

Food Safety Processes and Challenges



Betsy Kaesontae (betsy.kaesontae@crackerbarrel.com)



Overview

Supplier/Product Food Safety Process

• Supplier Approval Process

Grower Food Safety Process

• Supplier Expectations

Restaurant Food Safety Process

- Employee Training
- Food Safety Audits
- Product Disposition

Food Service Challenges



Quality and Food Safety Mission Statement

Create and Execute Processes and Systems for Ensuring the Safety and Consistency of Specified Products Delivered to our Stores and Guests.



Supplier/Product Food Safety Process

Supplier Approval Process

General Manufacturing Practices (GMP)
3rd Party Food Safety Audit
FDA/USDA Approved Facility
Recall Program
HACCP Program
Quality Assurance/Product Development Agreement
On-Going Product Adherence Audit
On-Going Processing Plant Visits



Grower Food Safety Process

Grower Expectations

Insurance
Pesticide Residue Testing

Maximum Residue Levels

3rd Party Quality Audits

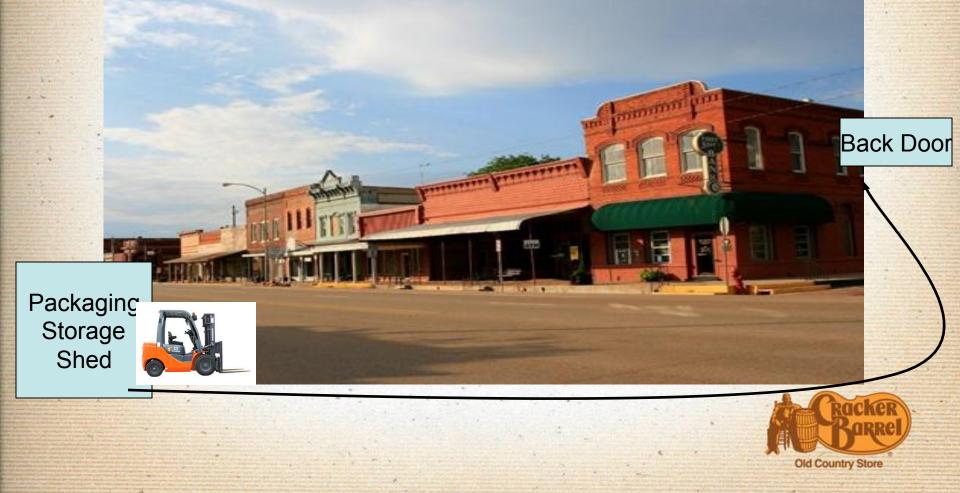
Pest Control, Employee Hygiene, Water Quality, Sanitation, GAP Audits

FSMA (Once Published)

Distributor Expectations •Insurance •GMP Audits •FSMA (Once Published)



Would you Approve this Food Processing Facility?



Restaurant Food Safety Process

Receiving Products

• Required temperature checks

Employee Training

- FIFO
- Proper Product Hierarchy Storage
- Proper way to Wash and Prepare Produce
- Proper Cook Temperatures
- Proper Holding Temperatures
- Daily Documentation
 - Critical Item, HACCP, Production Charts

3rd Party Food Safety Audits

 Food Source, Employee Hygiene, Time/Temp Control, Cross-Contamination, Cleaning/ Sanitation, Physical Facility and Documentation

Product Withdrawal or Recall Process

• Product Disposition



Why is "How you Discard Product" Important?





Food Service Challenges

Local Purchases

• Produce Supply Issues due to Poor Weather Conditions

Lot Traceability

• Some Produce Items are Labeled BUT not ALL



Thank you.

