

# Supplier Management: Better Relationships & FSMA Compliance

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**Sam Davidson**

Director of Food Safety



## FSMA Fridays Webinar Series

Monthly Industry News, Updates & Trends for Food, Beverage, & CPG Manufacturers



# What is FSMA Fridays?



- ✓ Monthly FSMA Related News
- ✓ Regulation Changes & Updates
- ✓ Industry Trends
- ✓ Q&A with TAG

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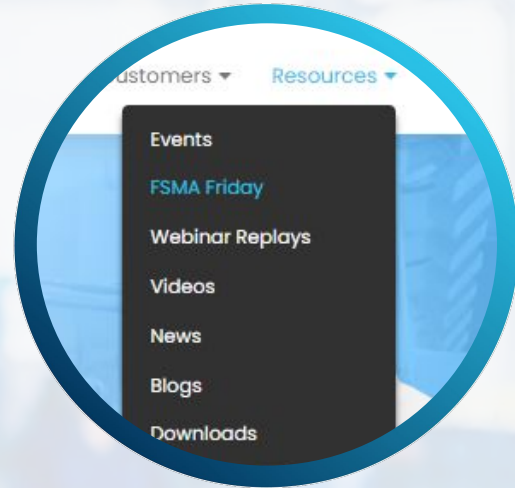
A global food safety and public health consulting group made up of seasoned industry experts



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# Before We Get Started...

- ✓ Only panelist microphones are on
- ✓ Ask questions! (Q&A at end)
- ✓ Recording link will be shared
- ✓ Audio issues: use call-in number



Watch prior FSMA Friday recordings at [safetychain.com > Resources > FSMA Friday](https://safetychain.com/resources/fsma-friday)

# Meet Your FSMA Friday Speaker



## **Sam Davidson**

Director, Food Safety

Sam has over thirty years of experience in food safety and quality, working with soft drinks/juice production, meat processing, dairy processing, quick service restaurants, animal welfare, and entomophagy (insect growth, production and consumption for humans). He has held positions that include Laboratory/Microbiology Technician, HACCP Auditor, Food Safety and Animal Welfare Auditor, Supplier Specialist and most recently Corporate HACCP Manager, for a large multi-site meat processing company.



# FSMA: Regulatory Updates

- Biannual FDA registration opens Oct 1 for FDA regulated Food facilities
- FDA Release Informational Video on Importing Seafood
- FDA Issues Updated Small Entity Compliance Guide for Produce Safety Regulation
- Enforcement of the FSMA Intentional Adulteration Rule has begun.  
Full implementation of a written Food defense Plan is expected at all facilities that qualify. Initial approach to follow the “Educate while Regulate” approach.
- October 1st, reorganisation of the Human Food Program



# Supplier Management



What issues are being seen in supplier management?

What effect does poor supplier management have on a Preventive Control Plan?

How do we deal with them?

# What issues are being seen in supplier management?



## Poor supplier approval programs

- What are the criteria for approving suppliers?
- Incomplete/inaccurate lists



## Poor management of suppliers

- How do we ensure suppliers remain compliant?
- What do we do with suppliers of high risk ingredients?



## FDA requires a robust list of ingredients and their suppliers

- Ingredient and packing Hazard Analysis
- Quite often incomplete or missing

# What effect does poor supplier management have on a Preventive Control Plan?



## Supplier own a greater responsibility on hazards present in their products

- Are CoAs complete?
- As the receiving entity, do you perform your own verifications?



## What if an ingredient/supplier is deemed high risk?



## What if a specialized ingredient only comes from one supplier?

- What if this is a small supplier that cannot comply with Supplier Approval Program?



# How do we deal with them?



## Poor performing suppliers need to be addressed

- Do not rely on QA alone, it can take a team effort
- Traffic light system
- Suspend suppliers
- Ensure you have secondary suppliers



## What if brokers are used?



**Better Relationships:**  
**Communication!**

# FSMA FRIDAY

## Supplier Management: Better Relationships & FSMA Compliance



**Sam Davidson**

Director of Food Safety

# Questions?





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[safetychain.com/resources/learning-center](http://safetychain.com/resources/learning-center)