



**Creating Scalable
Manufacturing Success
by Standardizing
Processes and Ensuring
Quality.**



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VP, FOOD SAFETY & QUALITY

Professional Experience Road Map



McCain Manufacturing.

McCain Global Footprint



51



Processing Facilities

22,000



Employees

Work with 3,500



Farmer Partners worldwide

3 Corporate Offices

14+ Manufacturing Plants

6500+ Employees in NA

McCain North America



● Manufacturing Plants

● Corporate Offices

● Potato Processing Technology Centre



Agenda



01 The What

02 Salt Case Study
Optimizing Compliance

03 Lessons Learned

04 Risk Assessment

05 Prevent Recurrence



Who has consumed a product with salt today?

- Food Grade Salt
- Food Grade Sodium Chloride
- Food Grade Vacuum Pan Salt
- Evaporated Salt
- Common Salt with Additives
- Food Grade Granulated Sodium Chloride

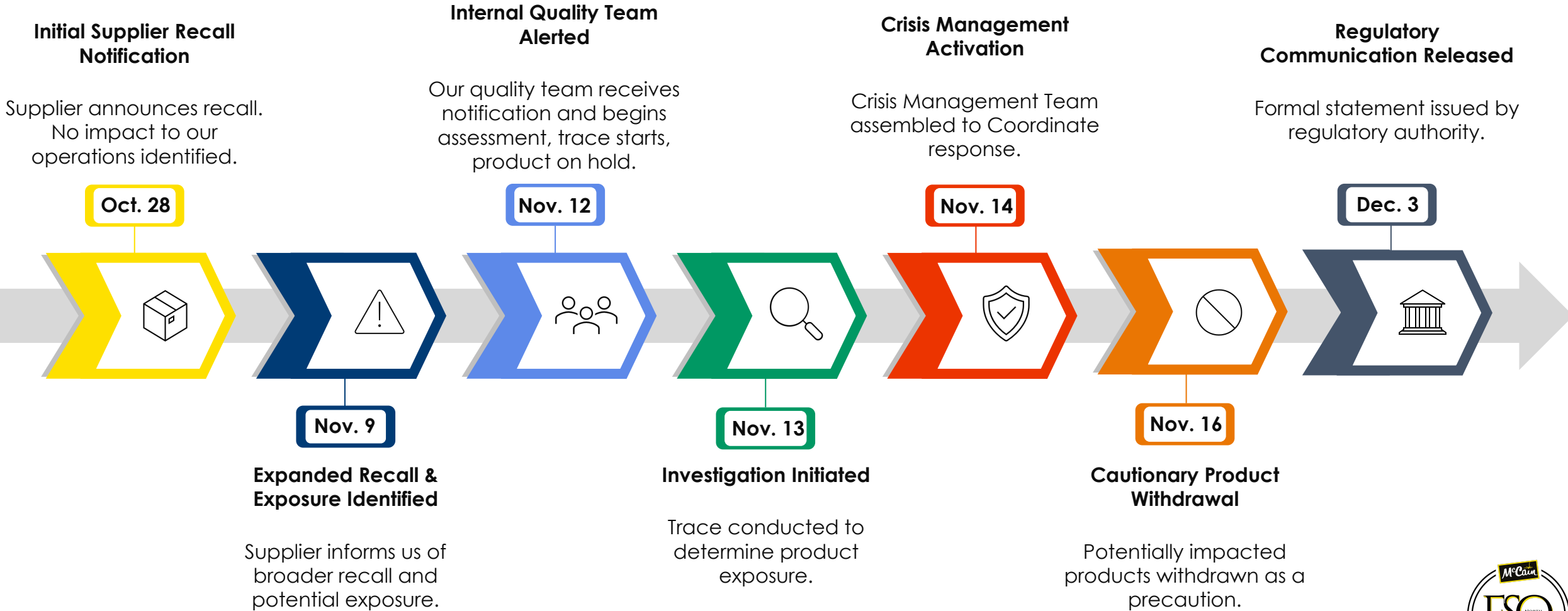


Who has salt as an ingredient in their manufacturing process?



What risk level would you categorize Salt as an ingredient?

Timeline of events; from supplier communication to impact.



Strengthening Our Response Framework.



		FSQ											
		VP, of FSQ Operations	Director of Food Safety	Director of FSQ Supply	Director of Customer Affairs	Director of Quality Systems*	Plant FSQ Manager	Global FSQ	Customer Experience	Inventory & Distribution	Plant Manager	Supply Manager	3PL Manager
Initial Information Gathering Guidance	Facilitation of the... with the CMT Crisis... Global Incidents												
	potential to be... tial information... McCain Incident... for incident	A	R	C	R	R	I	R	I				
Investigation & Risk Assessment	based upon the... of FSQ... epe and gather	A	R				C	R					
	to customer	A	R				C	R			R	A	R
	using	A	C	R	C	C	*	C	C				
		R	C	C	C	C	*						



System Optimization
Faster **traceability** enables quicker decisions

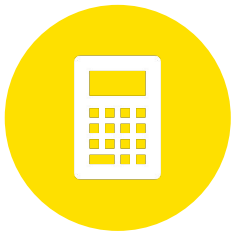
Communication & Engagement
Templates and Timely updates keep **stakeholders** aligned.

Process Refinement
Clear **escalation** avoids delays and confusion

Supplier Risk-Based Approval Framework.



This guide helps classify any material, ingredient, or item based on its potential risk and ensures we focus our resources where the risk is highest, while maintaining consistent oversight across all suppliers.



Scoring Formula

Score = A+B+C...

- A:** Micro risk assessment
- B:** Geographical factors
- C:** Past Performance
- ...

Risk Level	
<4	Low
5-6	Medium
>7	High



Risk Level

Evaluation Frequency	
Risk Level	Evaluation Frequency
High	Annually
Medium	2-3 years
Low	3-5 Years



Now that we've talked...

What risk level would you categorize Salt as an ingredient?

- High
- Medium
- Low Risk

After Action Review.

Issue

- Delay in notification from supplier due to communication being sent to only one individual.
- Breadth of product- is 2 hour realistic?

Key Question

- Who else should be included in supplier communications?
- What can Power Business Intelligence (PBI) do to synchronize reports?
- Do you have a crisis RACI that spans all functions?
- How did we do internally?



**What
Questions
do you have?**

