October 29, 2020

RFID in Food Chain Virtual Event
FDA Blueprint for Smarter Food Safety
A Win for Profitability and Transparency
Meet the Speakers

Jeanne Duckett
Transparency Initiative Development
Avery Dennison

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VP of Supply Chain and Insights
FoodLogiQ
FSMA 204: Enhanced Traceability Recordkeeping Requirements

Enhanced Traceability
FSMA 204 lays the foundation for end-to-end food traceability, extending beyond the current “one-up and one-back” requirement.

Designated High-Risk Foods
Listing of a wide variety of produce, dairy, seafood, and ready-to-eat products that would require traceability records.

Harmonized Approach
Reviewed existing standards, industry initiatives and current approaches.
Proposal Aims to Help the Food Industry

Standardize
Data elements and information that companies must establish and maintain across the supply chain.

Define
Define the information to be shared with the next entity in the supply chain.

Facilitate
Rapid and accurate traceability capture required traceability data.

Act
Leverage traceability data needed to prevent or mitigate foodborne illness outbreaks.
What are the Proposed Requirements?

Traceability records must be maintained, legible and stored - and must be provided to the FDA within 24 hours.

Critical Tracking Events:
- Growing
- Receiving
- Creating
- Transformation
- Shipping