

Welcome to today's webinar!



Meeting The Preventive Controls Human Food Rule Through Online Training

January 30, 2019



Laura Lombard
CEO



REPOSITRAK.COM



Upcoming Complimentary Webinar – Register Today!

*The Shifting Tides of Food Regulation and Enforcement:
What Every Food Company Needs to Fear in 2019 and Beyond!*

Thursday, February 21 at 2 pm ET | 11 am PT

Register and learn more at www.repositrak.com/events

REPOSITRAK.COM

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Meeting The Preventive Controls Human Food Rule Through Online Training

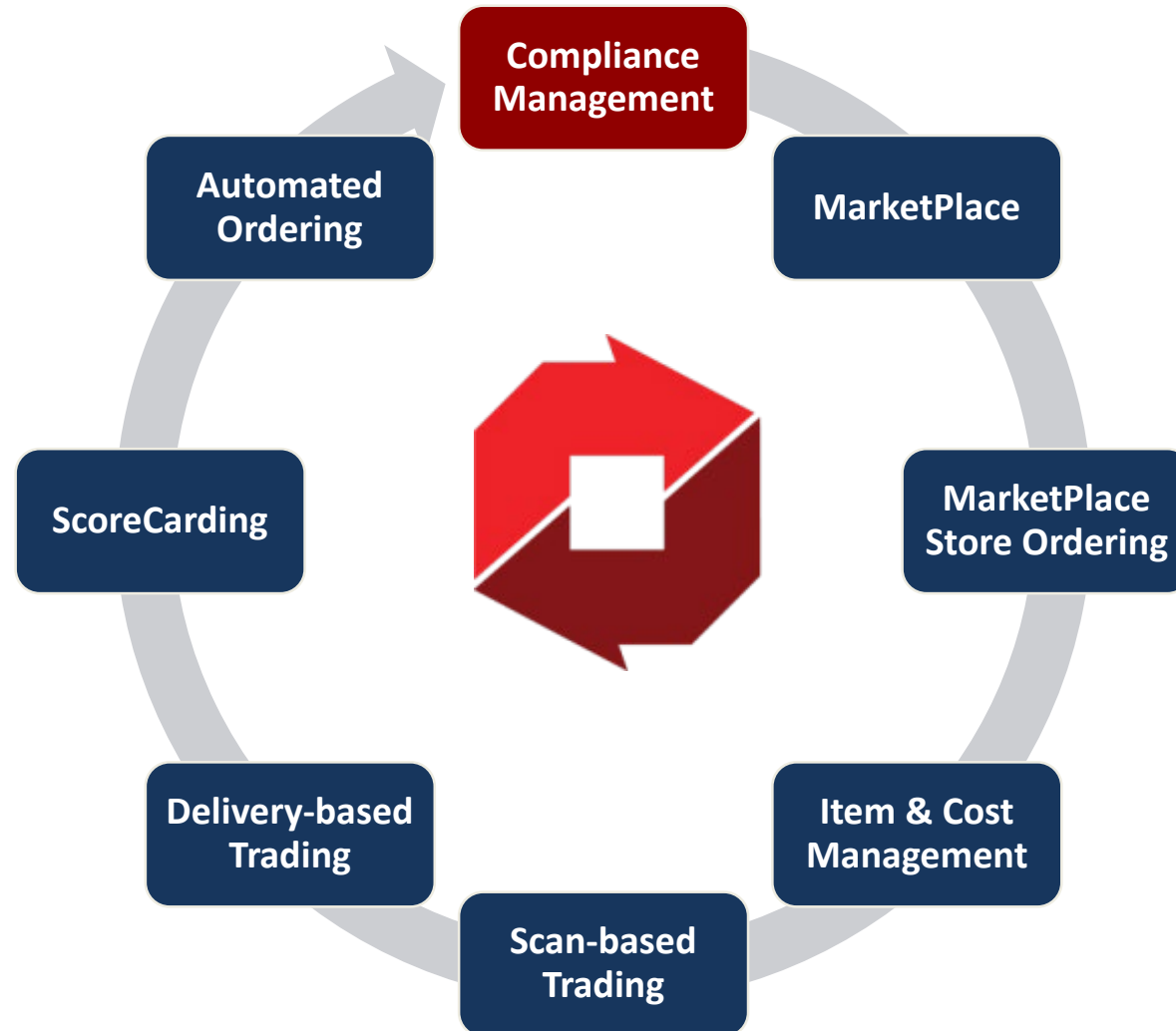
January 30, 2019



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CEO



REPOSITRAK.COM



The ReposiTrak Platform

Unmatched Industry Endorsements



"ReposiTrak augments our food and drug safety efforts...with a **proven, comprehensive and easy-to-implement solution** that **doesn't require systems changes** and is extremely cost effective."

-- Hilary Thesmar, PhD, RD, CFS FMI VP for Food Safety Programs



"We see the ReposiTrak system becoming an **industry standard** for the retail supply chain, helping all trading partners **meet the new federal food safety requirements**, reducing unsalable products and keeping the end consumer healthy."

--Francis Cameron, President & CEO of ROFDA



"We were looking for a technology partner to help us **raise the bar** not only with our data management and reporting, but also with upgrades to all of our user interfaces. It made perfect sense to partner with ReposiTrak because of their **experience in the industry** and technical capabilities."

--Robert Garfield, Senior Vice President, SQFI



"ReposiTrak is a **pioneering innovator** in delivering robust retail management software solutions for our rapidly changing industry. This technology will equip our members with a toolbox for success in a constantly evolving marketplace. We are thrilled to partner with ReposiTrak as we continue to advance and expand our ecosystem."

--Patrick Spear, president and CEO of GMDC



The Industry's Only Dedicated Success Team

- Our software is excellent, but it only works if your supply chain partners adopt it
- It takes up to 20 “touches” by phone, e-mail and mail on average to get a vendor compliant
- We have a full-time, U.S. based Customer Success Team who follow-up with all of your vendors to ensure adoption and compliance with your requirements



All Three Types of Risk | Controlled

We understand that your responsibility goes beyond regulatory to include financial and brand risk

Filter By

Supplier: *Please select Supplier ...*

Document Category: *Regulatory*

Document: *Third Party Audit Certificate*

Status: *All*

[Additional Filters](#)

Documents

Document	Partner	Status
Third Party Audit Certificate for facility LexiTreats1 - Morgantown	Competitive Treat Maker (118699)	<i>Missing</i>
Third Party Audit Certificate for facility CSHQ1 - CurlySue Facility HQ	Curly Sue Doodle Beds (118658)	<i>Missing</i>
Third Party Audit Certificate for facility LexiTreats1 - Morgantown	Lexi's Treats (118496)	<i>Missing</i>
Third Party Audit Certificate for facility P1 - My Treats Distribution Plant	My Treats (118670)	<i>Compliant</i> 03/01/2017 12/31/2018 <i>Action</i>
Third Party Audit Certificate for facility P2 - My Treats Manufacturing Plant	My Treats (118670)	<i>Compliant</i> 03/01/2017 12/31/2018 <i>Action</i>

Supplier: *Please select Supplier ...*

Document Category: *All*

Document: *Type to search*

Status: *All*

[Additional Filters](#)

Partner

Competitive Treat Maker (118699) *Missing*

Risk Management

Legal

Regulatory

Informational



Complete Document Management Automation

Your customized requirements are automatically shared with your vendors.

Filter By

Document Category:

Document: ☒ Required Documents Only

Status:

Documents

Document	Status	Effective Period	Partner
Food Quality Plan for facility P1 - My Treats Distribution Plant	Missing	N/A	The Treat Shoppe (118371) Action▼
Food Quality Plan for facility P2 - My Treats Manufacturing Plant	Missing	N/A	The Treat Shoppe (118371) Action▼
Third Party Audit for facility P1 - My Treats Distribution Plant	Specs not met	03/01/2017 03/01/2018	The Treat Shoppe (118371) Action▼
Third Party Audit for facility P2 - My Treats Manufacturing Plant	Specs not met	03/01/2017 03/01/2018	The Treat Shoppe (118371) Action▼

They upload the documents
(not you!) directly online –
we'll make any phone calls
or send any emails
necessary to speed
compliance.

Required Documents Only

Document	Status	Effective Period	Partner
Hold Harmless	Compliant	09/01/2016 N/A	Lexi's Treats (118496) Action▼
	Compliant	09/01/2016 N/A	Action▼
	Compliant	03/01/2017 N/A	Action▼
	Compliant	09/02/2016 N/A	Action▼
	Compliant	10/11/2017 N/A	Action▼

Fast & Accurate Document Verification

26% of the documents are not authentic. The system automatically verifies and alerts both you and your vendor.

Documents				
Document	Partner	Status	Effective Period	
 Third Party Audit for facility P1 - My Treats Distribution Plant	My Treats (118670)	Specs not met	03/01/2017 03/01/2018	Action▼
 Third Party Audit for facility P2 - My Treats Manufacturing Plant	My Treats (118670)	Specs not met	03/01/2017 03/01/2018	Action▼

Audit Grade

Must be Equal to pass.

Auditor / Certification Body Name

No Value Required.



You'll Be Up & Running In 30 Days

- **Cloud-based, no IT Support needed**
- **You define your requirements**
 - We'll provide industry guidance
- **Self-enrollment**
 - Create profile
 - Upload required documents
- **Your Account Manager will be assigned**
- **Your compliance results will improve**



ReposiTrak MarketPlace

Make compliance work for you...



Questions? Contact us after today's Webinar



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Meeting the Preventive Controls Human Food Rule Through Online Training

Preventive Controls Qualified Individual &
Qualified Individual Courses





ImEPIK

What is ImEpik?



IMEPIK





ImEPIK

What is ImEpik?

- ❖ A market-driven and research-based online training company facilitating skills training to empower the workforce of the 21st Century
- ❖ We provide accessible, self-paced, and innovative training
- ❖ We are focused on the Food Safety industry as a core company competency





ImEPIK

Why ImEpik Courses?

- ❖ **Accessibility:** Complete your training on any device
- ❖ **Cost Effective:** Save travel expenses and time by taking the course completely online
- ❖ **Self-Paced:** Work on the courses at your own pace
- ❖ **Interactive Activities:** Enjoy learning through games, videos, audio, quizzes & more
- ❖ **Real-Life Scenarios:** Engage in simulations of the workplace environment
- ❖ **Competency – Based Assessment:** Ensure you understand the material through assessments at the end of each module
- ❖ **Certificates of Completion:** Show your certificate of completion to your current or future employer!





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What is Required for Training to Comply with FSMA?



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What is required by the PCHF Rule?

117.180(c)(1): “to be a preventive controls qualified individual, the individual must have successfully completed training in the development and application of risk-based preventive controls at least equivalent to that received under a standardized curriculum recognized as adequate by the FDA or otherwise qualified through job experience to develop and apply a food safety system. Job experience may qualify an individual to perform these functions if such experience has provided an individual with knowledge at least equivalent to that provided through the standardized curriculum. This individual may be, but is not required to be, an employee of the facility.”



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Business Case for PCQI Training



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Business Case for PCQI Training

- Safeguard Your Product Quality, Brand, and Customer Base
- Save on Costly Recalls – direct costs and loss of customers
- Ensure a robust food safety culture, creating a competitive advantage over more lax competitors
- Increase worker productivity, critical thinking, and problem-solving skills



ImEPIK

ImEpik's Online Model



ImEPIK

What Courses Do We Offer?

Preventive Control Qualified Individual (PCQI)

- ❖ Training for the role of PCQI per the PCHF Rule
- ❖ 20-Hour Self-Paced Course
- ❖ Online Manual Included



Qualified Individual (QI)

- ❖ Training for the role of QI per the PCHF Rule
- ❖ Trains individuals supporting the PCQI
- ❖ 16-Hour Self-Paced Course
- ❖ Online Manual Included





IMEPIK

Training Preferences in Food Manufacturing

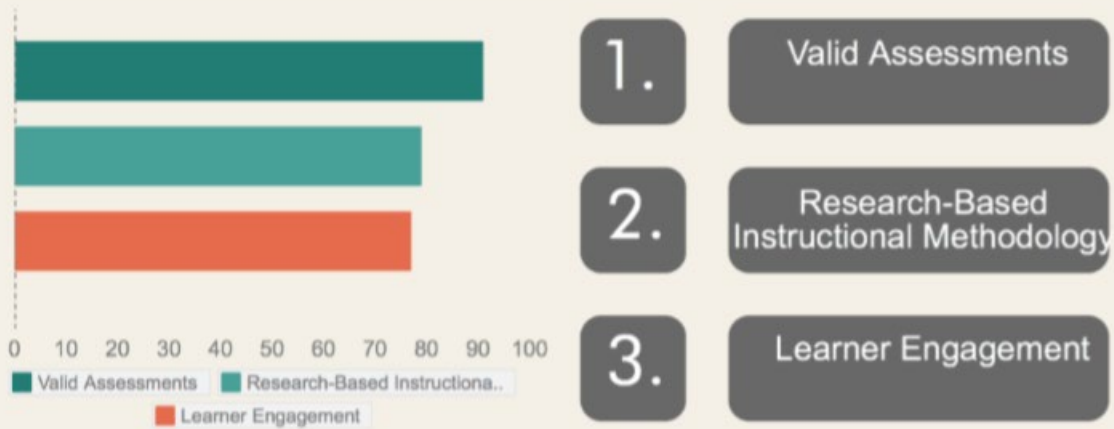
- Industry survey explored reasons for why companies select online training instead of in-person
- 86% satisfied with online training experience
- 92% want “specific learning outcomes” and “ease of use”
- 68% wanted “relevant illustrations” and 61% wanted “interactive activities”



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Survey Findings

Important Online Training Components



Online Training Outputs





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Examples from Module 2





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Examples from Module 2





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How Do We Ensure Learner Understands Material?

moodle.imepi.com - Microsoft Edge
https://moodle.imepi.com/mod/scorm/player.php?a=1¤torg=8&scold=1&sesskey=2Y03HerQH8&display=popup&mode=normal

Hazard Analysis and The Process Flow Diagram HARTC Module 4 Page 33

Brainstorming on Storage & Distribution Hazards

Select the appropriate Brainstorming area for each concept.

00:02 | 00:07

	Packaging	Label	Storage & Distribution
Would an error or improper storage lead to a microbiologically unsafe food?	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Does the packaging adequately protect the product from subsequent damage/contamination during storage and distribution?	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Is the packaging/packaging step impacted by any of revised CGMP requirements to protect packaging from cross contact and/or contamination?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
What is the likelihood that the food will be improperly stored at the wrong temperature?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Does each package contain the proper label?	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Does the package include instructions for the safe handling and preparation of the food by the end user?	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Is the package clearly labeled "Keep Refrigerated" if this is required for safety?	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Is each package and case legibly and accurately coded?	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Does the method of packaging affect the growth of microbial pathogens and/or the formation of toxins?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Correct

moodle.imepi.com - Microsoft Edge
https://moodle.imepi.com/mod/scorm/player.php?a=1¤torg=8&scold=1&sesskey=2Y03HerQH8&display=popup&mode=normal

Hazard Analysis and The Process Flow Diagram HARTC Module 4 Page 35

Module 4 Quiz

Match the answers to questions asked when developing a product profile:

What type of storage and distribution is required?	1	4	Infants, children, general public, elderly.
What is the product?	2	2	Ice cream, frozen pizza, fish, milk.
What is the nature of the product?	3	1	Frozen, refrigerated, ambient, container.
Who is the product intended for?	4	7	Eaten raw, not cooked as per instructions.
What is the intended use?	5	3	Fresh, dried, vacuum packed.
What are the preparation steps by the consumer?	6	6	Ready-to-eat, heat and serve, bake.
What is the potential for the product to be mishandled?	7	5	Retail, food service, further manufacturing.

Correct



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Try a question!

A competent supervisor has the responsibility for assuring compliance of _____ by all personnel.

- A. Food handling techniques
- B. Good personal hygiene
- C. Sanitary practices
- D. All of the above



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Try and Tips





ImEpik

How are We Different From Our Competitors?

	ImEpik	Others
100% Online (not blended)	✓	✗
Fully Self-Paced	✓	✗
Developed by FSPCA LEAD Instructors	✓	SOME
No Travel Time or Costs	✓	SOME
Online Study Manual	✓	✗
Interactive Activities	✓	✗
Assessments to Demonstrate Learning	✓	✗
ImEpik Certificate of Completion	✓	✗
Meets 117.180 (c) (1) Alternate Training	✓	✗



ImEPIK

How Do I Enroll?

Step 1) Go to www.imepik.com


Step 2) Select Food Safety Training And Desired Course

Step 3) Click on Buy Now at the Bottom of the Page

Step 4) Purchase Course Through Shopping Cart

Step 5) A Username and Temporary Passcode will be sent to your email to enter your course!

[f](#) [t](#) [Login](#) [= \(1\)](#) support@imepik.com

[HOME](#) [ABOUT US](#) [COURSES](#) [PARTNERS](#) [CONTACT US](#) [FAQS](#)

Shopping Cart

[HOME](#) / [SHOPPING CART](#)

Product	Quantity	Price (\$)	Amount (\$)
Hazard Analysis, Risk-Based Prevention and Control (HARPC) Course - PCQI	<input type="text" value="1"/>	1,000.00	1,000.00
		Sub-Total:	\$1,000.00
		Discount:	-\$200.00
		Sub-Total:	\$800.00
		Tax:	\$0.00
		Total:	\$800.00

To delete an item, change the quantity to zero and click **Recalculate**

Voucher
If you have a voucher or coupon, enter its code in the box below and click on recalculate.

Recalculate

Continue Shopping

Proceed



ImEPIK

Partnership with



ReposiTrak[®]

Thanks to your relationship with ReposiTrak, you will receive 20% off your PCQI and/or QI courses!

Use the code: ReposiTrak
at check out on our website to
receive your discount!





IMEPIK

Thank you for your interest!

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**Contact us after today's Webinar to learn how
ReposiTrak can help you.**

REPOSITRAK.COM