

How Tyson Foods Scaled FSQA Strategy Across 100+ Plants

As one of the world's largest meat and poultry producers, Tyson Foods recognized the need to unify its food safety and quality assurance (FSQA) processes across 100+ facilities.

To scale these efforts, Tyson sought a technology partner capable of integrating with their existing systems while addressing critical goals: digitization for consistency, automation to eliminate inefficiencies, and advanced analytics for actionable insights.

SafetyChain emerged as the ideal solution.

Here's a closer look at how Tyson Foods leverages SafetyChain across its enterprise, informed by the perspective of Michael Rybolt, Ph.D., SVP of Food Safety & Quality Assurance, who shares why the platform has become an integral part of their prepared foods, beef, pork, and poultry operations.

"We chose SafetyChain not because they were a good vendor, but they actually demonstrated themselves to be a good partner."



Digitization

For Tyson, digitization meant creating **consistent and configurable processes** that can be quickly deployed and easily monitored across the entire network.

Standardized Forms:

Tyson ensures consistent FSQA standards across all plants with digital forms that are simple to create, modify, and distribute as specifications or processes evolve.

Real-time SPC:

Statistical Process Monitoring tools help Tyson monitor shop-floor performance and immediately adjust to run-rule violations.



Product Example: Hot Dog Manufacturing

BEFORE: Four different hot dog inspection

forms across four different plants, each with unique specifications, created inefficiencies and

inconsistencies.

AFTER: With SafetyChain, Tyson

consolidated these into one form that can be updated and implemented at all facilities in

under an hour.

"...people are tired of doing the paper where you have to chart it out, draw the dot, connect the line, etc. **This** system does it for us now."

Out-of-Spec Alerts:

Plant floor teams receive notifications when products exceed limits, improving issue visibility and resolution time.

Task Scheduling:

Required checks can be scheduled and completed within a defined time frame, minimizing the risk of missed checks and the compliance implications that could ensue.



Automation/Integration

At Tyson, there's **nonstop data generation** from various systems and processes, which require nonstop recording and monitoring. But collecting data through paper forms and manual entry is labor-intensive and error-prone. Automating data capture across the plant floor and its tech stack maintains a high FSQA standard despite any shortage of resources.

Product Spec Data:

Tyson's global spec management system is integrated with their digital forms, so floor personnel carrying out inspections see product limits and are always in sync with current specifications.

Automated Data Capture:

Integrations with plant floor systems, such as Ignition, capture SCADA information and automatically populate forms.

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Integrations with Ignition free up resources, allowing team members to focus on value-added tasks while improving the accuracy and reliability of the data used in decision-making.





Tyson's Integrations Include:

- Scales and vision systems
- Room refrigeration systems
- Product chemistry analysis
- Product cooking and chilling systems



Data Analytics & Reporting

Tools to access and act on real-time data from every facility enable Tyson leadership to make informed decisions across the enterprise.

Previously, Tyson's corporate team would have to log in plant by plant to review data at each facility. Now, they can see performance across the entire network.

"When I log in, the first thing that pops up is my SafetyChain dashboards, so I can actually see what's going on."

Proactive Leadership:

Corporate users can monitor plant floor performance remotely, and take action if needed. Real-time data across lines, plants, and business units are centralized in dashboards or reports.

Customizable Reporting:

When specific questions arise or detailed customer requests are submitted, Tyson can create ad-hoc reports and answer questions promptly.

"If you want to see what's going on in hot dog manufacturing, you can pull up a dashboard and see what's going on in those locations."

Streamlined Auditing:

FSQA personnel can tag checks associated with specific audit elements or continuous improvement initiatives, from GFSI schemes to lean manufacturing. These checks categorize records and auditors can quickly locate check data and expedite regulatory.

Product Example: Bacon Manufacturing

BEFORE: Lack of end-to-end visibility between belly plants and bacon facilities led to finger-pointing over the quality of belly products needed for bacon production.

AFTER:

With SafetyChain and integrated tools like Power BI, Tyson now uses a centralized dashboard to monitor belly quality, in-process quality, and finished product quality, eliminating blame and ensuring process transparency.

"I hear a lot from my team about how this tool has helped us improve our auditing... I've had several auditors indicate to me that this has streamlined the process."

See What SafetyChain Can Do for Your Team

Tyson Foods implemented an FSQA strategy that promotes end-to-end visibility. High quality is at the heart of their 100+ plant operation. Learn how SafetyChain can help your company deliver quality products with confidence.

