



Food Safety Preparedness

Are you prepared for your next food safety audit, customer audit or third party audit?

Unannounced food safety audits are quickly becoming the norm. Why? This style of supplier auditing forces food manufacturers to be audit ready 100% of the time. The thought is that it will ultimately provide a higher level of quality product and that, in turn, will reduce the costs of quality and spoilage loss at the retail level. Better quality and sanitation programs equate to longer shelf-life.

We have all seen the advancements being made in food safety audits and how the FDA's expectations have shifted to require that all food producers, suppliers and distribution firms will meet the new FSMA standards. Under these new regulations, it has become easy for retailers to demand better quality from their suppliers and it is being done with unannounced auditing.

If you are the food producer being audited, your expenses to provide better quality are going to continue to rise unless you adapt new technologies. If you are in the manufacturing sector and have responsibility to improve quality and lower costs, you already have - and will continue to have - more challenges. We like to call these opportunities.

So, how do you make sure your plant is ready for these unannounced audits? The answer is to develop and maintain sanitation programs and then execute these programs where there is accountability / ownership for front-line employees.

It's one thing to have a well written HACCP program and quality system in place, it is another to keep up with other departments' duties successfully, and this is where you will need to have strong documented prerequisite programs.

All too often we see shortfalls in plant support, training, and employee documentation for these plant-wide duties. This is what auditors focus on. They have figured out that the prerequisite functions are where they need to look in order to control and increase quality - especially regarding sanitation.

Part of the sanitation program should be a well-designed master sanitation scheduling and preventative maintenance program. It should apply not just to those two departments, but to the entire plant. But having a well-written program in place is only the first step. Real sanitation success is measured by the ability of employees to perform many tasks when needed, to follow the written procedures, inspect their work, and then document when they have successfully completed the

job. The usual next step is for a supervisor to sign off that the job has been completed, and then make sure all verification is placed into a library, for auditors to view.

There is a lot involved in this level of preparedness, and you need to make sure that your employees, at all levels, are adequately involved, for it to be 100% successful. We can help, and in a way that will not require additional costs.

Chemical Distributors, Incorporated's Food & Beverage Division has developed a program solution for master sanitation scheduling which is both flexible and easy for all employees and management to use. This is a new concept for master sanitation scheduling with a special focus on making sure that all periodic duties are completed and documented with reduced labor cost.

Remember the days of having to run weekend overtime, where painters and cleaners were scheduled just to prepare the plant for the upcoming audit in two or three months? That is a huge expense. Envision employees knowing what periodic duties needed to be completed during any work week, on any given day, by looking at their cell phone, tablet or computer. Then imagine a system where they are actually completing all of these additional duties, without incurring overtime.

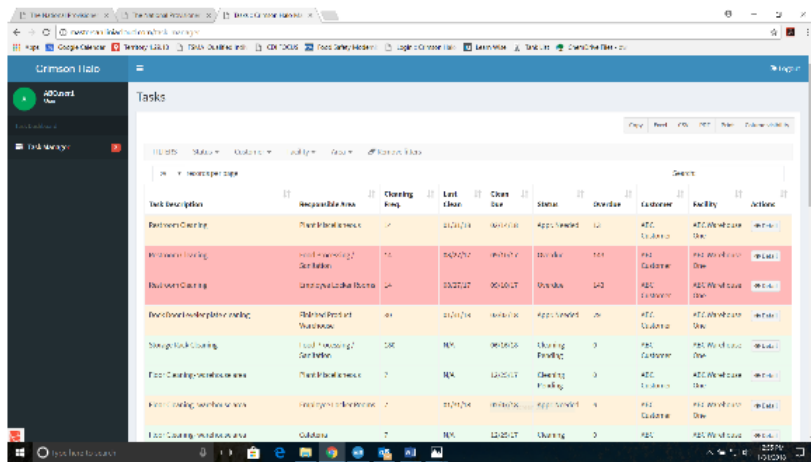
Crimson Halo is a cloud-based preventative maintenance scheduling program, which can be used for all sanitation, maintenance and other departmental verifications of completed duties. It can also incorporate all of your periodic internal inspections and daily inspection verifications. It is an umbrella program which can incorporate all food safety duties and verifications into one simple-to-use platform that includes verifications for employees and all levels of management - from the people doing the tasks, to the corporate manager who needs to view conformity. The program provides multi-layer levels of secured access which can be used by anyone granted permission.

You have to do no loading of data, additions or changes; just simply send an email describing what you need done and it is done for you. It is a fully-loaded, turnkey program, which is developed and maintained for your company's exact needs - all your employees have to do is use it.



For example: Your employee looks at their worklist and knows what needs to be completed during the current week.

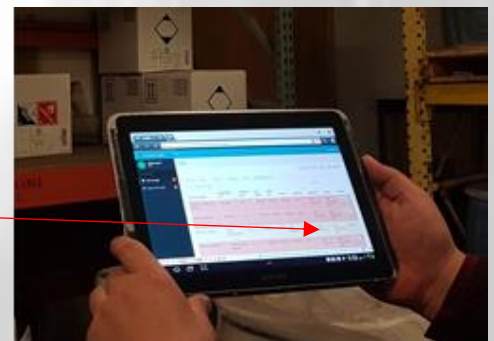
- Red = Overdue
- Yellow = Complete and waiting for supervisor review
- Green = Currently due or completed

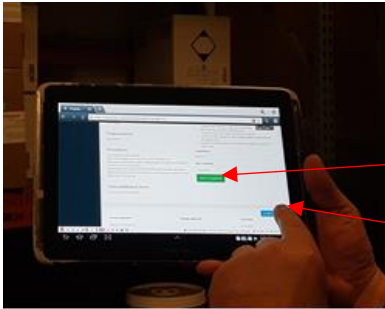


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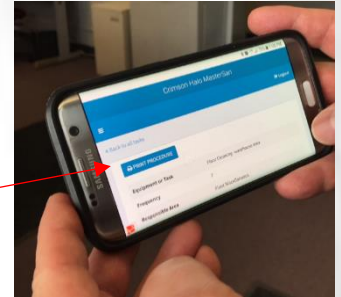
- Each user has their own login, which allows them to see the jobs in each area of assignment
 - Can view and print procedures
 - Can mark complete when done
- Each manager can view all jobs, for all employees in each of their areas of responsibility
 - Can print procedures.
 - Can verify as complete or reject and reset the due date if not done correctly
 - Can export or print full history of areas
- Corporate managers can view and access all areas
 - Export or print full history of site (s) if needed for audit
- CDI technicians load, change and update the program at a customer's request, which is sent to our email center

- Yellow means the area manager needs to look at job and approve if acceptable, which he can from any internet-accessible device
- Press the detail button to view the procedure





- Manager approves by clicking the 'Mark Completed' button.
- Additional option to print the procedure for employees.
- Export or print the history.



Simple and easy!

Some competitor products and their downfalls:

- **Kleanz™, by Nexcor**- Comes the closest to Halo's versatility and ease of use. However, the appointed power user needs to load all of the duties, create and write procedures, and set up all users. With Halo, this work is completely done for the user. And with our onsite training, all users can start using the exact program during the training session. Halo is built and customized for the exact needs of each processing location. This allows for a true turnkey startup. Also, any changes are updated as needed by an email request. Nexcor will only update Kleanz on a quarterly basis.
- **Madison Chemical's Master Sanitation Scheduling Software**- Clunky, hard to use, overwhelming, Excel®-based software that has to be maintained on your computer. Madison Sanitation Scheduling Software only works well with one user accessing it. Updates take time to install and require a sophisticated computer operator. The software needs to be repaired by a professional if problems occur.
- **Johnson-Diversey's Master Sanitation**- This program shares the same 24 procedures for all jobs in the plant, which requires the user to type in new information for every task. This, combined with printing, requires several hours per week maintenance. This also does not come pre-loaded and must be set up by the user.

Chemical Distributors, Incorporated has taken over 60 years of experience in the chemical distribution, manufacturing and blending industries to provide a line of chemicals designed with your company in mind. Drawing from our years of experience, over 82,000 square feet of warehousing and blending space, strategic positioning in the Northeast corner of the United States, our own fleet of trucks, and the buying strength needed to keep costs in-line, Chemical Distributors, Incorporated is ready for you:

- A complete line of commodity and specialty products.
- Chemicals manufactured for virtually every industry.
- Experienced personnel with experience in your industry, including food and beverage, oilfield, water treatment, metal finishing.
- Liquid and Powder chemical blending capabilities.
- Analytical / Research and Development laboratories on site.
- Capability to blend your formula as requested with custom packaging, labeling and paperwork.



FOOD SAFETY & PLANT SANITATION

Sanitation needs an upgrade?

We have cutting edge solutions at economical prices!

Raise the bar for Excellence!

CDI Sanitation Program Offerings:

- HACCP and PCQI Certified Staff. Able to help you construct a comprehensive sanitation manual; following GFSI & FSMA structural requirements
- Web-Based, Crimson Halo Master Sanitation Scheduler. Customized for your exact needs and delivered ready to use
- Web-based Training platform where you can add your own materials as well
- On-site Training for Food Sanitation and safety
- Customized Chemistry and titration kits
- Regularly scheduled service visits
- Technical assistance and help with problem solving
- Sanitation auditing
- On-site biofilm detection testing and corrective methods to remove
- Relationships with ATP testing equipment manufacturers and other food contaminant detection suppliers: proteins / allergens, pathogens and / or food destroying organisms
- Full Equipment Division. For all dispensing and application equipment
- Green / environmental friendly options available

Manufacturing & Distributing Solutions:

Contact our Food & Beverage Division Today: 1-800-777-CHEM (2436)