

MIGRATE THE EFFECTS OF COVID-19 ON YOUR F&B PLAN



5 WAYS

5 Ways SafetyChain Customers are Dealing with Disaster

COVID-19, the disease caused by SARS-CoV-2, is impacting every industry in countless ways. Yet, while many businesses have been ordered to pause their operations until the spread of the illness is sufficiently controlled, one industry which cannot take breaks is food and beverage. Because they are deemed essential, they can (and must) operate regardless of any stay-at-home or shelter-in-place orders mandated by local or state governments. For these companies, it remains as critical as ever to continue – and in many cases, even accelerate – production, all while ensuring the utmost commitment to safety. It's a challenge unlike any the industry has faced before, and it calls for a unique approach supported by the right tools.

SafetyChain is a plant management software platform used to optimize the performance of food and beverage manufacturing facilities by streamlining supplier compliance, enhancing visibility into food safety practices, and providing user-friendly checklists and reporting features for operators and management all across the facility. Over 2,000+ food and beverage facilities in North America rely on the platform to optimize their production efforts and drive better results on a day-to-day basis, but now they're trusting in the software more than ever to help mitigate the impact of COVID-19 on their plants. Here are a few of the most powerful ways they're using SafetyChain now.



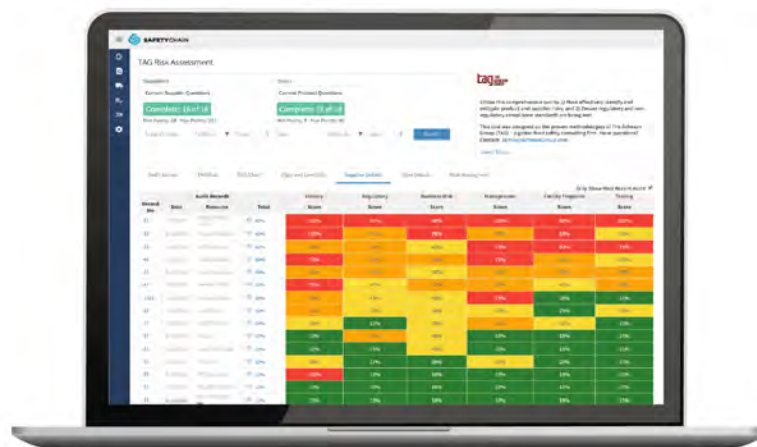
1. Inspect Suppliers

In uncertain times, it becomes more important than ever for food companies to maintain strong lines of communication with their suppliers. In doing so, they can prepare themselves to anticipate delays or source raw materials from areas not as heavily impacted by an outbreak. Inspecting suppliers allows companies to identify any potential weak links in the supply chain and can aid in downstream preparedness. For example, one of America's largest manufacturers and distributors of candy and fine chocolates has leveraged SafetyChain to set up an acknowledgment task for their suppliers specifically regarding COVID-19. Using the platform, they promptly sent out questionnaires to ask:

- ▶ What impact, if any, are you experiencing with your supply partners?
- ▶ Do you anticipate any delays with current or future shipments due to the coronavirus?
- ▶ Do you have any inputs you'd like to provide that would help us manage this situation as best as possible?

They've also used the questionnaire to ask about the employee safety measures their suppliers are putting into place, as well as the nature of their contingency plans should operations be affected. As a result, they can see each supplier's response (as well as open tasks that still require a response) – in one place.

SafetyChain's supplier portal enforces a much-needed level of transparency and ongoing communication amidst evolving circumstances. From shipment delays to long lead times, issues can be identified promptly so their impact is minimized to the greatest possible degree.



2. Prioritize Employee Health & Sanitation

Food manufacturers already have infectious disease policies in place for employees and visitors, but SafetyChain empowers them to implement these or even more stringent precautions during the pandemic. To reduce the spread of illness and ensure the food supply isn't affected, manufacturers are using the software to efficiently carry out daily checklists that prioritize employee health and sanitization practices.

Here's an example of some of the items on checklists companies have implemented:

- ▶ Have staff reported any symptoms for themselves or household members?
- ▶ If employees have had symptoms, do they have a valid return-to-work form?
- ▶ Are only authorized, trained staff currently on site?
- ▶ Are disinfectant/sanitization chemicals being dispensed at the correct concentration?
- ▶ Have food contact surfaces been properly cleaned, disinfected, and sanitized?
- ▶ Have hand contact surfaces been properly cleaned, disinfected, and sanitized?
- ▶ Which precautions are being taken after interactions with outside visitors, if applicable?

SafetyChain software triggers the completion of these checklists on employees' devices to ensure these priorities are kept top-of-mind. Now every sanitation check and checklist is completely auditable. Customers can then share this with their customers to provide extra confidence that their facilities are taking this crisis seriously.



3. Minimize Contact

Officials have called on businesses to do their part in flattening the curve — controlling the spike in cases to avoid overwhelming healthcare providers by reducing the potential transfer of the virus — and food companies are no exception. SafetyChain helps control the spread of germs and promotes social distancing by preventing the need for paper being touched or passed around. Oftentimes, facilities have paperwork that exits the office, makes its rounds on the plant floor, and returns to the office again. With so many touchpoints, the risk for germ transfer is increased.

SafetyChain solves this issue because it allows data to be accessed by key personnel, including both managers and operators, via their own tablets. There's no need to transfer paper back and forth; all checklists and data points are uploaded into the platform in real-time and made accessible instantly. At the end of an employee's shift, they can sanitize the tablet and prepare it for the next individual, the risk of any germ transfer thus averted.

4. Manage Remotely

Some key stakeholders in the food production facilities aren't allowed to go to work, and must stay at home to comply with state or local orders. Another way to enforce social distancing in your plant is to encourage any personnel who can work from home to do so. With SafetyChain, you can ensure only the absolute most essential personnel are on site while others manage remotely, thus limiting the number of people in your facility. Even plant managers can work from home by accessing the platform, which provides real-time updates into plant operations. Managers can even perform record reviews and USDA, PCQI, and other essential sign-offs from anywhere via their preferred devices.

Bill B., Director of Food Safety at one of America's original pioneers of frozen, direct-to-home delivery is using SafetyChain to monitor the pulse of the plants that he doesn't have physical access to due to restrictions. From the platform, he can view the Environmental Monitoring and GMP audits for which he'd normally have to travel. Thinking toward the future, he's preparing for the possibility of requesting virtual audits to remotely assess his 600-plus supplier locations in the weeks or months to come. "We're dedicated to delivering high standards for taste and quality to our customers, and being able to keep operations like this running smoothly is essential to that core value."



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*– Bill B., Director of Food Safety,
Schwan's Company*

5. Keep Pace with Evolving Demand

Many food companies have been overwhelmed by increasing demand following consumers' rush to stock up on food amidst the COVID-19 outbreak. To brace for quarantine periods, shoppers have been panic purchasing in grocery stores. As a result, they're going through supplies at an unprecedented rate.

SafetyChain has convenient scheduling features and alerts to help managers monitor activities and make timely decisions that ensure appropriate quantities are being produced. The platform also supports companies in flexibly meeting the challenges of changing consumer demands. Tyson, for example, is swiftly reacting to restaurant closures by shifting its production to prioritize the cuts of meats commonly sold in grocery stores. Its stock prices have quickly climbed back up after a sharp drop in late February and early March as a result. Similar changes can be enforced with the help of SafetyChain, which offers features such as task scheduling and checklists for operators, ensuring the right production activities are being carried out dynamically and in line with the company's shifting goals.





About SafetyChain

SafetyChain is the #1 Plant Management Platform that improves yield, maximizes productivity, and ensures compliance for process manufacturers. Trusted by over 1,500 facilities, SafetyChain is the only enterprise solution uniting production, quality, safety, and supplier management.