	
14:10	<p><b>PANEL DEBATE: The future of the audit: Evolving remote and onsite internal and external audits standards and requirements</b></p> <ul style="list-style-type: none"> <li>• Which technologies have been most useful in enabling a remote audit? What are the pros and cons?</li> <li>• How have requirements for external 3rd party audits remote and on site evolved</li> <li>• Has there been a quantifiable impact of reduced unannounced onsite audits and inspections on food safety?</li> <li>• What will be the future of onsite audits; is there a case to be made for a hybrid model</li> </ul> <p><b>Chair: John Kukoly, Certification Programs Director, BRCGS (UK)</b>  <b>Steve Purser, Product Regulatory Compliance &amp; International Technical Director Tesco (UK)</b>  <b>Joy Frank Laing, Global Director – Extended Food &amp; Beverage, supply chain &amp; Product Assurance – Growth &amp; Innovation, DNV (UK)</b>  <b>Noeleen Donegan, Global VP Food Safety, Kerry (UK)</b></p>	   
14:50	<p><b>Identifying and overcoming challenges in process validation</b></p> <ul style="list-style-type: none"> <li>• Outlining the process validations required by different legislations and food safety certifications / standards</li> <li>• Sharing the components and thought process of common process validations</li> <li>• Identifying challenges in validation approaches and execution, monitoring and verifications</li> </ul> <p><b>Anett Winkler, Food Safety Advisor (EMEA Microbiologist), Cargill (Germany)</b></p>	
15:15	TBC	
15:35	Awards	
<p><b>15.40 Break</b></p>		
16:10	<p><b>Restarting business operations following a crisis; what lessons can be learnt from the pandemic to future proof the business?</b></p> <ul style="list-style-type: none"> <li>• Ensuring we plan now for future pandemic, crisis situations</li> <li>• Learning from Covid-19 and other international crisis situations</li> <li>• Planning a successful reopening strategy – managing onsite inspections for multiple sites re opening on the same day: pre checks, staggered openings</li> <li>• Reassessing supply chains</li> <li>• Building learnings into staff training and supporting staff confidence</li> </ul> <p><b>Bizhan Pourkomailian, Global Restaurant and Distribution Food Safety Director, McDonalds (UK)</b></p>	
16:35	<p><b>Food safety culture: Changing the established culture of an organisation and measuring that change</b></p> <ul style="list-style-type: none"> <li>• Outlining how safety culture requirements been included in EU regulations and codex revisions</li> <li>• Understanding how an inspector is going to measure culture onsite</li> <li>• Strategies for embedding new behaviours throughout the organisation</li> </ul> <p><b>Kris De Smet, Directorate General Health and Consumer Protection, European Commission (Belgium)</b></p>	



17:00

Two points of view:

Improving allergen control and labelling to minimise risk and build confidence

- Understanding how the legal requirements for allergen use and labelling are evolving
- Addressing the challenges of international harmonisation of regulations
- Minimising the risk of cross-contamination – re assessing cleaning methods
- Managing allergen information throughout the supply chain-conducting allergen surveillance and risk assessment, who is responsible for this?
- Raising allergen awareness internally, building it into the culture

**Philip Quinn, Senior Director of QA, Papa Johns (UK)**

**Emma Adams, Head of Technical Greggs (UK)**



17.50

Conference close