

Question?	Reason for asking
<p>How are supply chain decisions being made in your organization?</p> <p>Locally, Regionally, Nationally?</p>	<p>If decisions are not made nationally, your facilities are at risk as there are dispersed teams with limited standardization, no benchmarking, and zero visibility into whether your sites across all regions comply with national, state, and local regulations.</p>
<p>Are you in-sourcing, using multiple commercial cleaning providers, or using a national provider?</p>	<p>If you are in-sourcing or using multiple providers, then you have limited visibility into the performance of your facilities – and limited oversight over how compliant your facilities are. Recalls are at a 10-year high, with bacterial and viral contamination as one of the leading causes.</p>
<p>Is your provider(s) taking a blanket approach to facility management?</p>	<p>Most cleaners only tailor services to a company – and not different sites. One of our food distribution clients put their facility at risk because their provider treated all locations the same even though different sites had different temperature zones. Read the full story, “3 Real-World Examples of How Your Facilities Are Adding Risk to Your Operations”</p>
<p>What does on-time, in full performance look like – and what role are your facilities playing?</p>	<p>We find that most in-house facility management service providers focus on activities completed and not outcomes that food manufacturers care about, such as:</p> <ul style="list-style-type: none"> » <i>food and beverage product quality,</i> » <i>service performance,</i> » <i>warehouse/DC efficiency or</i> » <i>margins</i>
<p>How are the facilities performing on surprise and scheduled audits?</p>	<p>You need a consistently clean, safe, and compliant environment. However, many in-house teams (due to labor shortages) and providers cannot deliver consistently. Labor shortages lead to inconsistent service, failed audits, decreased productivity, more fines, and reduced margins. Food and beverage companies are challenged to provide higher wages as customers shift to private-label (less expensive) products.</p>
<p>What does margin growth look like at your organization – and how are the facilities impacting it?</p>	<p>Most people consider facilities a necessary cost, but they’re a profit protector. Recalls, Injury claims, regulatory fines, OTIF penalties, slower inventory turns, higher warehouse/distribution center employee costs, and lost customers all impact the P&L.</p>
<p>What steps is your organization taking to move from responding to food-borne illness to preventing it altogether?</p>	<p>The food and beverage industry has specialized needs due to risks and challenges, including compliance with the Food Safety Modernization Act, state regulations, and third-party certifications like GFSI (Global Food Safety Initiative). The legislation focuses on shifting food-borne illnesses from simply reacting to thought-out prevention.</p> <p>Already heavily regulated food and beverage businesses must account for increased regulatory pressure with mounting scrutiny and liability throughout the supply chain. For example, while the 2022 avian influenza outbreak wreaked havoc on poultry suppliers, food and beverage manufacturers needed to look at fortifying factories and facilities against a future spread.</p>
<p>How many violations have your facilities received in the last few years that went ignored?</p>	<p>The Abbott locations that were responsible for the 2022 Similac baby formula recall and operation shutdowns had multiple reports, complaints, and violations from the FDA for seven years that went ignored. All until it could no longer turn a blind eye to the viral and bacterial contamination that affected the products.</p>