Food Safety Microbiology Management in the Up-Stream Value Chain
Fabien Robert, Quality Assurance Center Director for Zone America, Nestle

Agenda
1- General consideration
2- Nestle Up Stream management
3- Focus on primary producers development

COST OF A MICROBIOLOGY SAFETY ISSUE

Root cause for Microbiological Outbreak
Fresh produce remains the leading cause of foodborne illness outbreaks surpassing the typical vehicles for pathogen carriage such as meat, dairy, and seafood (CDC 2017).

Nestle
- CHF 90 billion in sales in 2018
- 318,000 employees in over 189 countries
- Over 400 factories in 86 countries
- Over 2,000 brands
- 1 billion Nestlé products sold every day

2018 Recalls & Outbreaks in USA
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Nestle Quality program in up Stream Supply Chain

FOREIGN BODIES PREVENTION STRATEGY
FOOD FRAUD PREVENTION PROGRAMME
TRANSPARENCY & PRODUCT TRACING PROGRAMME
FOOD SAFETY DEVELOPMENT ALONG SUPPLY CHAIN

AUDIT PROGRAMME
RAW MATERIAL SPECIFICATION
SUPPLIERS AND FARMERS DEVT PROGRAM

Basic general principle management
1. Build awareness with all partners across the supply chain
2. Promote best practices
3. Develop prevention plans

Risk management benefits from competency build

COMPETENCY

Hygiene and water Outbreaks

Multistate Outbreak of E. coli O157:H7 Infections Linked to Romaine Lettuce (Final Update)

FDA Investigates 2015 Outbreaks of Cyclosporiasis

Presence of human feces and toilet paper in growing fields and around facilities, irrigation of fields with water contaminated with sewage
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This raises the importance of engaging up stream with our partners

Microbiological food safety starts in the field

COMPETENCY

Development of structured and visual educational materials

Water risk management

Microbiological food safety starts in the field

Criticality of scientific knowledge and field knowledge to develop impactful material

Water risk management example

Water: testing recommendation (Type A)
From science to field and Creation Shared Value

Food safety is part of our responsibility to help protect consumers and food industry
Food safety Management must happen all along the value chain
Microbiology risk management in the field is essential
Education is critical for success
We are ready to support your business through analytical testing and food safety expertise.

Thank you.