Agenda

“Preliminary Tasks for Delivering a Food Safety Plan”

- Introduction to The Coca-Cola Company
- HACCP implementation within the Coca-Cola system
  - Why having a strong HACCP program is important to us
  - Organizational commitment
  - Methodology/Approach
  - Building Capability
  - Governance
- Key Learnings
Introduction: Our Enterprise Portfolio

- Operate in 200+ Countries
- Provide 2,800+ Beverages
- Produce in 1,100+ Plants
- Deliver 1.6BN Servings/Day
- World’s Largest Beverage Company
- Employ 90K+ Company and 900K+ System Associates Globally*
- Own 14 $1BN+ Brands
Why is Food Safety important to us?

- Food Safety is non negotiable
- It is fundamental to our brands and reputation:
  - “PERFECT PRODUCT, TRUSTED EVERYWHERE”
- We need robust food safety systems in view of the increasing challenges faced by our business.....
Multiple Stakeholders

- “External” Challenges – Myriad of Stakeholders Have Rising & Changing Expectations
Supply Chain Risks

Challenges Facing Our System

- Ensure Food Safety & Security Across Entire Supply Chain While:
  - Maintaining Quality in a Rapidly Evolving Business Environment
  - Managing & Developing Global Supply Sources
  - Producing Products Compliant to Increasing Regulatory Requirements & Consumer Expectations

Classified - Internal use
Increasingly Complex Portfolio

- “Self-Imposed” Challenges – Moving From a Few Stable Products to an Ever-Increasing Diverse Portfolio of New & Different Products via Innovation & Acquisition
Why is HACCP important to us?

- Food safety cannot be ensured through end product testing alone
- A preventive approach is required, built upon the analysis of hazards at each stage of the supply chain/process - and the implementation of appropriate control measures
- Hence, the importance of the HACCP approach - applied across all parts of our supply chain.
Organizational Commitment

- Effective food safety management requires appropriate commitment, resource and communication
- Our Food Safety Policy includes the following elements:
  - Risk Assessment and Mitigation (HACCP Approach)
  - Supplier Management
  - Regulatory Compliance
  - Commitment to continual improvement across our global system
Methodology/Approach

- All manufacturing facilities within our system are required to implement FS22000
- All of our suppliers are also required to implement one of the GFSI-approved food safety schemes
- A strong HACCP program, based on the Codex principles is a fundamental part of all of these food safety schemes
- Typically, 12 step approach followed i.e. 5 preparation steps, followed by application of Codex Principles
  - HACCP implementation to be covered in more detail by later speakers
### Methodology/Approach

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<th>Step</th>
<th>Description</th>
<th>Principle</th>
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<tbody>
<tr>
<td>1</td>
<td>Assemble HACCP Team</td>
<td>Preparation for the Study</td>
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<td>2</td>
<td>Describe Product</td>
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<td>3</td>
<td>Identify Intended Use</td>
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<td>4</td>
<td>Construct Flow Diagram</td>
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<td>5</td>
<td>On-site Confirmation of Flow Diagram</td>
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<td>6</td>
<td>List all potential hazards, conduct a hazard analysis, consider control measures</td>
<td>Principle 1 - Application of the Codex Seven Principles</td>
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<td>7</td>
<td>Determine Critical Control Points (CCPs)</td>
<td>Principle 2</td>
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<td>8</td>
<td>Establish Critical Limits for each CCP</td>
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<td>9</td>
<td>Establish a Monitoring System for each CCP</td>
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<td>Establish Corrective Actions</td>
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<td>Establish Verification Procedures</td>
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<td>12</td>
<td>Establish Documentation &amp; Record-keeping</td>
<td>Principle 7</td>
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Before implementing a HACCP program, training is essential

For example, ISO22000 states:

- **7.3.2 Food safety team**: “The food safety team shall have a combination of multi-disciplinary knowledge and experience in developing and implementing the food safety management system....”

At a Company Level, a number of e-learning training packages are provided for business unit & bottler personnel:

- Food Safety Overview (for all personnel)
- Basic HACCP (for all personnel)
- Intermediate HACCP (for those involved in HACCP program implementation)
For suppliers, a number of initiatives are also underway:

- Joint conference with MSU in Shanghai in December 2009 – as FSKN pilot session. Attended by many TCCC suppliers
- Other supplier food safety events being planned for 2011

http://fskntraining.org/coca-colafoodsafety09/program
Governance: Audit

- Internal audit (or other performance monitoring) program required by FS22000 & other GFSI-approved standards
- In addition, ‘external’ risk-based audit program in place to cover all supplier & TCCC manufacturing facilities worldwide
  - Use Internal (Business unit and/or Corporate) & External Resources
  - Selection → Capability → Calibration
  - Review of HACCP implementation & effectiveness always included
Governance: Analytical Testing Programs

- Range of Analytical Tools & Techniques used across the system
- Ingredients & Products monitored for Compliance to Standards and to Identify Potential/Emerging Risks
- Global Laboratory Strategy in place to:
  - Support Sustainable Growth Plans
  - Mitigate System Risk
  - Drive Innovation
Key Food Safety Learnings

➢ Do the Basics!

— Basic GMP Violations are at the heart of many recalls

— Make sure HACCP programs are effective:
  • Proper training for personnel involved in HACCP implementation
  • Cross-functional HACCP teams, to ensure there is strong knowledge of the process/product & thus identification of all potential food safety hazards
  • Keep HACCP programs up to date: this is not a one-off exercise!
  • Ensure mechanisms are in place to check the ongoing health of the program
Thank You!
Any Questions?