## Maintaining food safety during a global pandemic

Perspectives working for a consumer facing, global, food and beverage manufacturer

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## As the Pandemic unfolded... few examples from the front lines

Continge ncy plans	<ul> <li>Lack of "Pandemic" prepared-ness in business contingency plans!</li> </ul>
<ul> <li>Is it for real?</li> <li>Dec 19- March 20</li> </ul>	<ul> <li>White papers on – food borne risks</li> <li>"Unusual" risk assessments</li> <li>Staggered emergency declarations</li> </ul>
	• 10 x time sanitizer review
• Lockdown- pre vaccine	<ul> <li>Unforeseen absenteeism- maintaining quality protocols</li> <li>COVID protocols on the manufacturing floors and labs</li> <li>Paused "non-regulatory" audits</li> </ul>
	Continued oursely challenges and agility impact on ES
• Managed operations – post vaccine	<ul> <li>Continued supply challenges and agility- impact on FS</li> <li>Vaccine hesitancy and continued labor challenges- maintaining FS culture!</li> <li>Audits limitations globally- need for new ways of thinking</li> </ul>
• "New normal"? So what are the lessons learned?	

### Lessons learned.....

#### Maintaining consumer confidence – is a team sport



**Essential status** 



Clarity on foodborne transmission risks



Safety- practices in the supply chain

The VUCA (volatile, uncertain, complex and ambiguous) world is here to stay

Supply chain disruptions





Channel and mix disruptions



#### A digital native organization – is a key enabler



Lighthouseinternal performance reporting

Digitized hazard assessments





Digital enabled process validations



# Our challenge is our opportunity to step change food safety culture in the industry

