

Local Food Connection, 2010 Workshop Notes

Workshop Title

Rm#

Estimate # of Attendees in Rm

Panelist Names

Notes of Proceedings

Moderator Name

Note Taker Name

Notes:

Lean Enterprise and Food Safety (OMEP – not for profit)
Help businesses transform to become more competitive.

OMEP results

Companies served: 105

Jobs created or retained: 2,277

Increased or retained sales \$425,945,667

Cost Savings: \$35,919,921

Reduced lead time and defect rate. An entire supply chain can be affected if there is a defect. Can create a bad image /reputation for a business.

What does this mean to you? (Picture of food in a landfill – shows the unnecessary waste). The goal is not to have the waste to begin with. Any time you have to react it would be wasteful

Mills have a very high recovery of products.

LEAN: Systematic and relentless elimination of waste in all forms resulting in:

Improved quality

Lower costs

Shorter lead-time

This will help you become more competitive if you follow the formula.

Marketplace with global competition:

Global marketplace (Price – cost = Profit)

Value added: Any activity that changes the market form or function of the product or service.

Lean = Eliminating Waste

Non-value added:

Overproduction, waiting, transportation, non value-added processing, excess inventory, defects, excess motion, underutilized people, energy/environment

Typically 95% of all lead time is non-value-added.

Underutilized people: this means that a worker's creativity is not being tapped into. The boss needs to be a listener.

Subway example: shows where the traffic point is with the process (turbo chef – the toaster oven). The toaster takes longer than every other step (bottleneck).

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Standardized work: Defines operations safely carried out with all tasks organized in the best known sequence using the most effective combination of these resources: People, materials, methods, machines

Principles apply to all industries – waste is everywhere.

Peanut Corp of America: Salmonella outbreak (PCA found salmonella in product and shipped it anyway).
ODA – Good Manufacturing Process – requirement for processors to follow

The Global Food Safety Initiative (GFSI) is coordinated by the Consumer Goods Forum, was launched in May 2000.

The GFSI Mission is: Continuous improvement in food safety management systems to ensure confidence in the delivery of safe food to consumers.

Wal-Mart first US retail grocery chain to adopt GFSI.

Food Marketing Institute (FMI) and SQF

Audience concerned that the health and safety problems will have more of an impact on smaller farms.

Safe Quality Food is a third party auditor that is driven by buyers like Wal-Mart (very in-depth, expensive process)

Other Inspection/Audit Organizations (OMEF helps businesses through the audit process):

USDA/FDA/ODA

Primus Labs

NSF

Silliker

H.R. 875: Food Safety Modernization Act of 2009

Food Safety and Quality Systems:

Pre-requisite programs

HACCP (Hazard Analysis Critical Control Point) – a lot of companies don't have this in place.

Food Defense – based on the federal building defense system

Quality Management – SQF programs will require quality management

E verify will be a program required under the Food Safety Modernization Act

Project Flow:

Assess opportunity for impact → Training → Implementation → Impact verification

OMEF – helps companies come together with suppliers.

Q&A: Is this relevant to the micro-processors?

Yes, OMEF has helped small processors implement safety handling processes.

Employer Workforce Training Funds –available grants to have OMEF come in. Lane Workforce Partnership is the local fund distributor.