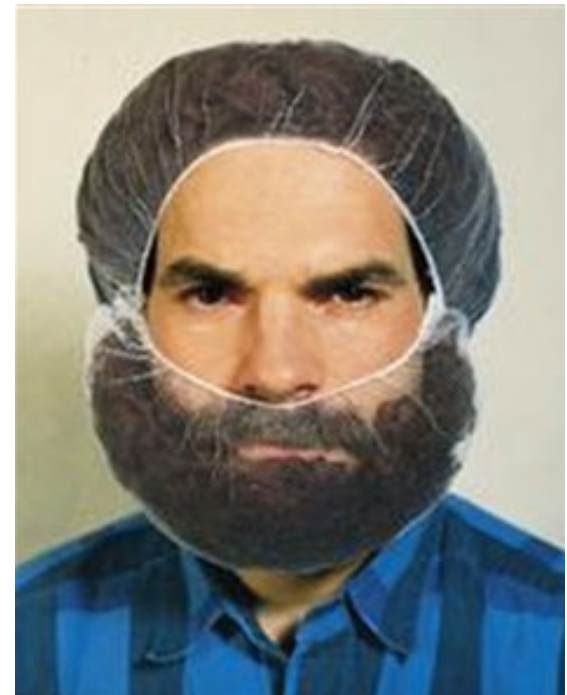


Food Safety Culture change

...or what I like to call

THE PIRATE AND THE BEARD NET...



What it is....

- Producing a safe, high quality beer consistently
- Constantly improving
- Unique

What it is NOT:

- Fast
- Zero Tolerance
- Burdensome
- Massive inspection



KEYS TO SUCCESS

Management Buy-in (Upper, middle & Lower)

Collaboration (Internal & External)

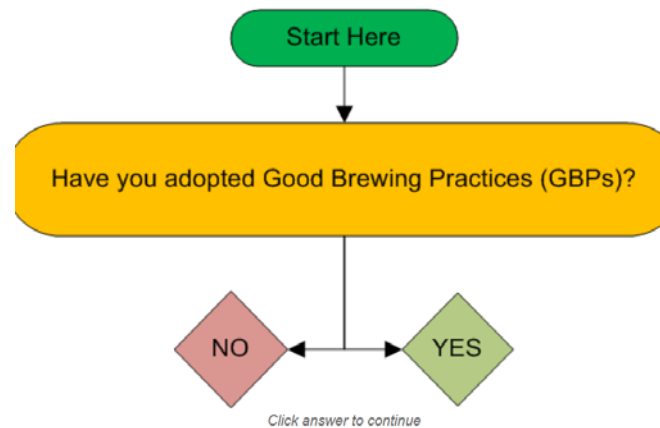
Educate your people

Follow up

Where to start?



- Food Safety Decision Guide for the Brewing Industry



- **cGMP's (CFR Title 21, Part 110)**

- A – **General (Personnel)**
- B – Buildings and Facilities
- C – Equipment
- E – Production and Process Controls
- G – Defect Action Levels

- **Specifications (Ingredients, Packaging and Final Product)**

- Description
- Ingredients
- Micro, Physical and Chemical Attributes and levels
- How is it packaged
- How it should be stored
- Shelf Life

- **WWW/DB**

- **Recall Program**

How to do it... or maybe not.

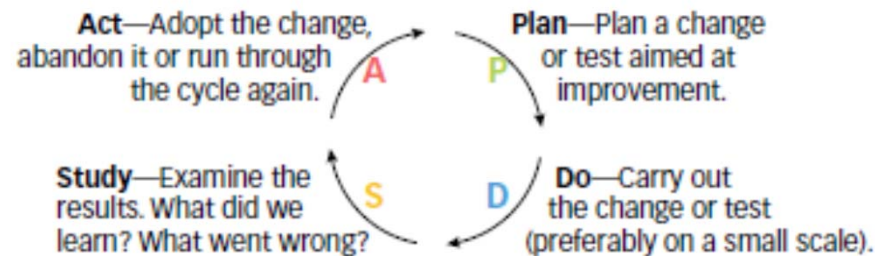
- Educate
- Empower
- Example
- Incentivize and then the stick



=



PDSA cycle: Deming—1993 / FIGURE 7



Source: www.qualityprogress.com Nov 2010 QP Journal

A smattering of resources:

- MBAA Food Safety/HACCP web page:
 - <http://www.mbaa.com/brewresources/Pages/haccp.aspx>
- FDA
 - <http://www.fda.gov/food/guidanceregulation/cgmp/default.htm>
 - (see full text link at the bottom)
- Your suppliers
- <http://www.henrythehand.com/>
- USDA Food Safety and Inspection Service
 - <http://www.fsis.usda.gov/>
- W. Edwards Deming – *Out of the Crisis*

Brian Wiersema
Food Science & Technology