

# Food Product Safety Standards

What do they mean for you?



# Origins of New, Tighter Regulations

- Bioterrorism Act of 2002 set the stage for tighter controls on food products
- USDA and FDA continue to add and refine their standards
- HACCP guidelines helped companies take a closer look at hazards, as well as how to address and mitigate them



# New, Tighter Regulations – cont.

- Food Safety Modernization Act (FSMA) of 2011 is a **game changer for producers**, as well as all supply chain partners
  - Protects public by preventing food-borne illness
  - **Ensures safety of food**
  - Improves research on contaminants
  - **Improves security of food**

New government regulations, designed to **protect the public from contamination** of food and food related products, have **changed how these items must be handled, stored, and tracked** throughout the supply chain.



# What Do These Changes Mean for You?

- FSMA takes standards that producers already are following in their own plants and applies them throughout the supply chain
- Producers now are responsible for **ensuring the traceability and integrity** of their products throughout the **supply chain – even outside of their own facilities**

Producers must be **more careful** in selecting supply chain and **logistics partners**. They also need to take a **closer look** at their own facilities and **in-house processes**.



# What Has WOW Done?

- Created a product safety team
  - The group continually reviews WOW's program against regulatory changes and customer requirements, then develops or revises SOPs and processes as needed
- Early adopter of all proposed FSMA regulations
  - Recall and traceability programs in place
- Conducts **quarterly** recall drills vs. the standard **biannual checks** that are recommended
  - WOW can provide detailed recall traceability information within 2 minutes (government minimum standard is 2 hours)



# What Has WOW Done?-cont.



- The only third-party logistics company in U.S. with facilities **ASI audited at the food processor level**, with scores consistently above 90%



- Each facility has a written HACCP plan
  - 10 employees are trained in HACCP principles



# What Has WOW Done?-cont.

- Established **detailed SOPs/processes** and regularly audits employees on their knowledge of them
- Detailed inspection processes, including
  - Products
  - Packaging
  - Pallets
  - Trailers (records available via online customer portal)
- **Enhanced security**, with card access at **all** Distribution Centers
- Established tight restrictions for contractors working in our facilities, including approved chemical lists



# What Has WOW Done? – cont.

- Created a **superior** pest control plan, including weekly zone monitoring
  - The enhanced plan has had excellent results and placed our facilities ahead of industry peers

2011	2012	2013
Utilized only Ecolab plan	Introduced Wil-Kil weekly zone monitoring to 3 DCs in addition to Ecolab	Extended Wil-Kil monitoring to 6 DCs and continued with Ecolab
<b>Cost: \$81,079</b>	<b>Cost: \$242,067</b>	<b>Cost: \$286,086</b>

WOW has invested **substantial time and financial resources** to stay ahead of FDA and USDA guidelines. This commitment ensures the **highest level of food product safety** for our customers.

