Your Definitive Guide to Traceability Requirements for Bakeries

This guide takes a look at specific requirements for Bakeries and breaks down what we at JustFoodERP think are some of the most important key points to consider for your company when planning for the future.

GS1US DDB Traceability Readiness Program and how it relates to Bakery requirements

Most of our Bakery customers are involved in some way with the GS1 US Dairy, Deli & Bakery Traceability Readiness Program. The goal of this program is streamlined connectivity across the supply chain. Bakeries are focused on improving their business processes in the areas of product identification, data transport through electronic data interchange (EDI) and ecommerce applications, and the utilization of emerging technologies like GS1 DataBar barcodes and RFID to realize efficiency benefits.

Bakeries that are working with big box stores have to now work with digitized data and automated processes – often accessed by staff walking the shop floor or warehouse using mobile devices. This trend as well as the use of business software like ERP, dramatically boosts both the speed and accuracy required for traceability standards today.

Global Food Safety Standards (GFSI) and how it relates to Bakery requirements

GFSI which benchmarks recognized schemes including SQF Edition7 the BRC Global Food Standard, and FSSC 2200, are making significant progress in standardizing traceability requirements across the entire food system. Best practices have been incorporated so that food companies that choose a GFSI recognized safety scheme will know they are meeting the criteria needed for FSMA compliance. As well, many larger customers – retail, foodservice or other food manufacturers – are increasingly demanding this kind of certification from their suppliers. Not to mention that complying with GFSI recognized scheme ties in with your GMPs, HACCP programs, and FSMA compliance. Software now has to be aligned to meeting requirements around quality control and your supply chain.

> "We're very proud of being BRC certified at both our facilities, which fits into our goal to deliver safe quality food... we have good traceability all the way through to corrective action"
>
> Eric Murphy, Director, IT
> The Original Cakerie, JustFoodERP Customer

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FSMA & Tracing and how it relates to Bakery requirements

FSMA legislation includes a major section on traceability – a mandate to identify, implement and improve the capacity to track the movement of food products, and trace the cause of food poisoning outbreaks to the source, and requires programmatic coordination between responsible agencies. As a result of this new federal emphasis, even food companies with product tracing systems in place already may need to revisit their procedures, processes and data. That's because not all tracing systems are created equal; they vary depending on:

- How much information the system records.
- How far forwards and backwards in the supply chain the system tracks.
- The precision with which a system can pinpoint a product's movement.
- What technologies are used to maintain records.

Product Recall Requirements for Bakeries

The FDA now has the power to detain a food product from distribution, or remove it from the marketplace, by mandatory recall. Prior to now, food companies have only been required to recall tainted or suspected tainted products voluntarily. Mandatory recalls mean that your recall processes need to be fast and accurate, every time. Some of the reasons the FDA might invoke a mandatory recall include:

1. Food becomes contaminated – at any number of stages in the supply chain.
2. An allergen isn't listed on the food label.
3. Food came in contact with an allergen at some point during processing.
4. Foreign materials were found in the batch.
5. Current Good Manufacturing Practice (cGMP) regulations weren't followed.

With recalls, you obviously want the fastest path of least resistance to gathering and acting on data. With today's software technology, you can easily beat the 24-hour minimum recall requirement set by the federal government and, indeed, your customers may expect you to. Having all your data in an ERP system, your employees just tell the system to 'find this item with this lot number' and the system shows its location, which customers it was shipped to, etc. With a single-button trigger within ERP, a recall is set in motion with electronic integration of documentation with email notification to supply chain partners bi-directionally, and completed in minutes, not hours.

> *"Traceability and recall functionality within our ERP helped us gain our GMP certification – and win Costco as a customer!"*
>
> Tamar Markham, VP, Finance/Treasurer, Almondina Brand Cookies, JustFoodERP Customer

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Summary

Given the demands of Bakery Traceability, and equally important requirements in the making and moving of par-baked and frozen goods, the business case for establishing the very best traceability processes is stronger than ever – especially in light of FSMA rules, the FDA's new 'teeth' around mandatory recalls, and increasingly long and complex global food supply chains.

Before you begin to investigate your options around software that supports and enhances traceability at your organization, consider creating your own 'Food Traceability Road Map' with checklists and action items for each step – such as:

- Evaluate your current efforts – document and analyze your organization's current traceability efforts.
- Hard costs – such as technology and equipment.
- Soft costs – such as administrative time spent.
- Costs vs. current, and potential, benefits.

Case studies that feature companies that are addressing these requirements:

Ellison Bakery Case Study

Almondina Case Study

The Original Cakerie Case Study

Baker Boy Case Study

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