

KERRY

SafetyFirst
QualityAlways

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

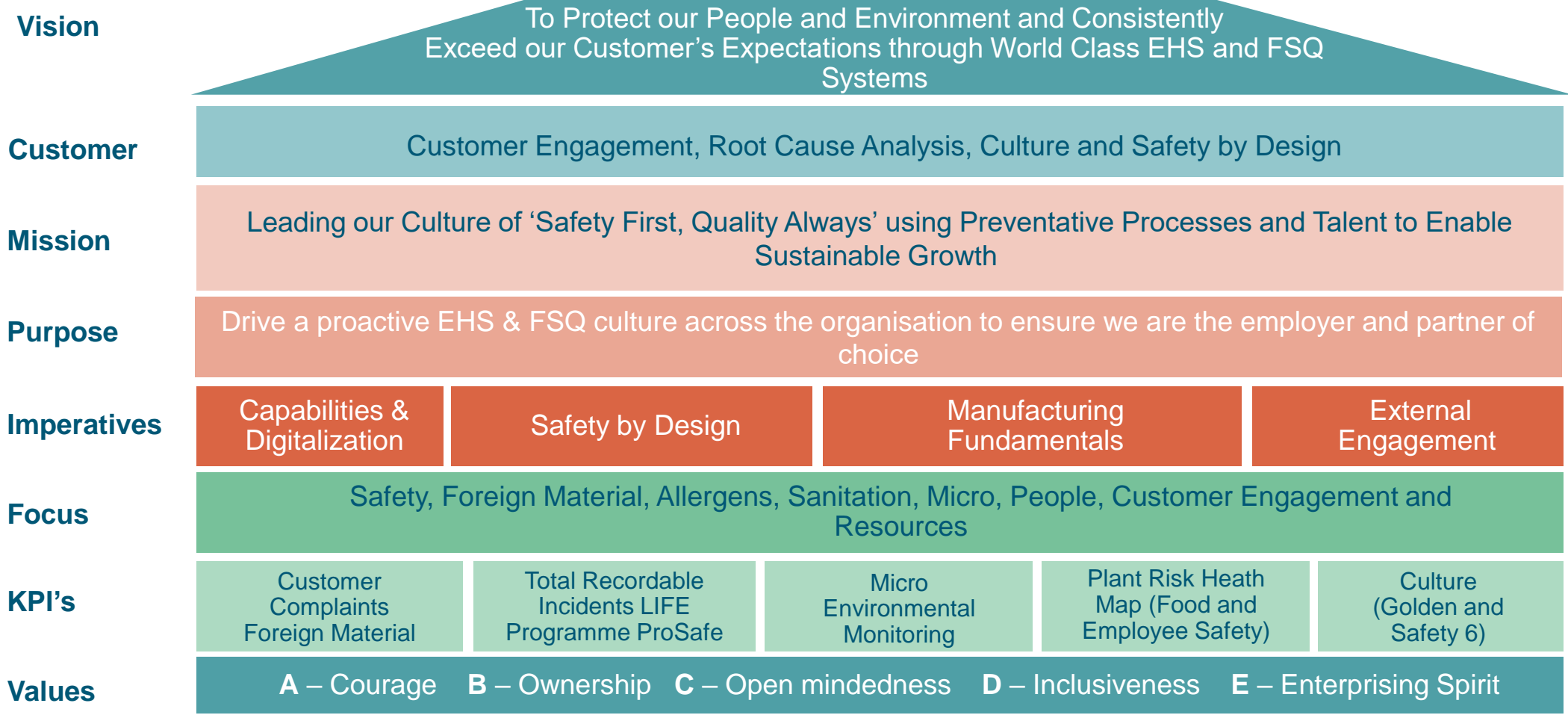
Agile and
Responsive

First Choice For
Best Talent

Industry
Reference and
Customer
Preference

Enabled by our People

Global EHS & FSQ Strategy



Audits: Customers, Regulators, GFSI & Internal

Digitalization Journey



Up to 2022

2023 - 2024

2024 and beyond

Standardize & Digitize

- SAP
- Integrated QHSE Management System
- Enterprise Performance Management Systems
- Environmental Monitoring Program
- Golden 6

Extend, & Automate, Enable our People

- Simplified User Experience
- Connected Systems
- Automated Test Data
- Digitized Sanitation Program
- Master Data Enrichment

Transform & Leverage Real time Information

- Automated process data
- Deeper and Instant insights from data
- Inline quality testing
- Predictive & Proactive Systems

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



Master Sanitation Schedule

Completion rates of scheduled sanitation activity is recorded each month in Intellex



Environmental Hygiene Monitoring

Swabbing is scheduled, recorded, & trended in SAP



Golden 6

Empowering production teams to own food safety in their direct areas



Root Cause & Corrective Action

Standard processes to identify root causes and take action to prevent recurrence



Reporting & Dashboards

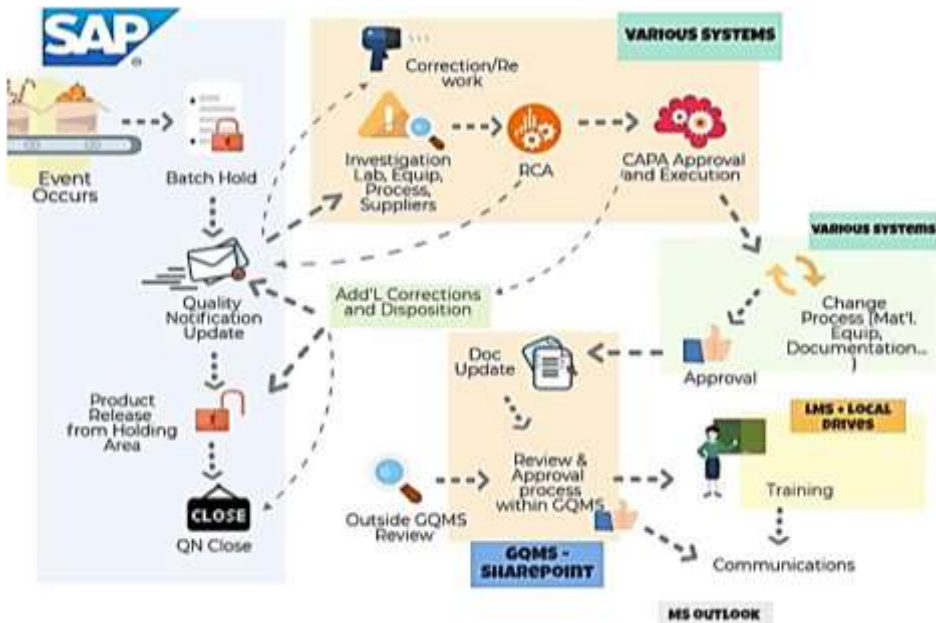
Interactive data for real time reporting and trending in EPM and Intellex



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

From



Disparate QHSE Systems

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

To



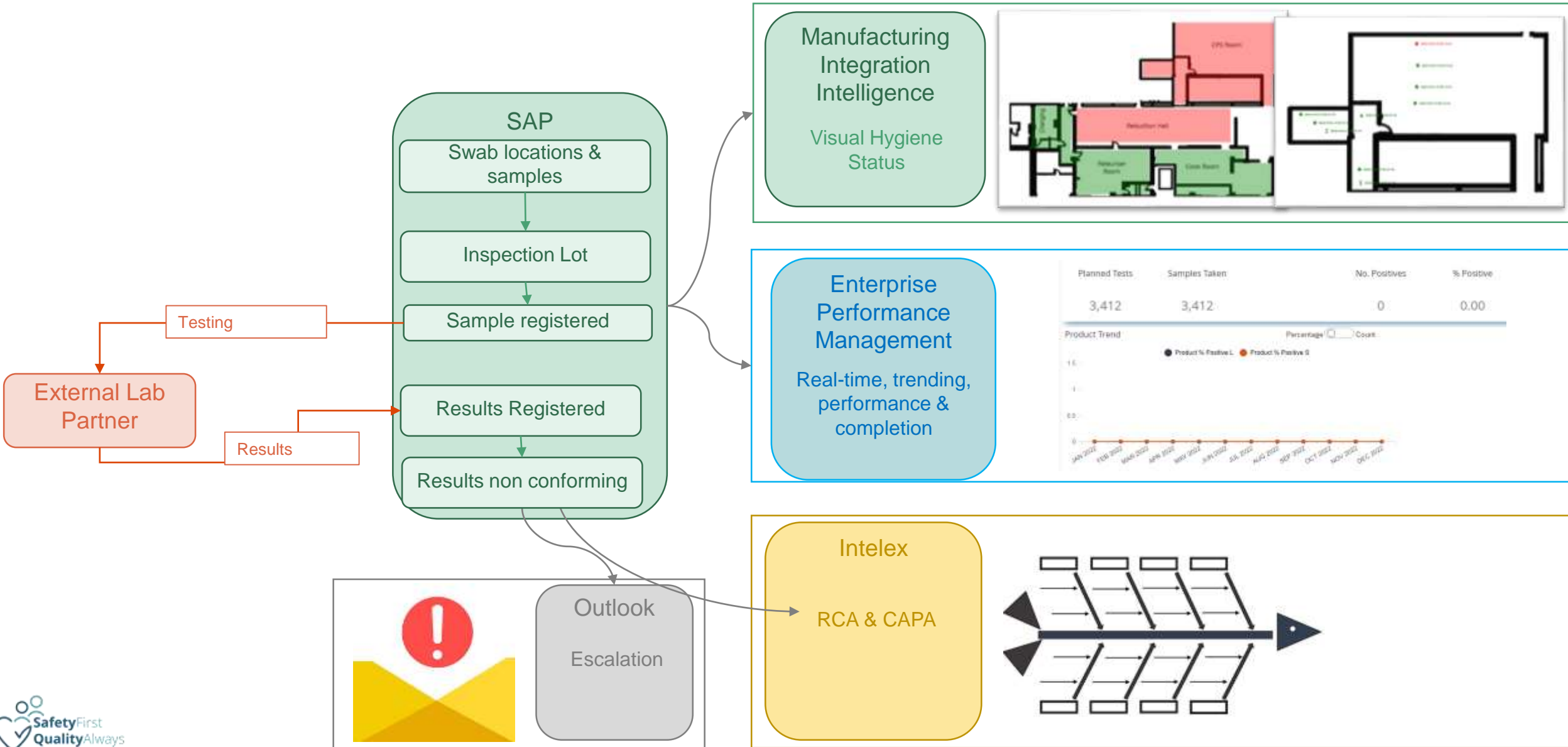
Integrated Enterprise QHSE Management System

- 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





KERRY
GOLDEN **6**
SIX
Digitalization

Food Safety Digitization:

Stepping into the Future

Presented by:

Traci Slowinski, REHS, CP-FS

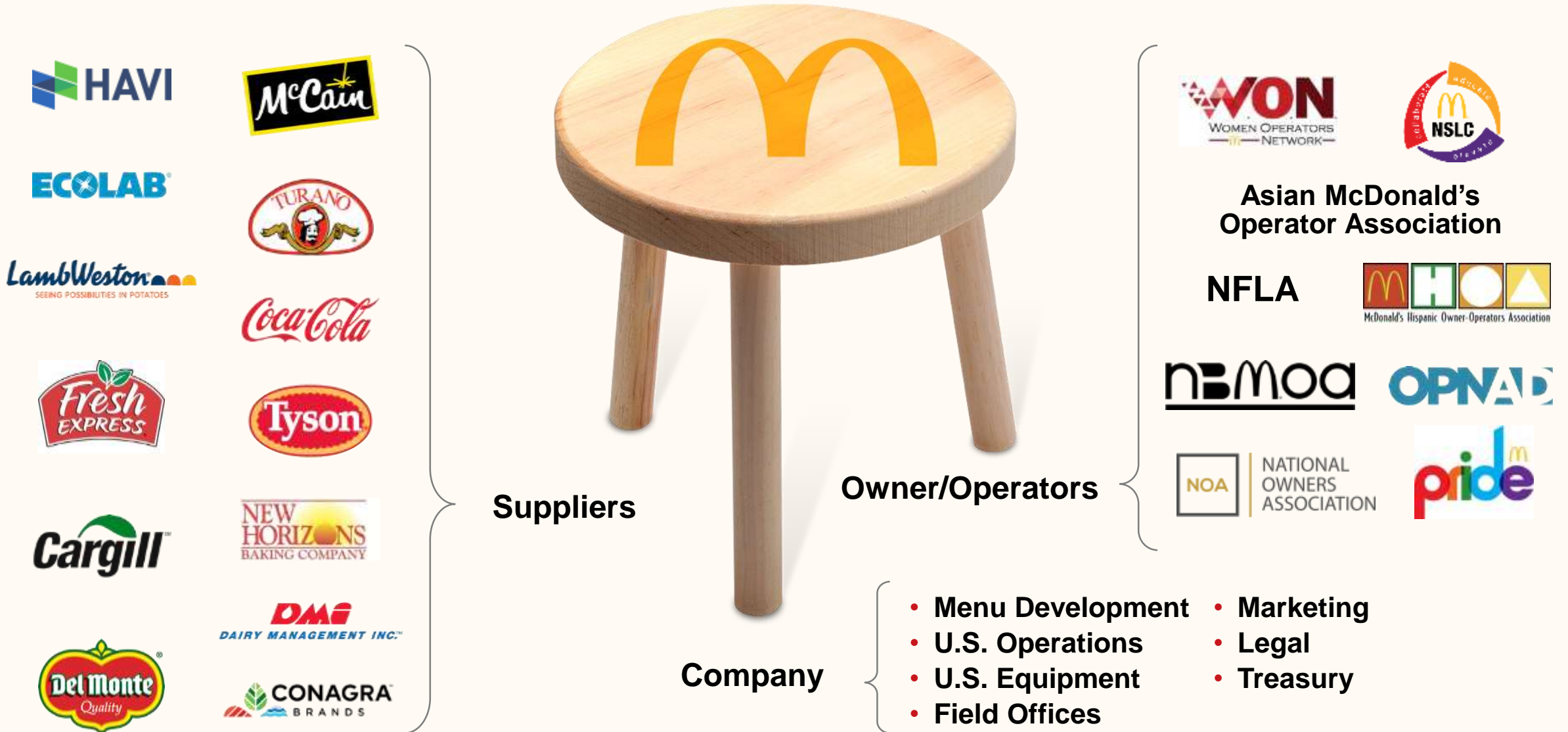
McDonald's Restaurant Food Safety Manager



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



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 nearly seven decades, our approach to quality and food safety has helped make McDonald's a trusted brand around the world. It's one of the reasons we continually hear from customers that they will stop at a McDonald's no matter where they are in the world because they can count on us for quality food and a safe, predictable, consistent visit. Since the onset of COVID-19, our customers' needs and expectations for safety have taken precedence.

There is no margin for error with food safety. We have to get it right. When I think about my role and the role of all of us who work with the restaurants, our priority is to earn customer trust, and help each other continuously improve.



Joe Erlinger

President, McDonald's USA



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

At McDonald's, food safety is a top priority. In serving more than 38,000 communities around the world, I understand the responsibility that my leadership team and I have in upholding rigorous standards. From our trusted suppliers, farmers and ranchers, to our innovative teams leading operations, menu development, packaging and distribution, and of course our Owner/Operators who implement food quality and safety best practices in their restaurants—by working together, we're building trust in our Brand. It's central to our purpose and our values, to the way in which we run our restaurants – and it takes all three legs of the stool to make it happen.

Ray Kroc once said, "If you look after the customer, the business will take care of itself." Sixty-five years later, we're still operating with that mindset. It speaks to the great customer service we provide, our affordability, convenience and ingenuity. But at the end of the day, we are a food business, and it's the quality and safety of the food we serve that keeps our customers coming back for more.



Chris Kempczinski

President and CEO



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

Part of living 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 measurement tools, is a foundation but the most important part is: **everyone takes responsibility.**

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

My personal role is to empower all of us, whether you are working on a farm, at a supplier, in a distribution center, at one of our over 38,000 restaurants, in a local or Corporate office to do the right thing and be ambassadors for Food Safety. I would like to drive a Food Safety Culture of openness where people speak up when they see mistakes happen, where we elevate training and communication but also recognize and reward success and best practices.

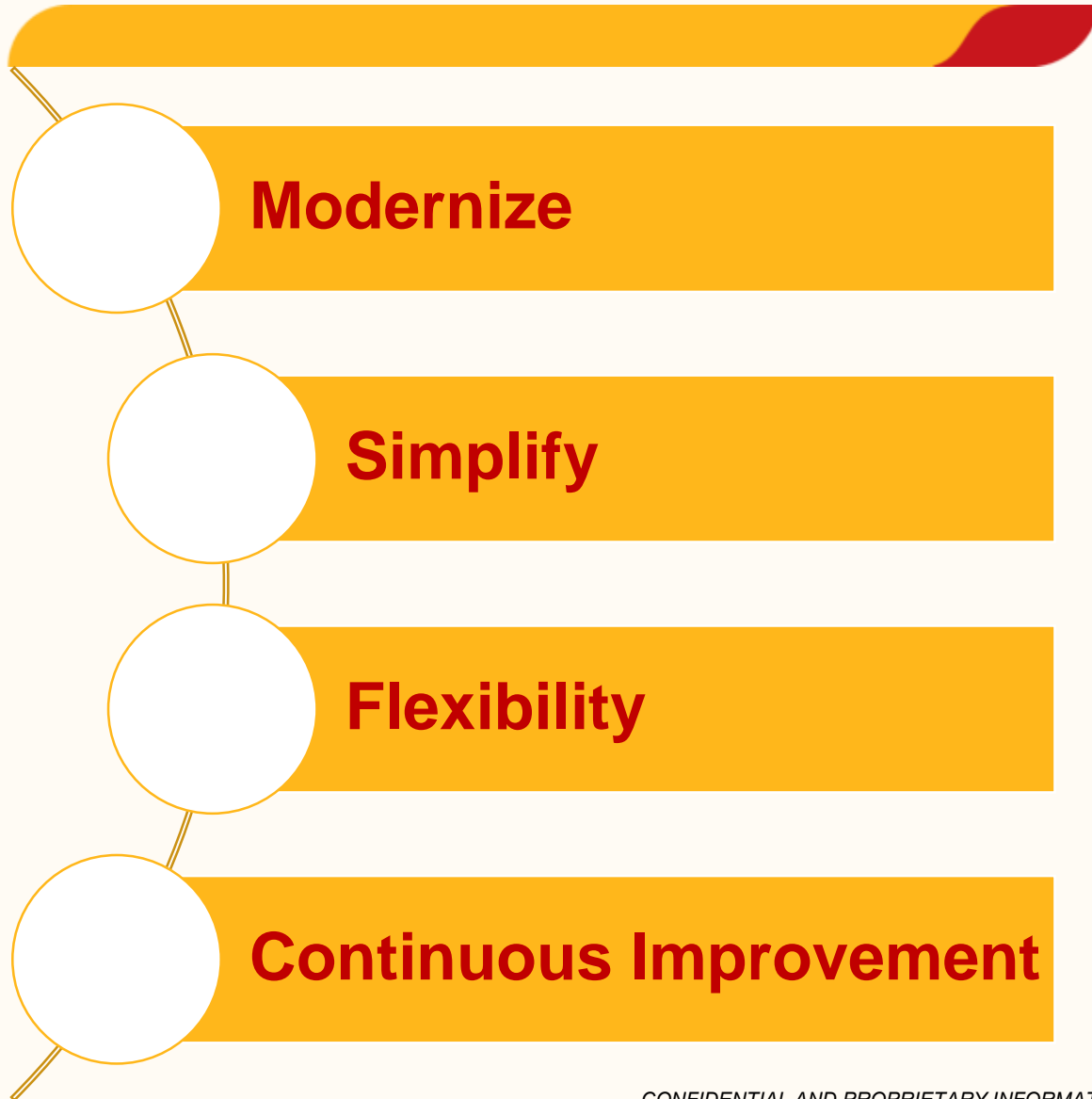


Angelika Wendt

VP Global Food Safety & Quality Systems

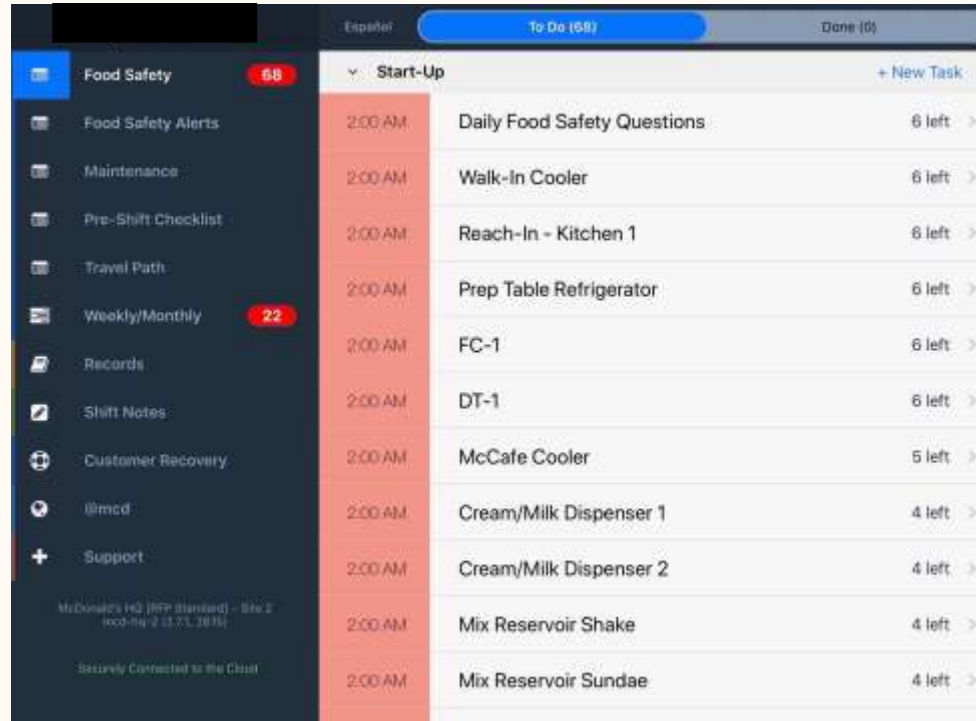
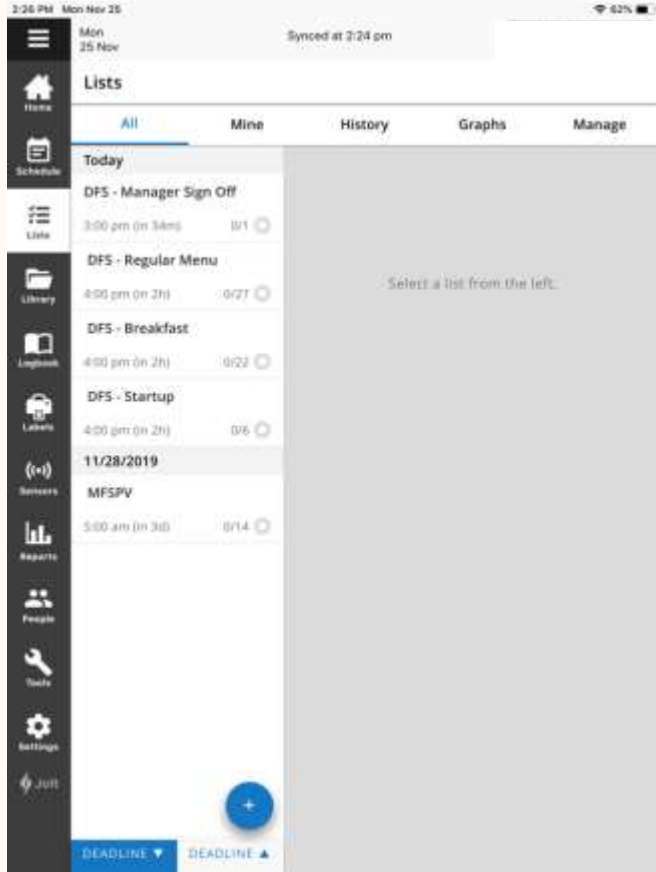


Problem Solving with Digital Food Safety (DFS)



Digital Food Safety (DFS)

Solutions



DFS in Action

Temp Beef Patty #1

Probe: Blue2-MFT 90FD9F140AA4

178.2°F

STABILIZING

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

RECORD RECORD & NEXT
CANCEL SKIP READING

Temp Beef Patty #1

176.7°F

Recorded
REMOVE PROBE

2:13 PM Mon Nov 25 Synced at 2:13 pm

Lists

Today

- DFS - Manager Sign Off 3:00 pm (in 1h) 0/1
- DFS - Regular Menu 4:00 pm (in 2h) 0/27
- DFS - Breakfast 4:00 pm (in 2h) 0/22
- DFS - Startup 4:00 pm (in 2h) 0/6

11/28/2019

- MFSVP 5:00 am (in 3d) 0/14
- No deadline
- Sublist - Regular | 4:1 beef No Deadline 7/7

Did Beef Patties Pass Food Safety? CA YES NO

Did Beef Patties Pass Food Quality? CA YES NO

Submit Items

Benefits of DFS



Integrity



Continuous Improvement



Simplification



Celebration



Active Managerial Control



Time Savings



Benefits of RTS



Labor/Time Savings



**Peace of
Mind/Continuous
Monitoring**



Inventory Insurance



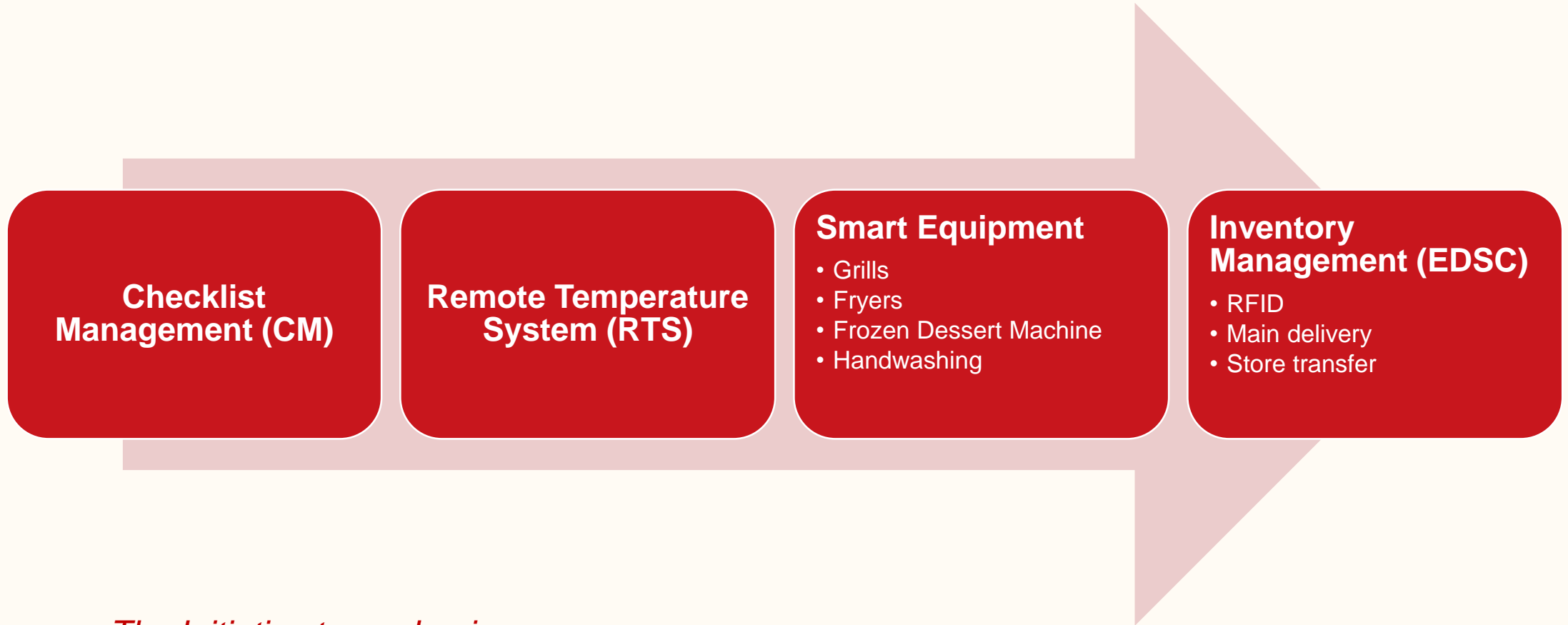
Energy Savings



**Maintenance and
Repair Decisions**

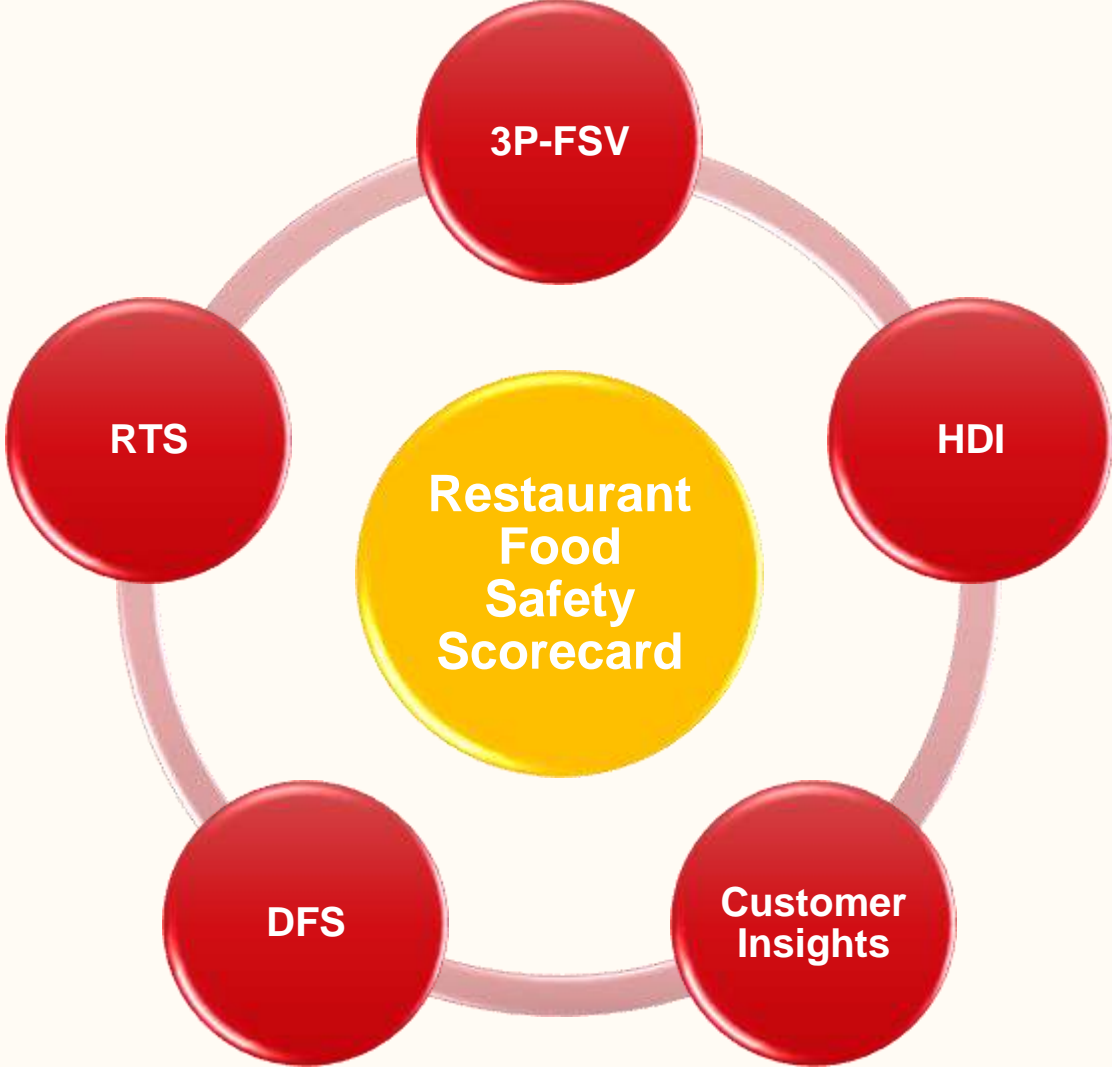


What's Next



*The Initiative to modernize
through Innovation made real
in the restaurants*

Evolution of the McD Food Safety Scorecard





Thank You!!

Traci Slowinski

US Restaurant Food Safety

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