



2018 Conference for Food Protection

Dan Tew

Yum! Brands, Inc.

Why Yum! Brands Participates in CFP

- ❑ Yum's Global Restaurant Food Safety Standards are based on the current version of the FDA Food Code.
- ❑ Yum participates to ensure our voice is heard.
- ❑ Our goal is to better ensure changes to the FDA Food Code are based on science and that future requirements are executable in our restaurants.
- ❑ We strive to remain aware of new regulation so that our restaurants are in compliance.



Yum's Process—CFP Preparation and Involvement

- ❑ Conduct an issue review and classify issues:
 - Oppose, neutral, support; high-, medium-, low-priority.
 - Determine any possible impact to our restaurants.

- ❑ Gain brand alignment on issues of focus.

- ❑ Seek alignment with NRA and industry peers on council.

- ❑ Attend Conference – observe and influence.

- ❑ Volunteer for committees relevant to our business.



2018 Issues of Focus (For YUM! Brands)

□ Council I:

- I-015 – Consumer Advisory: Food Allergies:
 - Concern over PIC requirement to identify which foods have which allergens.
 - Nutritional brochure and website are more reliable sources than the PIC.
 - Outcome: Allergen Committee formation.

- I-024 – Food Safety Regulations for Food Donations:
 - Concern that added regulation might lessen the desire to donate foods.
 - Outcome: Food Recovery Committee formation.

- I-027 – Obtaining Purchase Info During Outbreak Investigations:
 - Concern that this might be overreaching for the FDA Food Code.
 - Outcome: No Action.



2018 Issues of Focus (For YUM! Brands)

□ Council II:

- II-003 – Food Protection Manager to Provide Verifiable Training:
 - Concern that this might undo the requirement that the PIC be a CFPM.
 - Outcome: No Action.

- II-007 – Food Allergen Training for the PIC:
 - Don't add another certification; enhance allergen training in CFPM programs.
 - Outcome: Allergen Committee formation.

- II-008 – Demonstration of Knowledge of Food Allergens in RTE Foods:
 - Nutritional brochure and website are more reliable sources than the PIC.
 - Outcome: Allergen Committee formation.



2018 Issues of Focus (For YUM! Brands)

□ Council III:

— III-025 – Hand Washing Timing Not in Compliance:

- Using a hand wash timer is only one of many ways to drive proper hand washing.
- Outcome: No Action.



The Party's Not Over!

- Yum CFP Committee Participation (2018 – 2020):
 - Food Recovery Committee—Issue I-024:
 - Steve Voels (Pizza Hut)

 - Allergen Committee—Issues I-015, II-007 and II-008:
 - Dan Tew (Yum!)

 - Direct to Consumer Delivery Food Safety Committee—Issue III-006:
 - Jessica Zetlau (YUM!)
 - Nidal Khatib (KFC)



An Invitation...

□ Industry:

- Participate in CFP and let your voice be heard.
- Yum's is not always aligned with industry peers.

□ Regulators:

- Adopt the most current version of the FDA Food Code with little or no changes (particularly in chapters 1 – 7).
 - Yum's standards are based on the FDA Food Code.
 - Differing codes cause compliance issues.
 - Sorting through differing codes shifts food safety resources to administrative tasks instead of risk mitigation tasks.
- Don't like portions of the FDA Food Code? Work to change it at CFP!



Thank You!

