

The Future of Food Safety, Integrity, Quality

Thursday 10th Feb 2022. VIRTUAL AND IN PERSON EVENT

7:45	Registration and coffee	
08:30	<p>Chair's welcome address John Kukoly, Director, BRCGS</p>	
08:45	<p>Keynote: Addressing the food safety implications of changing consumer behaviour and the rise in online food services</p> <ul style="list-style-type: none"> • What are the food safety considerations of online food services? • Examining the implications of different e-commerce models on food safety • Ensuring food safety and quality while managing growth • Successfully managing supply chain disruption • Adapting to shifting demands and restrictions across different countries • How will regulation evolve in response to increasing online food services demand? <p>Janet Cox Associate Director of Food Safety & Compliance HelloFresh International (UK)</p>	
09:10	<p>Tech innovation in food safety: Examining the implementation of digital technologies to ensure food safety</p> <ul style="list-style-type: none"> • Examining the drives for implementing tech innovation in sandwich production and delivery • Implementing an open software platform to track ingredients and ensure integrity • Successfully integrating manufacturing and delivery sensor data into the platform • Detailing current technology challenges and long-term solutions <p>Tom Hollands, Innovation and Technical Director, Raynor Foods (UK)</p>	
09:35	<p>Panel Debate: Ensuring integrity in the supply chain; determining best practiset to combat food fraud and adulteration</p> <ul style="list-style-type: none"> • Building a strong supplier approval programme and communicating regularly with suppliers to proactively pre-empt issues • Quantifying the extent to which Covid-19 increased supply chain vulnerability • Evaluating cost-effective authenticity testing methods to reduce fraud throughout the supply chain • Determining what samples to take at what point in the chain • Harmonising sampling and testing protocol so that they are standardised • Has predictive analysis been successfully used to predict food fraud in the supply chain? <p>Chair: Sterling Crew, Chairman of the Advisory Board, The Food Authenticity Network (UK) Stefan Follmann, Product Integrity Director, KFC Europe (Germany) Faruk Yilmaz, General Manager – Quality, A101 (Turkey) Liz Colebrook, Global SRA Director Food Safety, Mars Incorporated (UK) Terje Solbakken, Director Food Safety, Orkla (Norway)</p>	    
10:15	Awards	
10:20	Video Thought Leader - We Dress your Work	
10:22	Break	

10:50	<p>Define new risk factors to manage complex and diverse supply chains</p> <ul style="list-style-type: none"> Identifying the external and internal factors of a supplier that influence the level of risk Assessing the risks with new and existing suppliers Targeting suppliers at risk and ask the right questions Managing quality across complex and diversified supply chains <p>Jean – Charles Gander, Chief Quality Officer, MIGROS (Switzerland)</p>	
11:15	<p>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?</p> <ul style="list-style-type: none"> Outlining the results of recent Issue 8 audits Highlighting common compliance and non-conformance issues Ensuring you are fully prepared for the auditor’s visit How to prevent the top 10 audit non-conformances Outlining how non-conformity learnings have influenced Issue 9 <p>John Figgins, Senior Technical Manager Food, BRCGS (UK)</p>	
11:40	<p>Ethics and Food Safety: Aligning ethical trade and food safety goals and moving beyond compliance</p> <ul style="list-style-type: none"> Defining your ethical sourcing policy – what are the considerations? Balancing ethical and food safety concerns in food waste, packaging, and water use Considerations and challenges in developing an ethical supply chain Outlining the ethical standards landscape: What are different standards and what do they involve? Audits: Can ethical and food safety audits be combined? How can compliance be ensured? What does it mean to move beyond compliance - establishing an ethical company ethos <p>Chair: Damien Smith, CEO, Ecodesk (UK) Leon Mol, Director Product Safety & Social Compliance, Ahold Delhaize (Netherlands) Stefano Stefanucci, Director, Equalitas (Italy) Noeleen Donegan, Global VP Food Safety, Kerry (UK)</p>	   
12:20	<p>Awards</p>	
12:25	<p>Video Thought Leader - We Dress your Work</p>	
<p>12.27 Lunch</p>		
13:15	<p>Safe food needs to be sustainable food – measuring progress and celebrating success</p> <ul style="list-style-type: none"> 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. Does sustainable food mean safer food? Shorter supply lines, higher animal welfare levels, less plastic packaging etc. Work needs to be done to make sure food safety maintains the levels of priority. 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. When you have achieved something, you need to let consumers know. Water saved, higher animal welfare, audit results – it all adds up. Celebrate your team’s work publicly. <p>Kimberly Coffin, Global Technical Director, LRQA (UK)</p>	

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



16.35

Two points of view:

- 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)

17.25

Conference close