

## 2020 SQF Global Agenda

*Times shown are in DST New Zealand*

### Wednesday, October 28, 2020

10:15 a.m. – 10:30 a.m.

#### **Welcome to SQF Global (JP, MA)**

*Welcome, Bienvenido, Bem Vindos, G'day, Bonjour, huān ying and youkoso!* Join the SQF global representatives as they welcome you to SQF Global 2020.

10:45 a.m. – 11:30 a.m.

#### **Global Collaboration Rooms**

Join your peers in the global food safety community for a lively discussion on challenges and opportunities impacting the SQF community and worldwide food safety industry. Choose from a variety of topics and languages in a small discussion group format.

11:45 a.m. – 12:45 p.m.

#### **The Future is Now: The Impact of Technology and Innovation on Global Food Safety (SP, JP, MA)**

The global community has been forced to adapt to a new normal over the past 7 months at a breathtaking pace. The velocity of change has accelerated technological advancements to respond to new ways of doing things. What does this mean for food safety? What will audits look like in the future? How will AI and machine learning help predict food safety issues and prevent recalls? Join our panel experts as they share their perspectives on the current and future impacts of AI, machine learning and other technology-enabled tools on the global food safety industry.

1:00 p.m. – 2:00 p.m.

#### **Concurrent Education Sessions with Live Q&A (JP, MA)**

##### **1. Remote is The New Audit**

*Gary Smith, VP Food Safety, FoodChain ID Certification*  
*Adeniyi Odugbemi, PhD, Global Director of Food Safety, ADM*

With GFSI approving the use of information communication

technology (ICT) and remote activities within the audit process, many sites and CBs are looking to use this new method to create efficiencies within the audit process. Learn how remote activities have been applied and the risks and benefits that come with this new process. Hear what you can do to have a successful experience and how to incorporate remote activities into your auditing program.

## 2. **Visualizing Food Safety Culture**

*Bill McBride, Asia-Pacific Representative, SQFI,*

*Betty Murie, Global Compliance Manager, Wedderspoon Organic*

While food safety culture has always been embedded in the SQF food safety Codes, oversight of your food safety culture program will be a new requirement in Edition 9. Get an overview of the new food safety culture practices required by Edition 9, learn about the key elements that contribute to a robust food safety culture and begin the process of culture change for sustained food safety success.

2:15 p.m. – 3:30 p.m.

### **Codebreakers: Your Introductory Guide to Edition 9 Changes (JP, MA)**

*LeAnn Chuboff, Vice President, Technical Affairs, SQFI*

With more than 10,000 site certificates world-wide, the SQF Program continues to be a highly sought-after global food safety and quality certification program for its rigorousness and credibility. Discover more about the roll out of Edition 9 of the Code and stay around after the break for your chance to pose questions to the SQFI technical team.

3:45 p.m. – 4:30 p.m.

### **Codebreakers Live Q&A (JP, MA)**

*Bill McBride, Asia-Pacific Representative, SQFI*

Join members of the SQFI Technical Team for a Q&A session about Edition 9. Submit your questions via the live chat.

4:45 p.m. – 5:30 p.m.

### **Collaboration Rooms**

Join your peers in the Australasian and Asian food safety community for a lively discussion on challenges and opportunities impacting the SQF community and worldwide food safety industry. Choose from a variety of topics and languages in a small discussion group format.

5:45 p.m. – 6:45 p.m.

**Keynote: The Future is Faster Than You Think (JP, MA)**

*Steven Kotler, New York Times Bestselling Author and Award-winning Journalist.*

In this insightful and optimistic roadmap to our near future, master storyteller Steven Kotler sheds light on how wave after wave of exponentially accelerating technologies will impact both our daily lives and society. What happens as AI, robotics, virtual reality, digital biology, and sensors crash into 3D printing, blockchain, and global gigabit networks? How will these convergences transform how we grow and source our food and what we eat? And how can we prepare for and thrive in tomorrow's tech future?

7:00p.m. – 9:00 p.m.

**SQF Global Partner Expo (dedicated hours)**

(Live sponsor presentations and business meetings)

## Thursday, October 29, 2020

10:00 a.m. – 10:45 a.m.

### **Global Collaboration Rooms**

Join your peers in the global food safety community for a lively discussion on challenges and opportunities impacting the SQF community and worldwide food safety industry. Choose from a variety of topics and languages in a small discussion group format.

11:00 a.m. – 12:30 p.m.

### **Live Global Town Hall (SP, MA, JP)**

*LeAnn Chuboff, Vice President, Technical Affairs, SQFI*  
*Bill McBride, Asia-Pacific Representative, SQFI*

SQFI's LeAnn Chuboff and Bill McBride host a live interactive global town hall, where invited guests will answer food safety questions from participants around the world. Submit your questions in advance or live during the event.

12:45 p.m. – 1:45 p.m.

### **Concurrent Education Sessions with Live Q&A (MA, JP)**

#### **1. Working Smarter, Not Harder: Using Data to Build Continuous Improvement**

*Tammie van Buren, Manager, Compliance, SQFI*

Learn how to transform data into something that can drive informed decisions for problem resolution and continuous improvement. Observe a practical demonstration on how data has been used in the past and is currently being used, and peer into the future of SQF data analysis. By sharing the top nonconformances as examples, this session will illustrate how using simple tools to help you better understand your data can improve your food safety and quality systems.

#### **2. New Requirements for Edition 9 In-House Testing**

*Palova Marques, LATAM Representative, SQFI*  
*John Kern, Auditing Compliance Manager, Mérieux NutriSciences Certification*

Whether you utilize a 3<sup>rd</sup> party provider or an onsite laboratory, you will

need to understand the new requirements for sampling and laboratory testing found in Edition 9. While Edition 8.1 currently requires ISO 17025 accreditation, or equivalent, for external analysis, Edition 9 requires ISO 17025 compliance of in-house laboratories. Hear our experts discuss the new expectations regarding methodologies and proficiency programs, as well as a summary of the FDA's proposal rule regarding food testing. Learn about ISO 17025 accreditation and decide if it is right for your site.

2:00 p.m. – 3:00 p.m.

## **Concurrent Education Sessions with Live Q&A (MA, JP)**

### **1. Your Supplier, Your Risk**

*Colin Christmas, Managing Director, EAGLE Certification Group*

*Anne Cooper, Technical Manager, EAGLE Certification Group*

Risks to food safety – and your bottom line - are found at all points along your supply chain. Selecting a supplier is more than identifying the lowest cost provider. It's about making informed risk-based sourcing decisions that can decrease costs, lower the potential for withdrawals and recalls, and better assure the safety of your product. Using tools such as risk matrices, historical data, monitoring systems and specifications, you'll learn how to identify your total supply chain partners including service providers, logistics, temporary personnel, and others beyond just raw materials and recognize and mitigate the risks they may pose.

### **2. Trust but Verify. Verify but Validate**

*Paul Holden, Director, Alique*

Imagine how smoothly an audit would go if sites could easily demonstrate that (1) a plan that was followed, (2) the plan made sense, and (3) the plan worked and continues to do so. This is verification and validation in a nutshell, and it need not be over-complicated. With support from in-plant examples, this session will clarify the concepts of verification and validation, how they differ and why they are so essential. Take away practical ideas for collecting data to demonstrate implementation, effectiveness, and appropriateness of food safety systems.

3:15 p.m. – 4:00 p.m.

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4:15 p.m. – 5:15 p.m.

### **Feeding the World Safely, Transparently and Sustainably (MA, JP)**

5:30 p.m. – 6:30 p.m.

### **FDA New Era of Smarter Food Safety (MA, JP)**

*Frank Yiannas, FDA Deputy Commissioner for Food Policy and Response*

Get an update on FDA's New Era of Smarter Food Safety strategic blueprint. Learn how the key components within this initiative will prepare your organization to leverage technology and other tools that help create a more digital, traceable, and safer food system. Be inspired to creatively collaborate on simpler, more effective, and modern approaches and processes that keep our global food supply chain resilient and safe.

6:30 p.m. – 8:30 p.m.

### **SQF Global Partner Expo (dedicated hours)**

(Live sponsor presentations and business meetings)

## Friday, October 30, 2020

10:00 a.m. – 10:45 a.m.

### **Global Collaboration Rooms**

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11:00 a.m. – 12:00 p.m.

### **Pandemic Perspectives, Yesterday, Today & Tomorrow - A Global Panel Discussion (SP, MA, JP)**

- *Doug Baker, FMI- The Food Industry Association (moderator)*
- *Lynn Buck, Mother Murphy's Laboratories*
- *Dyane Burke, Sr. Director, Food Safety and Quality, ConAgra Brands*
- *Jennifer Crawford, Supply Chain and Compliance Manager, Coles Supermarkets Australia Pty Ltd.*
- *Jason Liu, VP of Food Safety & Care Office of Convenient Store & Chain Restaurant Business of TH China*

The COVID-19 pandemic wave has coursed over more than 180 countries on 6 continents impacting every aspect of our lives and countless industries. Classed as an essential service, the food industry has faced challenges at every point of the supply chain, from labor shortages to worker safety and supply chain interruptions. Join a global panel of food suppliers and retailers as they discuss how the crisis unfolded in their region, lessons learned and what the "new normal" means for the future of food production, retailing and safety.

12:15 p.m. – 1:15 p.m.

### **Concurrent Education Sessions with Live Q&A (MA, JP)**

#### **1. The Secret to Raising Your SQF Audit Score**

*Tatiana Lorca, RD&E Food Safety & Quality Program Leader, Ecolab, Inc.*  
*Kris Middleton, North American Food Program Manager, Bureau Veritas Certification North America*

Psst. Want to know the secret sauce for perfecting your SQF audit? Tired of making the same mistake year after year? Learn how to ace the audit by using verification and corrective action processes correctly to eliminate root causes and ensure the ongoing success of your SQF System. Discover what SQFI expects sites to be doing as part of their implemented SQF system and how non-conformances and corrective

actions from SQF audits will be handled in the newly released Edition 9.

2. **The Co-Man Challenge: Outsourced Production or Processes**

*Brian Perry, Senior Vice President, Food Safety & Quality, Treehouse*  
*Tracie Sheehan, VP Technical Services, Mérieux NutriSciences*

Do you outsource production or processes? Discover a new twist to an old requirement. Edition 9 includes revised language to manage contract manufacturers in your business. This session will review frequently asked questions that include the risk assessment approach to monitor your outsourced co-man compliance.

1:30 p.m. – 2:30 p.m.

**Concurrent Education Sessions with Live Q&A (MA, JP)**

1. **Edition 9 Changes for the Primary, Storage, Distribution and Food Packaging Codes**

*Shanti Anant, Director, Supplier Quality, ProAmpac*  
*Frank Schreurs, Canada Representative, SQFI*

While the Food Manufacturing Codes tend to dominate the Edition 9 headlines, SQF made changes to the other Food Safety Codes including the Primary Codes for Produce, Livestock and Seafood, Storage & Distribution and The Manufacture of Food Packaging. Dive into the details as members of the working groups identify the key changes that would impact your sites and hear how you can still be an integral part of the process.

2. **Visualizing Food Safety Culture**

*Bill McBride, Asia-Pacific Representative, SQFI*  
*Betty Murie, Global Compliance Manager, Wedderspoon Organic*

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2:45 p.m. – 3:30 p.m.

### **The Case for Collaboration in a COVID-19 World (MA, JP)**

COVID-19 has touched every aspect of the food and consumer goods industry in every corner of the world and at all levels of the supply chain. The pandemic has illustrated, like never before, the need for industry knowledge-sharing and collaboration on a global scale to keep our food supply safe and ensure business continuity. Join our global guests for a timely discussion on how the global food community can work together to tackle current and future implications of the pandemic.

3:45 p.m. – 4:30 p.m.

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4:45 p.m. – 5:30 p.m.

### **SQFI “Office Hours”**

Drop in to one of four “office hours” rooms and chat with our SQF global representatives.

**English:** *Bill McBride, Asia-Pacific Representative*

**Mandarin:** *Sarah Wu, China Representative*

**Japanese:** *Noriko Nakima, Japan Representative*

**SQFI Customer Service:** *Umma Arsiwala, Customer Service Administrator (AU)*

5:45 p.m. – 6:45 p.m.

### **Keynote: The Poison Squad & The Crusade for Food Safety at the Turn of the 20th Century (MA, JP)**

*Deborah Blum, Pulitzer Prize-winning Writer and Author of “The Poison Squad”*

At the end of nineteenth century, food was dangerous. Unchecked by government regulation, basic safety, or even labelling requirements, manufacturers put profit before the health of their customers and were knowingly selling harmful products. Discover the fascinating story of Dr. Harvey Washington Wiley, who together with a gallant cast, fought against corporate greed and government corruption at the beginning of the 20th century, leading to the passing of the landmark 1906 Food and Drug Act.