



Trust in every bite...

FSMA And Restaurants

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FSMA At Retail

Applicability of FSMA for Retail Food Establishments

G.4 Does the FSMA legislation apply to restaurants and food retailers?

- ❖ Some but not all provisions of the law exclude restaurants and food retailers.
 - Required to register with FDA? No.
 - Subject to requirements for registered facilities, such as preventive controls. No.
 - Subject to the foreign supplier verification program? Maybe.
 - But only if you are the importer (consignee upon entry into US).

So Retail Food Establishments have nothing to worry about!

Questions?

- Any Questions??
- No, Really, Any Questions?



Questions?

Yes, Just a few!

- Are my suppliers complying with FSMA?
- Are my distributors or distribution center compliant?
- What are the growers of my produce doing?
- I require GFSI audits at my suppliers so I'm covered, right?
- If someone along the supply chain is impacted how does that affect me?



FSMA Rules

- **Final Rules**

- Preventive Controls for Human Food – 18 pages*
- Preventive Controls for Food for Animals – 21 pages*
- Standards for Produce Safety - 21 Pages*
- Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals – 13 pages*
- Accredited Third-Party Certification - 18 pages*
- Sanitary Transportation of Human and Animal Food – 5 pages*

- **Proposed Rules (Court mandated finalization by 5-31-16)**

- Focused Mitigation Strategies to Protect Food Against Intentional Adulteration – 4 pages*

*Page numbers based on Federal Register posting

FDA's New Powers

These new rules can affect retail business operations

- Mandatory Recalls
- Expanded Administrative Detention
- Registration Suspension
- More stringent import controls

PRODUCE SAFETY AT YUM

SIX INITIATIVES



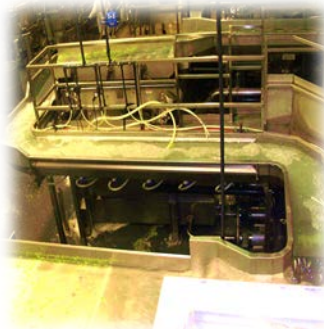
**1. Pre-Harvest
Pathogen Field
Testing**



**2. Harvest Crew
Training Program**



**3. Cooling House
Sanitation Program**



**4. Wash Water
Systems**



**5. Process Control
Testing**



6. Sanitation

GROWER

Produce Safety

Pre-Harvest testing for pathogens on leafy greens

- Pre-harvest sampling and testing in the 2-7 days prior to harvest
- Primary focus on *EHEC* and *Salmonella*





Gap Closure & Improvement Actions

PRODUCE SAFETY ENHANCEMENTS

The following Food & Safety enhancements have been made for high-risk produce items at the field and supplier level.

Pre-harvest Pathogen Field Testing

IMPLEMENTED

- 60 samples per 1 acre
- Back and forth “serpentine” pattern for better coverage



Harvest Crew Training & Learning Program

IN PROGRESS—TRAINING PROGRAM ENHANCEMENTS

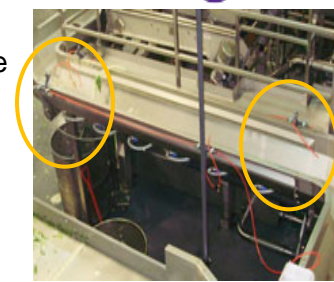
- Tailgate training mandatory
- Train pre-season on GAP’s (identify critical GAP’s as minimum training requirements)
 - Use Arizona LGMA training materials for tailgate training
- Require tailgate training bi-weekly



Wash System Enhancements

IMPLEMENTED

- 10ppm free chlorine
- Complete submersion
- Continuous monitoring



Cooling House Environmental Pathogen & Sanitation Testing Program

IN PROGRESS—ENHANCEMENTS

- Standardize testing
 - All facilities to test Salmonella, and Listeria spp.
- Weekly testing rotating testing sites



Finished Product Process Control Testing (PCT)

IMPLEMENTED

- 120 samples per 2 hours
- Continuous sampling
- Longer incubation times



Traceability

PROGRAM OVERVIEW



Supplier
Compliance and
Ongoing Maintenance



Distribution
Tracking Product Movement
Through Warehouse



Technology
Driver Scanning
and Report Generation

Privileged & Confidential

Traceability

SUPPLIER COMPLIANCE

Product Accuracy

vs.

Product Traceability

Item Information

- Carries Fixed Information
- Usually Preprinted on Corrugate
- Provides basic product information



Example: GIN 55109

Romaine, Ribbon Cut

Item & Production Information

- Carries Variable Information
- Typically a label applied on packaging line
- Provides detailed product information



Example: GIN 55109

Romaine, Ribbon Cut
Taylor Farms, Colorado
Production & Use By Date
Hour Code

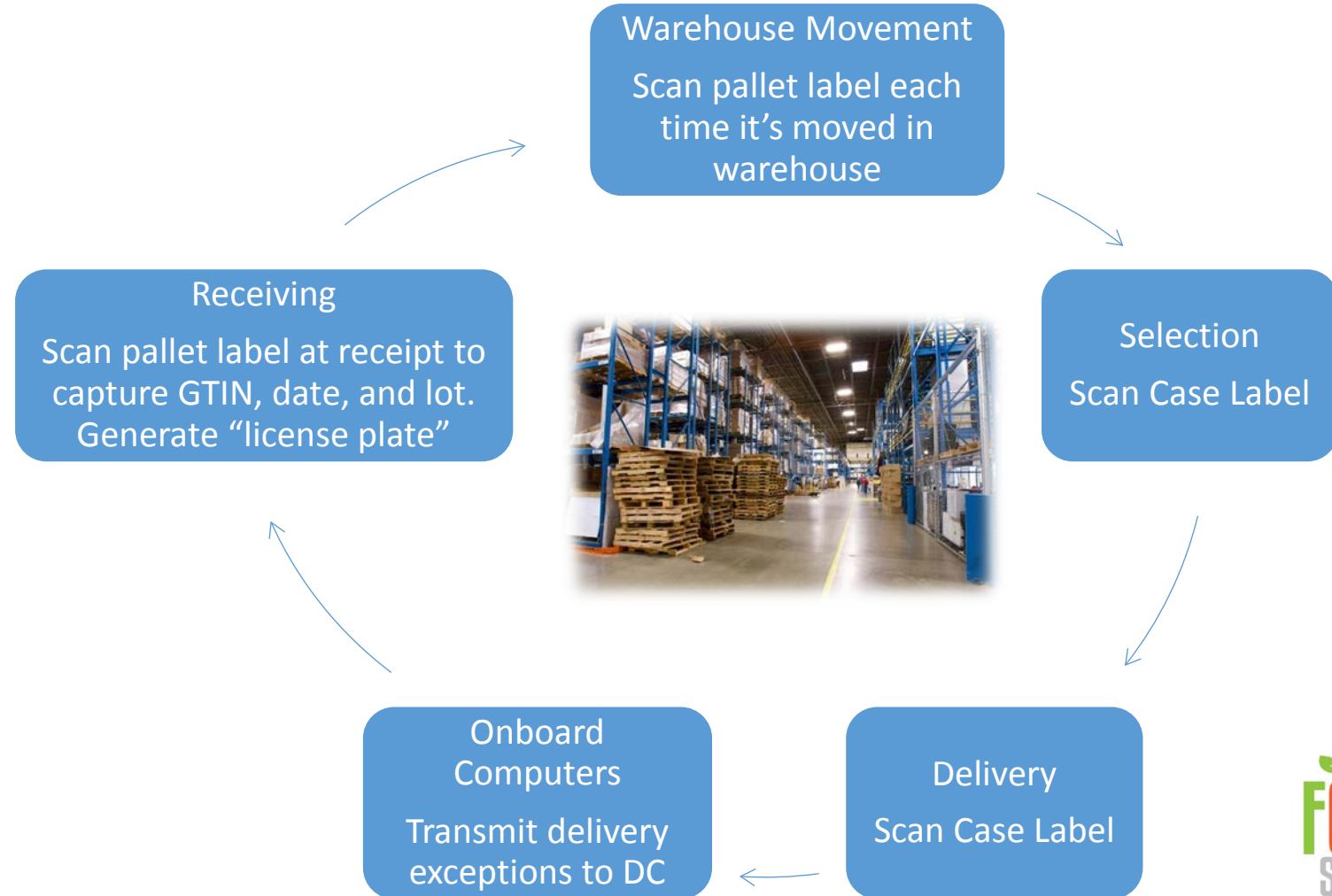


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Traceability

DISTRIBUTION: TRACKING PRODUCT MOVEMENT

- Restaurant GLNs and Placards
 - Freezer
 - Refrigerator
 - Dry Storage
- Driver scans case and thermometer probe records temperature on delivery receipt
- Delivery trucks equipped with onboard computers to transmit delivery exceptions



- **Yum's Supplier Approval Process**
- **Annual/Semi Annual – Audits**
 - Food Safety
 - Product Quality
 - Quality Systems
 - Animal Welfare Program
- **Comply with FDA Bio-Security regulations**
- **Suppliers are accountable for (Yum Proprietary Products):**
 - Strict Yum! specification compliance
 - Finished Product standards and Key Performance Indicators
 - Laboratory Testing
 - TRACEABILITY: Raw materials → Supplier → Distribution Warehouse



Programs

- **Distribution Quality Audit Program**
 - **Semi-annual Audits**
 - WAREHOUSE and
 - TRUCK
 - **Mock recalls**, after hours, annually
 - Product **traceability within 2 hours**
 - Compliance with FDA Bio-security guidelines
- **Key Performance Indicator (KPI) Program**
 - Program monitors product temperature at DC and on truck during transportation to restaurants



What's Next For FSMA?

We are on a journey!

We will need to work together to understand all of the ramifications of FSMA.

There is much yet to learn and implement!



Questions?

Questions??





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