

The Future of Food Safety Culture

Commitment and Collaboration

Food Safety Summit

Rosemont, IL

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Agenda

- **Information About Publix**
- **Food Safety from the Top**
- **Operational Excellence**
- **Food Safety Compliance**
- **Recalls and Business Continuity**
- **Food Safety with Customers**





“Food safety isn’t just one department’s or one person’s responsibility. We all need to take responsibility for it, because it will benefit everyone in the long run. ”

Publix CEO Todd Jones

Food Safety As a Strategic Imperative

Food Safety Culture – Operational Excellence



CFP Food Protection Manager Certification





Step in,
step up.

8/1/22-9/30/22



Need a refill?
Check soap,
sanitizer and
paper towels.

8/1/22-8/31/22

Food Safety Culture

Week 13 – 2022



SHARE THESE TALKING POINTS
DURING TEAM HUDDLES.

Know when to change your gloves.

Changing gloves as required is just as important as frequent handwashing. Whenever a food task is interrupted, your food service gloves must be changed before resuming food preparation.

WHY?

- Food service gloves are not magic utensils. They are to be used for a single task and then discarded. Gloves only protect food when used correctly.
- While you are away from your workstation, your gloves could pick up germs, chemicals, or dirt from the nonfood surfaces you touch. Using those same gloves again with food may lead to contamination.
- Changing gloves and washing hands between handling raw food and ready-to-eat food is another critical point where you can prevent cross-contamination.



TIPS of the week ... (Ask your team why these are so important.)

Food Safety Culture – Operational Excellence

Food Safety Culture – Operational Excellence



Preventive Controls for Human Foods – Qualified Individual



APRIL

No Allergens Allowed

Peanuts

DON'T MAKE A RASH DECISION...

- A food allergy is an abnormal response to a food triggered by the body's immune system.
- The only control is avoidance of the food. Despite taking precautions, allergic people may be unknowingly exposed to an allergen.
- Approximately 11 million Americans suffer from true food allergies.

The Nine Major Food Allergens



MILK



EGGS



FISH



CRUSTACEANS



WHEAT



SOYBEANS



PEANUTS



TREE NUTS



SESAME SEEDS

SYMPTOMS OF ALLERGIC REACTION

Loss of Consciousness • Shortness of Breath • Itching or Tingling in and around mouth, face, scalp, hands and feet • Hives (welts) • Wheezing and Difficulty Breathing • Swelling of the Face, Eyelids, Tongue, Lips, Hands or Feet • Tightening of the throat (difficulty swallowing) • Sudden Onset of Vomiting, Cramps or Diarrhea

WHAT TO DO!

**REACT QUICKLY -
CALL 911**



Notify Management -
It Could Save A Life!

An Allergic Reaction Can Take Only Minutes To Develop.
DON'T HESITATE





Inspect What You Expect

- ***Keep it Cold***
- ***Keep it Clean***
- ***Keep it Moving***

Continuous Improvements

- ***Invest in our People***
- ***Invest in our Processes***
- ***Invest in our Technology***
- ***Invest in our Future***

Food Safety Compliance

Food Safety Compliance Improvements

Continuous



Engagement with Regulatory and Association Communities



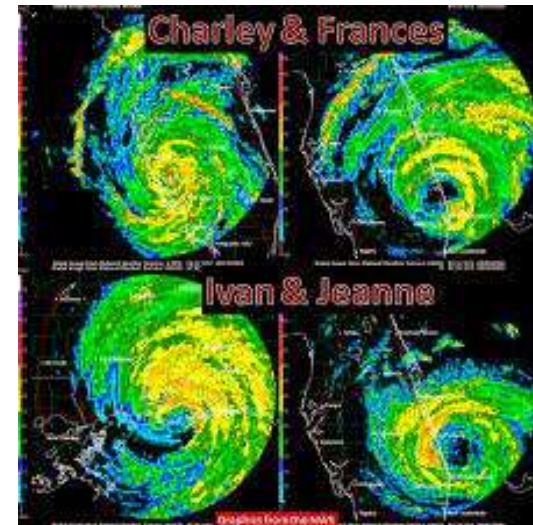
Recalls and Business Continuity

Protecting our Customers

Solutions for our Business Partners



*Ongoing Supply
Chain Challenges*





The Future of Consumer Food Safety







It 's been my pleasure!



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