



State of the Supply Chain

- 1. What is FSMA 204*
- 2. Compliance when and how*
- 3. Compliance best practices*
- 4. Benefits of compliance*
- 5. Tipping point for the supply chain*

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Supply Chain Analytics and Consulting for Foodservice
www.DatumFS.com

Today's Panelists- FSMA 204



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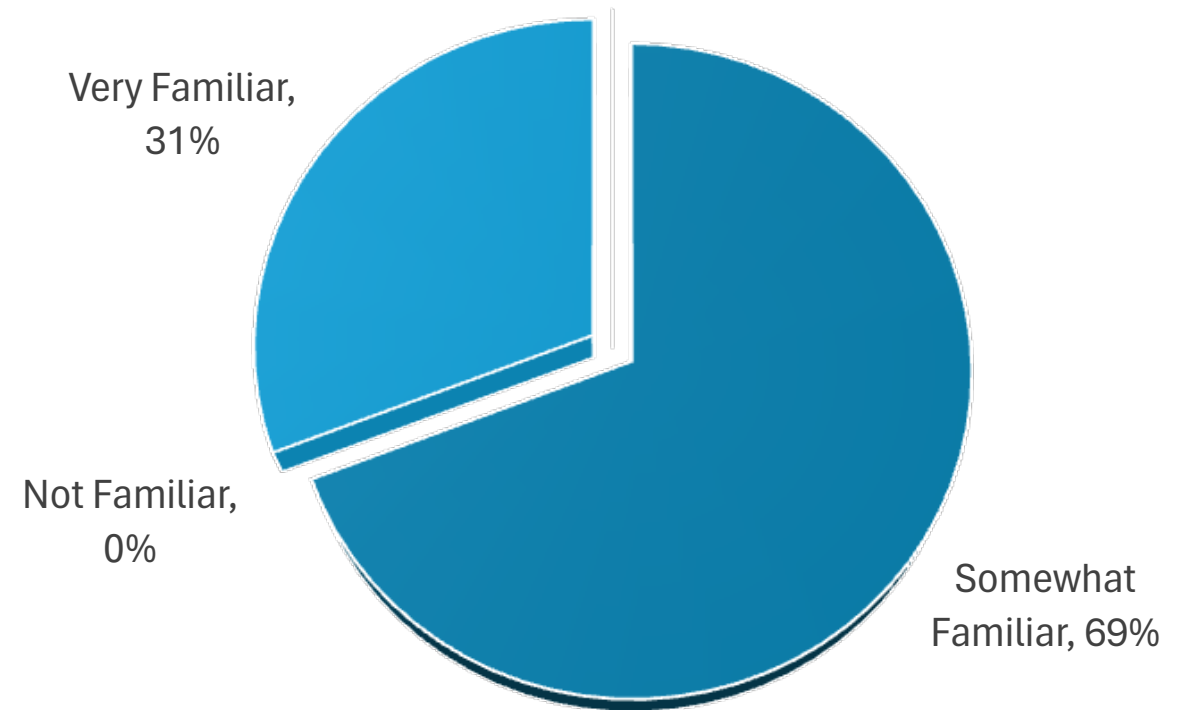
What is FSMA 204

<https://www.fda.gov/food/food-safety-modernization-act-fsma/food-traceability-list>

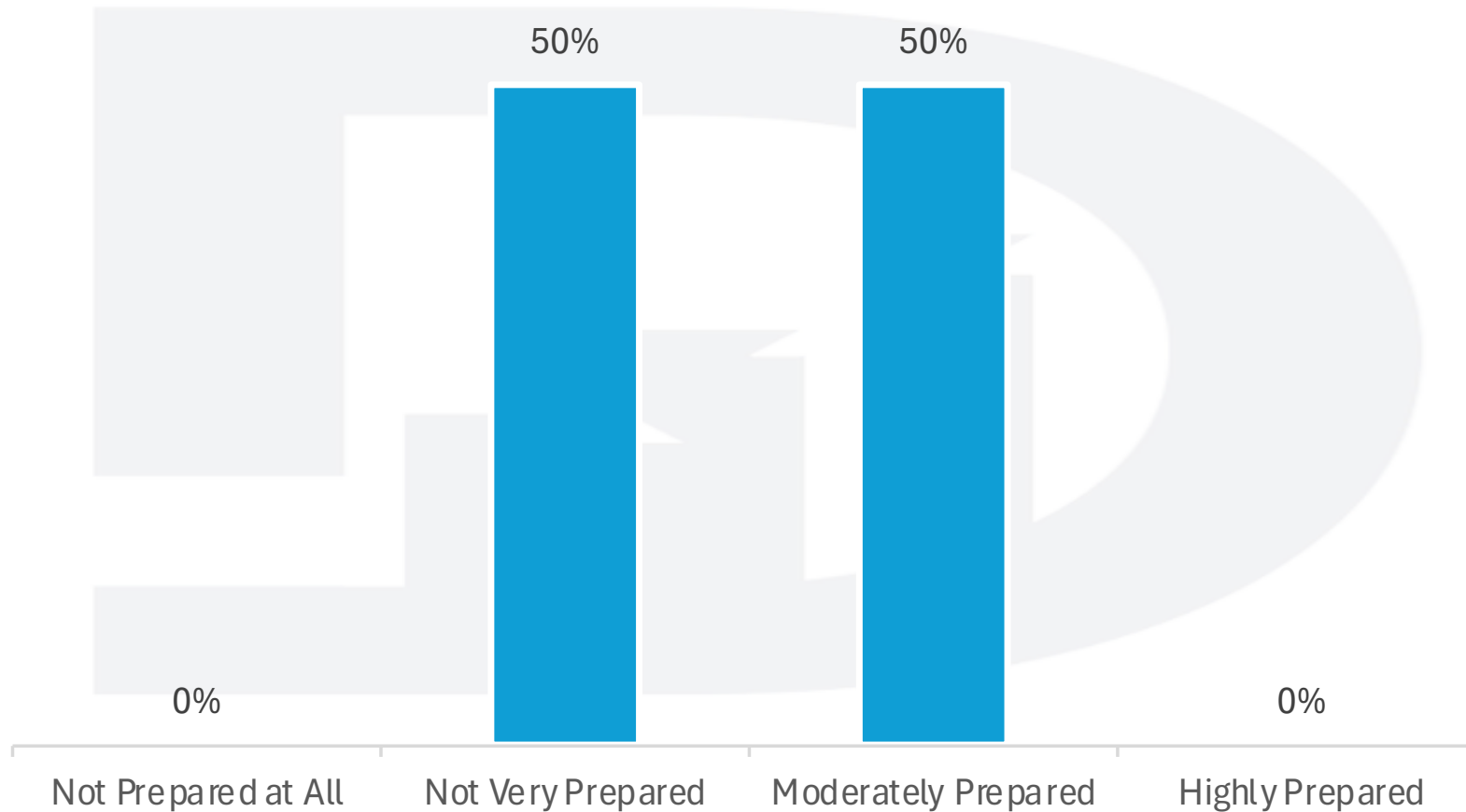
Food Traceability List

1. Cheeses other than hard cheeses
2. Shell eggs
3. Nut butters
4. Cucumbers
5. Herbs (fresh)
6. Leafy greens (fresh)
7. Melons (fresh)
8. Peppers (fresh)
9. Sprouts (fresh)
10. Tomatoes (fresh)
11. Tropical tree fruits (fresh)
12. Fruits (fresh-cut)
13. Vegetables other than leafy greens (fresh-cut)
14. Finfish (fresh, frozen and previously frozen)
15. Smoked finfish
16. Crustaceans (fresh, frozen and previously frozen)
17. Molluscan shellfish bivalves (fresh, frozen, and previously frozen)
18. Ready-to-eat deli salads (refrigerated)

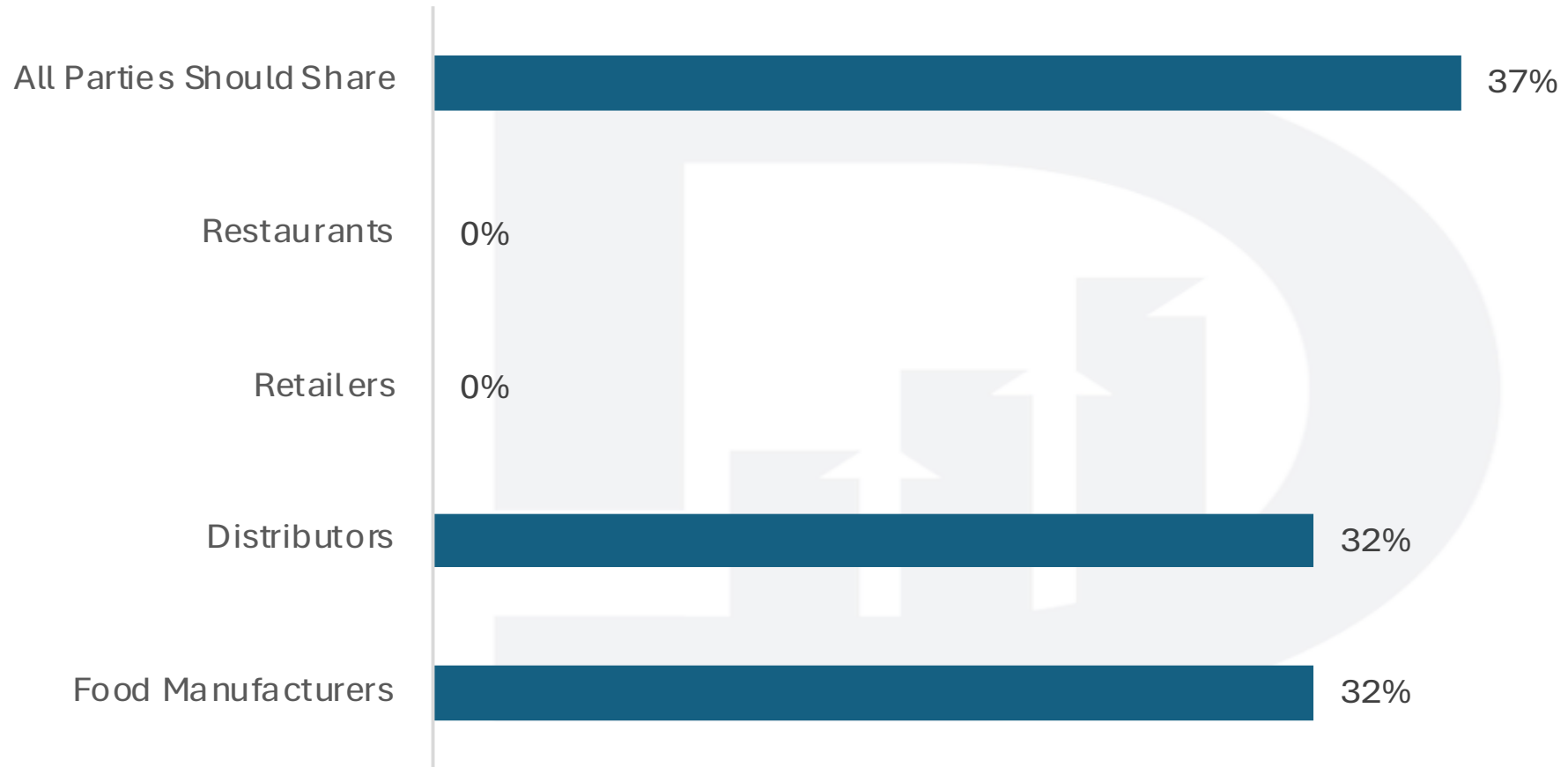
How familiar are you with FSMA 204?



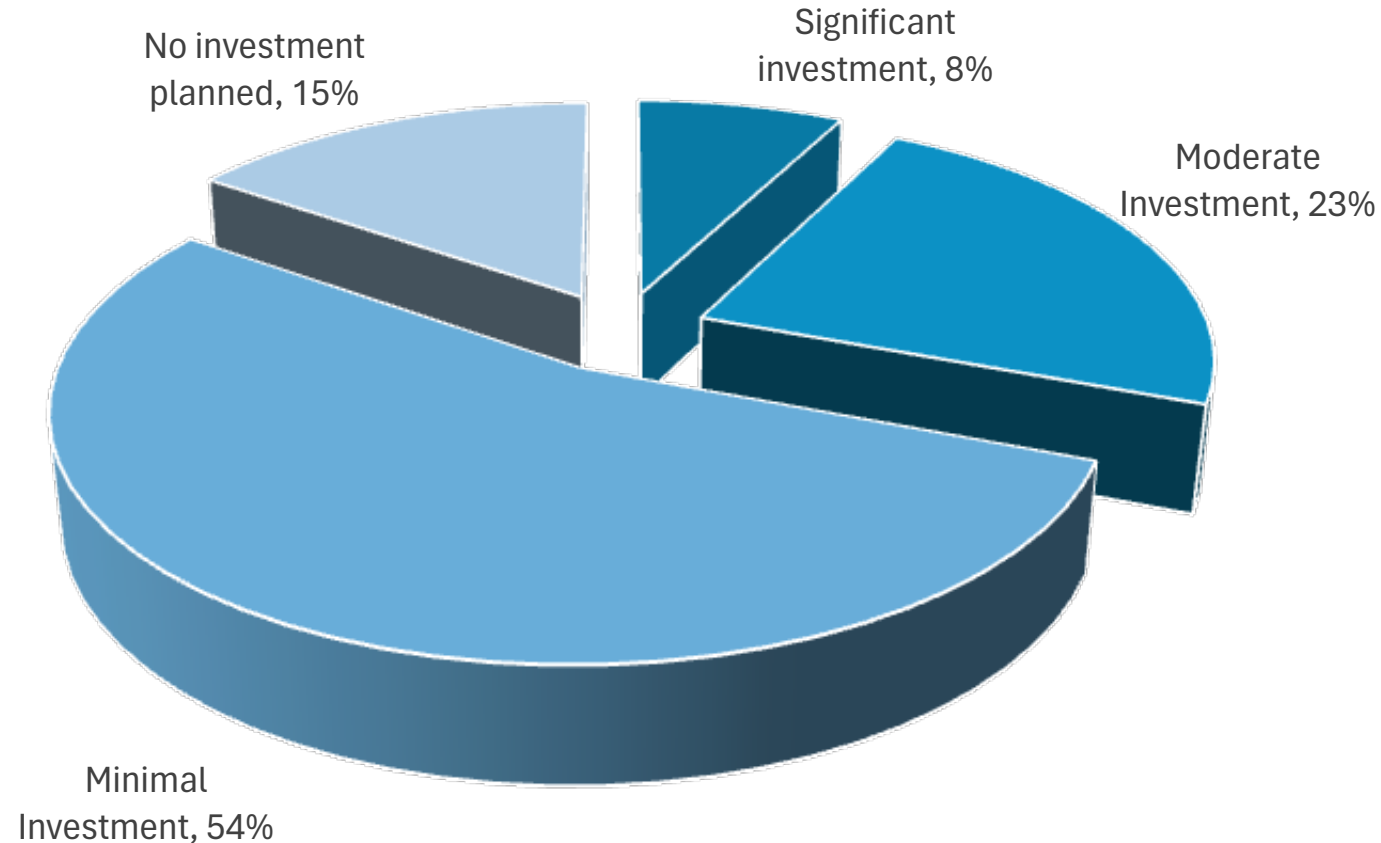
How prepared is the industry for FSMA 204?



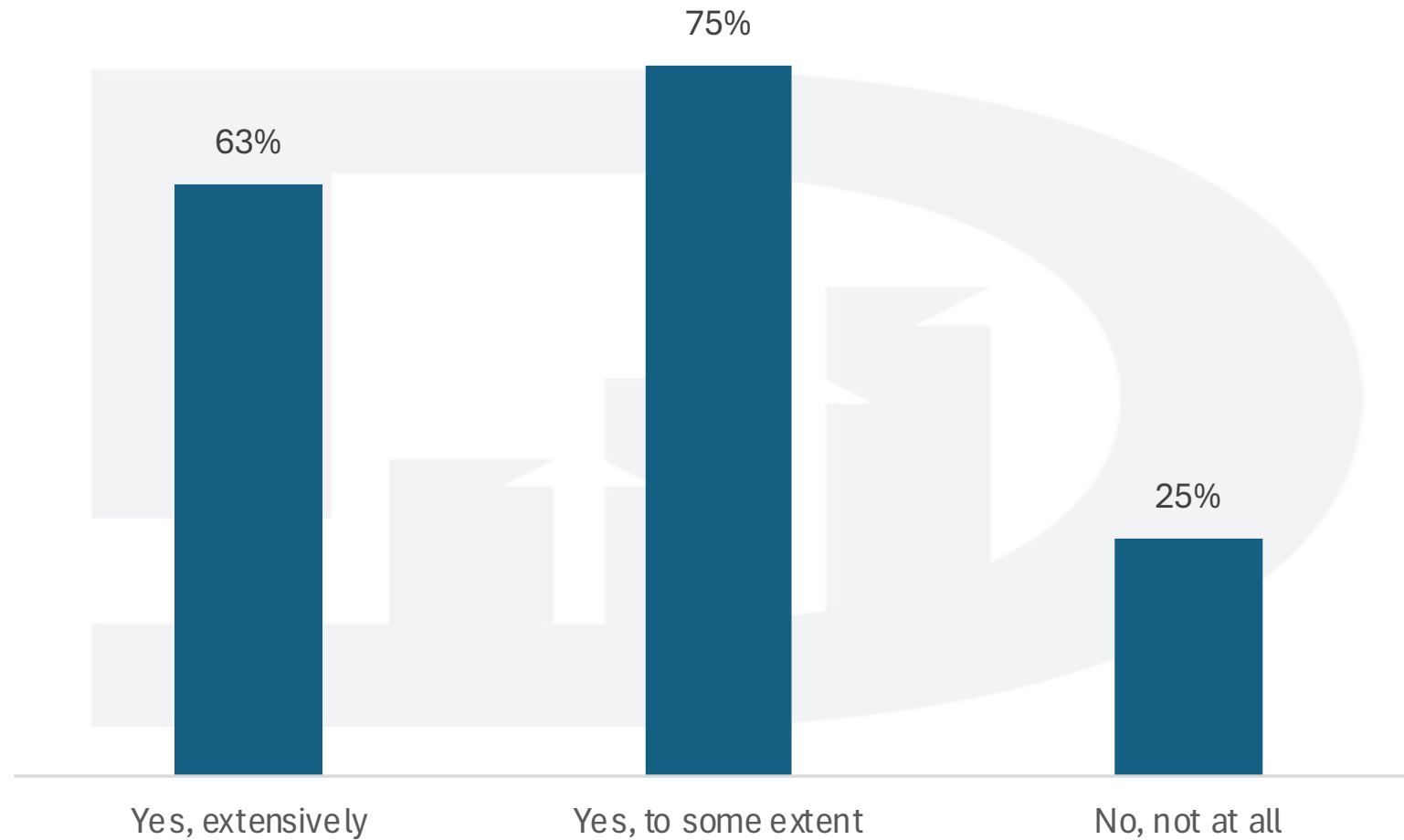
Which part of the supply chain should primarily be responsible for recalls and traceability?



What type of financial investment are you willing to commit to ensure compliance with FSMA 204?



Do you currently utilize technology and data in your business operations?



Datum Advisors- Three Centuries of Executive Experience from the Biggest Food Supply Chain Brands & Interests

Restaurants, Foodservice, Manufacturing, Distribution, Tech & Others





THANK YOU

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