Digitalizing in Kerry
The World’s Leading Taste and Nutrition Company

Our Purpose: **Inspiring Food, Nourishing Life**

Our Vision: **To be our customers’ most valued partner, creating a world of sustainable nutrition**

Our Mission: Co-creating with customers to sustainably shape the future, our consumer-led approach means we predict growth opportunities earlier to innovate faster. Powered by an extensive technology portfolio, grounded in world class science, driven by the passion and diversity of our people and digitally enabled, we deliver inspiring ways to nourish life at pace and at scale.

Guided by Our Values

- **Courage**
- **Enterprising Spirit**
- **Inclusiveness**
- **Open-mindedness**
- **Ownership**

Underpinned by our Operating Model Principles …

- Customer and Consumer Focused
- Differentiated Resource Allocation
- Leverage Skill and Scale
- Globally Integrated Business
- Driven By Performance Measurement and Results Focus
- Agile and Responsive
- First Choice For Best Talent
- Industry Reference and Customer Preference

Enabled by our People
Global EHS & FSQ Strategy

To Protect our People and Environment and Consistently Exceed our Customer’s Expectations through World Class EHS and FSQ Systems

Customer Engagement, Root Cause Analysis, Culture and Safety by Design

Leading our Culture of ‘Safety First, Quality Always’ using Preventative Processes and Talent to Enable Sustainable Growth

Drive a proactive EHS & FSQ culture across the organisation to ensure we are the employer and partner of choice

Capabilities & Digitalization  Safety by Design  Manufacturing Fundamentals  External Engagement

Safety, Foreign Material, Allergens, Sanitation, Micro, People, Customer Engagement and Resources

Customer Complaints Foreign Material  Total Recordable Incidents LIFE Programme ProSafe  Micro Environmental Monitoring  Plant Risk Health Map (Food and Employee Safety)  Culture (Golden and Safety 6)

A – Courage  B – Ownership  C – Open mindedness  D – Inclusiveness  E – Enterprising Spirit

Audits: Customers, Regulators, GFSI & Internal
## Digitalization Journey

### Up to 2022

**Standardize & Digitize**
- SAP
- Integrated QHSE Management System
- Enterprise Performance Management Systems
- Environmental Monitoring Program
- Golden 6

### 2023 - 2024

**Extend, & Automate, Enable our People**
- Simplified User Experience
- Connected Systems
- Automated Test Data
- Digitized Sanitation Program
- Master Data Enrichment

### 2024 and beyond

**Transform & Leverage Real time Information**
- Automated process data
- Deeper and Instant insights from data
- Inline quality testing
- Predictive & Proactive Systems

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Reduce Risk | Easier for our people | Deliver Efficiency | Drive preventive & proactive | Culture
Digitalization of Food Safety

- **Positive Release**
  Product release is achieved in SAP through logging of test results

- **Audits & Inspections**
  Internal & external assessments are processed through standard workflow

- **Environmental Hygiene Monitoring**
  Swabbing is scheduled, recorded, & trended in SAP

- **Golden 6**
  Empowering production teams to own food safety in their direct areas

- **Master Sanitation Schedule**
  Completion rates of scheduled sanitation activity is recorded each month in Intelex

- **Root Cause & Corrective Action**
  Standard processes to identify root causes and take action to prevent recurrence

- **Reporting & Dashboards**
  Interactive data for real time reporting and trending in EPM and Intelex
Integrated QHSE Management System - Why We Made the Change

Objective: An easier, faster and better way to ensure the quality and safety of our people and our products

Disparate QHSE Systems
- High level of administrative work
- Lack of automated and consistent Analytics and Reporting
- Manual governance

Integrated Enterprise QHSE Management System
- Better: world-class capability to consistently collect, manage and visualize real-time operational data
- Faster: Provide real-time data to track the effectiveness of corrective actions, KPI’s, etc.
- Simplify: Stimulate a proactive culture with tools that evaluate the effectiveness of corrective actions
- Easier: Improve operational efficiency and remove redundancies with a globally-managed, locally relevant system
Environmental Monitoring Program Digitalization
Joining up Systems to manage complexity & deliver faster transparency

- SAP
  - Swab locations & samples
  - Inspection Lot
  - Sample registered
  - Results Registered
  - Results non conforming

- Manufacturing Integration Intelligence
- Visual Hygiene Status

- Enterprise Performance Management
  - Real-time, trending, performance & completion

- Outlook
  - Escalation

- Intelex
  - RCA & CAPA

- External Lab Partner
- Testing
- Results
- Results non conforming

Joining up Systems to manage complexity & deliver faster transparency
Global Leader in Supply Chain Solutions

We partner with organizations to architect smart, sustainable supply chains that fuel growth and positively impact customers and communities.

We are dedicated to creating an outstanding work environment for our team of 13,000+ employees, who combine our expertise with the latest technologies to deliver unmatched value for our customers and protect their brands.
Global Brand Protection Programs
Underpinned by Digitalization & Integrated Management Systems

People First
- Mechanisms to measure Food Safety, Quality and H&S internal culture improvement

Integrated Risk Management Programs
- Global compliance management program
- Wider compliance development for auditing & corrective actions
- Risk trending/reporting BI solutions

Risk Management Digitization
- Supply Chain Compliance:
  - E2E temperature visibility
  - Customer’s digital food safety system
- Supplier Collaboration:
  - Customer portal Quality functionality
  - Quality & Compliance project
Our Food Safety & Quality Digitalization Journey

SUPPORTING ASSURED SUPPLY
Our digital systems enable us to share Quality & Food Safety data with Suppliers & Customers to drive performance improvement

Providing supplier insights (e.g., Supplier Delivery Compliance & Product Quality Defect Reporting) to all MB markets

Inbound Temperature Monitoring
Facility Temperature Monitoring
Continuous Temperature Monitoring

BRAND PROTECTION
Supporting supply chain resilience with a proactive, preventative approach to Food Safety & Quality by utilizing predictive analytics and data foresight to identify potential quality or compliance issues support supply chain resilience.

Developing end-to-end supply chain temperature visibility

Load Security

Suppliers

Quality Inspection Process (QIP)
External Audits (FSSC 22000, DQMP, BRC, FS)

Coruson Compliance, Mgmt System & BI Reporting

DC Scorecard Reporting

Load Security

Food Safety & Hygiene Controls

Stock Recovery Program

Emergency Contingency Plans

Value from Waste Backhaul
Compliance Management
Continuous Temperature Monitoring
Claims Alerting
Benefits

Supply Chain Insights

Predictive Analytics

Artificial Intelligence
Lessons Learned

Cultural Change
Skill Set
Aligned Strategy
System Integration
Budget
Terminology
Visibility
What Next ...?
We move the things that matter
Food Safety Digitization: Stepping into the Future

Presented by:
Traci Slowinski, REHS, CP-FS
McDonald’s Restaurant Food Safety Manager
For over 65 years, our customers have held a high level of TRUST in our Brand. The McDonald’s U.S. Food Safety & Quality Systems team pledges to maintain that standard by ensuring our restaurants serve safe, consistent, high-quality food.
How We Operate – A selection of our partnerships

Suppliers

Company

Owner/Operators

- Menu Development
- U.S. Operations
- U.S. Equipment
- Field Offices

- Marketing
- Legal
- Treasury

Asian McDonald’s Operator Association

NFLA

nEMoA

NATIONAL OWNERS ASSOCIATION

OPNAD
McDonald’s Food Safety Commitment

What does food safety mean to you and how does it impact your role?

Food safety is paramount at McDonald’s, and it has always been a top priority for us. It’s also a competitive advantage and trust builder with our customers. For many, food safety is a way to protect their families and loved ones. For us, it's about protecting our business, our brand, and the reputation of the food we serve. It's about doing the right thing for the communities where we operate.

There is no margin for error with food safety. We need to get it right, every time. We know that our success is built on the trust of our customers, so we are committed to delivering the best possible food and service experience possible.

What does food safety mean to you and how does it impact your role?

Joe Elfringer
President, McDonald’s USA

At McDonald’s, food safety is a top priority. It’s no longer just about keeping customers safe; it’s about keeping the world safe. We are committed to doing our part to ensure that the food we serve is safe and wholesome.

What does food safety mean to you and how does it impact your role?

Chris Kumpczynski
President and CEO

At McDonald’s, food safety is a top priority. It’s no longer just about keeping customers safe; it’s about keeping the world safe. We are committed to doing our part to ensure that the food we serve is safe and wholesome.

What does food safety mean to you and how does it impact your role?

Angelica Wendt
VP Global and National Quality

Part of keeping our values is a strong Food Safety Culture from the farm to the final customer.

Having a robust Food Safety Management System with high standards and policies, as well as verification and enforcement tools, is a foundation for the most important part: everyone takes responsibility.

The impact of a yearly Food Safety week is to take everybody with us on our Food Safety Education journey.

My personal role is to empower all of us, whether you are working in a farm, at a supplier, in distribution centers, in stores or over 36,000 restaurants. It is to turn Corporate office into the right thing and brand ambassadors for Food Safety. I would like to drive Food Safety KPIs of open rescue reports down to zero, when those are made, have the code where we elevate training and communication so that we recognize and reward success and best practices.
Problem Solving with Digital Food Safety (DFS)

- Modernize
- Simplify
- Flexibility
- Continuous Improvement
Digital Food Safety (DFS)

Solutions
DFS in Action

Temp Beef Patty #1

178.2°F

STABILIZING

Range 1: Min: 175°F
Range 2: Min: 175°F Max: 190°F

176.7°F

Recorded
REMOVE PROBE

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Benefits of DFS

- Integrity
- Continuous Improvement
- Simplification
- Celebration
- Active Managerial Control
- Time Savings
Remote Temperature System (RTS) Solution

- Sensor
- Gateway
- Cloud
- DFS
- Alerts
- Corrective Actions
Benefits of RTS

- Labor/Time Savings
- Peace of Mind/Continuous Monitoring
- Inventory Insurance
- Energy Savings
- Maintenance and Repair Decisions
What’s Next

The Initiative to modernize through Innovation made real in the restaurants

Checklist Management (CM)
Remote Temperature System (RTS)
Smart Equipment
- Grills
- Fryers
- Frozen Dessert Machine
- Handwashing
Inventory Management (EDSC)
- RFID
- Main delivery
- Store transfer
Evolution of the McD Food Safety Scorecard

Restaurant Food Safety Scorecard

- 3P-FSV
- RTS
- HDI
- DFS
- Customer Insights
Thank You!!

Traci Slowinski
US Restaurant Food Safety
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