

2020 SQF Global Agenda

Times shown are in CDT (UTC-5) Chicago

Tuesday, October 27, 2020

Simultaneous translation offered in Spanish (SP) if sufficient demand

10:00 a.m. – 10:15 a.m.

Welcome to SQF Global (SP)

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

10:15 a.m. – 11:15 a.m.

Keynote: The Future is Faster Than You Think (SP)

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?

11:30 a.m. – 12:45 p.m.

Codebreakers: Your Introductory Guide to Edition 9 Changes (SP)

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.

1:00 p.m. – 1:45 p.m.

Codebreakers Live Q&A (SP)

*LeAnn Chuboff, Vice President, Technical Affairs, SQFI
Palova Marques, LATAM Representative, SQFI*

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

1:00 p.m. – 1:45 p.m.

Codebreakers Live Q&A (SP)

Frank Schreurs, Canada Representative, SQFI
Julian Poveda, LATAM Representative, SQFI

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

1:00 p.m. – 1:45 p.m.

Codebreakers Live Q&A

Tammie van Buren, Manager, Compliance, SQFI
Luis Cruz, LATAM Representative, SQFI

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

2:00 p.m. – 2:45 p.m.

The Case for Collaboration in a COVID-19 World (SP)

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.

3:00 p.m. – 4:00 p.m.

Concurrent Education Sessions with Live Q&A (SP)

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.

4:15 p.m. – 4:30 p.m.

Welcome to SQF Global (SP, JP, MA)

Welcome, Bienvenido, Bem-vindo, G'day, Bonjour, huān ying and

youkoso! Join the SQF global representatives as they welcome you to SQF Global 2020.

4:45 p.m. – 5:30 p.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.

5:45 p.m. – 6:45 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.

Wednesday, October 28, 2020

8:00 a.m. – 11:00 a.m.

SQF Global Partner Expo (dedicated hours)

(Live sponsor presentations and business meetings)

11:00 a.m. – 12:00 p.m.

Concurrent Education Sessions with Live Q&A (SP)

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 3rd 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.

12:15 p.m. – 1:15 p.m.

FDA New Era of Smarter Food Safety (SP)

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.

1:30 p.m. – 2:30 p.m.

Concurrent Education Sessions with Live Q&A (SP)

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.

2:45 p.m. – 3:45 p.m.

Feeding the World Safely, Transparently and Sustainably (SP)

4:00p.m. – 4:45 p.m.

Global Collaboration Rooms

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5:00 p.m. – 6:30 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.

Thursday, October 29, 2020

8:00 a.m. – 11:00 a.m.

SQF Global Partner Expo (dedicated hours)

(Live sponsor presentations and business meetings)

11:00 a.m. – 12:00 p.m.

Concurrent Education Sessions with Live Q&A (SP)

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, Merieux 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.

12:15 p.m. – 1:00 p.m.

SQFI “Office Hours”

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

English: *Frank Schreurs, Canada Representative*

Spanish & Portuguese: *Luis Cruz, Julian Poveda, Palova Marques, LATAM Representatives*

SQFI USA Customer Service: *Daniel Akinmolayan, Seton Talty, Emilia Torres-Sanchez, Clara Martin*

1:15 p.m. – 2:15 p.m.

Concurrent Education Sessions with Live Q&A (SP)

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

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.

2:30 p.m. – 3:30 p.m.

Keynote: The Poison Squad & The Crusade for Food Safety at the Turn of the 20th Century (SP)

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.

4:00 p.m. – 4:45 p.m.

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5:00 p.m. – 6:00 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.