



# FSSC Insights Event

## Overcoming Vulnerabilities through FSSC 22000

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*McDonald's*  
*Global Food Safety Director*  
*Restaurants & Distribution*

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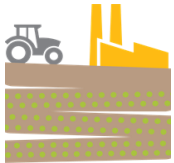
# McDonald's Supply Chain

300,000+

5000+

350+

40,000+



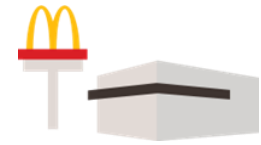
Farm



Supplier



DC



Restaurant





# Driving Standards

- **Best in class Standards**
  - Aligned to CODEX HACCP
  - Benchmarked against GFSI requirements
- **Designed for purpose**
  - Food Safety and its management
  - Sector-specific PRPs
  - Additional requirement to address emerging issues
  - Integrated management system
- **Robust in nature**
  - Integrity program
- **Delivering insight and allowing meaningful change allowing continuous improvement**



# Reducing/Managing Risk

- **Robustness, competence, and integrity in the application of standards**
  - The auditor is key!!!!
  - Assuring risk mitigation
- **Advise, sharing practices**
  - Experience and knowledge must be shared
  - Assisting risk reduction
- **Technology**
  - Digitalising audits, data management, analytics, and reporting
- **Culture**
  - All about how we behave
  - Prioritising the need to meet market demand, auditor scarcity



# Building/Maintaining Trust





## To Summarise

- **The right standard for the specific environment**
- **Consolidation to gain synergies where appropriate**
- **Use technology for efficiency**
- **Applied with competence, authority, impartiality, and integrity**
- **Delivery with the right frequency**
- **Open to criticism and verification**
- **Build in the right Culture**



thank you



Q&A