



Digital Food Safety Management Report

Executive Summary

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Project Objective:

This project aims to identify the advantages of a Digital Food Safety Management System (DFSMS) for seafood processors and identify suitable suppliers of such systems for small, medium, and large companies.

The Seafood Innovation Hub (SIH) will pilot a DFSMS in place of the paper-based system previously in use. The final report will outline the pros and cons of implementing such a system based on the experience of the SIH installation.

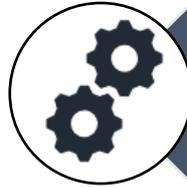
Introduction:

Traditionally food safety management systems (FSMS) are paper-based, stored in numerous folders and taking up quite a bit of shelf space in the quality managers office. But as the trend of digitalisation continues, these hand filled records which can be lost, illegible, altered or misplaced are becoming outdated.

Advantages of a DFSMS:



Improved accountability – in real time you can visibly see what actions are being completed by whom and when



Streamlines workflows by combining all aspects of a food safety management system



Live updates to policies and procedures



Accessible on and offsite with the ability to log in on any device



Improved communications using automated alerts, scheduled reports, or targeted bulletins



Automatic temperature monitoring with warning alerts available to mobile phones



Cloud-based storage for ease of access and retrieval for information and records



Consistency across the system as records and procedures are updated centrally

Digital Food Safety Management Systems are a cloud-based solution that helps completely digitise and centralise your FSMS into one, easily accessible location. DFSMSs can be accessed using computers, laptops, tablets, or mobile phones. The system can automate the food safety and HACCP system and eradicate the need for any paper-based records and documents that need to be manually filled in and signed off. Automatic temperature recording can also be inbuilt to the system to allow real time updates and notification of out of specification temperatures and records can be made more accurate by digitally linking ingredients to production sheets and with the addition of photos for verification.

Each digital system can be customised and tailored depending on the company and the current Food Safety Management System in place. DFSMS suppliers claim to streamline food safety paperwork and checks to save quality personnel time while ensuring the same level of compliance. As each supplier of DFSMSs will have a slightly different offering it's important to understand what type of system and service is most suitable.

Checklist before implementation of a DFSMS:

- ✓ Is the current FSMS up to date and compliant?
- ✓ What kind of IT or system support is available from the supplier, is it online or by phone and what hours does it operate?
- ✓ What are the current internal staff IT capabilities and how IT literate are the staff that will be using the DFSMS?
- ✓ Do you have the required IT Infrastructure, wifi & internet connection available on site?
- ✓ Does the current IT system have sufficient cybersecurity and safety precautions in place?
- ✓ What is the set-up & installation time and what are the implications of any downtime to the business?
- ✓ How customisable is the system to your company?
- ✓ Do you require a fully digital or partially digital FSMS?
- ✓ Does the selected DFSMS have the ability to be integrated with current digital systems in places such as ERP (Enterprise Resource Planning) or traceability systems?
- ✓ What type of payment structure is being proposed, is it a recurring licensing fee or a once off purchase?

Conclusions:

Moving from a paper based FSMS to a digital based system may seem like a large undertaking but by partnering with the right system supplier companies can yield the benefits of a digital, more accessible, and efficient food safety management system.

For further information or to discuss the implementation of the digital food safety management system in BIM's Seafood Innovation Hub please contact katie.healy@bim.ie

