

Strengthening Food Safety through Root Cause Analysis

Iowa Food Safety Task Force Meeting



Pew's Mission

- Foster unbiased, evidence-based public policy
- Public Charity
 - Established by four children of Sun Oil Company founder J.N. Pew Sr.
- Topics
 - Health; Governing; Trends; Conservation; Communities; Finance & Economy



Safe Food Project

- Approved in 2011
- FSMA implementation and research on meat and poultry safety
- Goal: reduce public health risks from foodborne pathogens





Pew's Role in Food Safety Policy

- Facilitate dialogue among stakeholders
- Build relationships through outreach
- Foster research to inform recommendations
- Advocate for changes in laws & regulations





Presentation Outline

- Pew's Root Cause Analysis (RCA) Initiative
- Approach to RCA guide
- Guide content and some lessons learned about RCA



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RCA project history

Collaborative Food Safety Forum	 RCA intrinsic to enhancing food safety
Convenings	 First meeting in 2016 Bring together diverse stakeholders, discuss opportunities and barriers
Guide development	 Gather lessons learned and approaches for RCA Look at guidance and models in different industries



Why is RCA a priority for Pew

- Foundation of a prevention-based food system
- Underutilized, ineffectively shared, lost opportunities
 - "Unfortunately, there does not seem to be a safe place for businesses to share such insights with each other" - B. Baker, Mars, Inc.
- Improvements require collaborative approach
- Alignment among FDA, CDC, FSIS, state & local gov, industry



pewtrusts.org

Ghorashi 2018

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Guide information sources

1. Convenings

- Key topics from discussion
 - I. What is a RCA
 - II. Considerations before conducting an RCA
 - III. How should an RCA be conducted
 - IV. How should findings be communicated
- 2. Initial research

3. Input from working groups



Initial research questions

- How are other organizations conducting RCA?
 - How do they decide when to conduct a RCA?
 - How do they perform the RCA?
- How are the key findings disseminated and used?
- What is working & what is not?



Audience

- Food industry; federal, state, local food safety agencies; trade and professional associations; academia; consulting companies
 - Practitioners
 - Managers/Resource allocators
- Varying backgrounds, experience, food settings



What's in the guide

- Approaches for effective RCAs
 - To prepare for and conduct RCA
 - To report findings and conclusions
 - To use RCA findings for process improvement



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I. What is a root cause analysis?

- Definition: Retrospective investigation used to identify why a problem occurred
- Contributing factor vs. root cause – Don't stop at contributing factor!
- When, where, who: Different food settings
 - Safety AND Quality





Example: Processed Food

Hypothetical: Item is re-contaminated after heat treatment and enters the market

- Contributing factors:
 - Machine corrosion from improper cleaning
 - Product not monitored post-processing

- Root causes:
 - Lack of defined maintenance SOPs
 - Unable to hire adequately trained staff



II. What should be considered before conducting an RCA?

- How should the scale be determined?
- Is sufficient capacity available?
- How long should it take?



Example: National Transportation Safety Board

What can we learn from NTSB on scaling an investigation?

- 1. Accident notification
- 2. "Go Team" composed
 - Number of injuries & fatalities
 - Location
 - Public interest
 - Magnitude of tasks
 - Previous accidents of same type







III. How is an RCA conducted?

- What happens before the investigation begins?
- Steps for conducting RCA
- How do you know you've found a root cause?
- How can changes be maintained?
- What if I can't find a root cause?



Effective RCAs reconstruct events



Effective RCAs consider 4 types of factors



Properties of effective RCAs



Tools

- Cause & effect diagrams
 Fishbone/Ishikawa, Fault tree
- KNOT chart
 - Classify evidence
- 5 whys
 - Very simple, use with other techniques





Duphily 2014

	Specific Data Item	Know	Need to know	Opinion	Think we know	Action
D1	80% Humidity and Temperature of 84 degrees F at 2:00 PM	X				
D2	Belt Speed on the machine <i>appeared</i> to be slower than usual			Χ		Locate and interview other witnesses
D3	Operator said she was having a difficult time cleaning the contacts			X		Locate and interview other witnesses
D4	Press Head speed was set at 4500 rpm				X	Verify by review of Press Head logs
D5	Oily Substance on the floor?		Χ			Interview Cleaning Crew
D6						



Example: Changes to Food Policy

- 2006 Spinach & E. coli
 - Contamination from feral swine and cattle
 - Finding: Wildlife intrusion on fields
 - Policy change: emphasize wildlife barriers in good agricultural practices

- Food service & Norovirus
 - III workers handling food
 - Finding: Pressure to work
 - Policy change: require workers to report illness, mandating sick leave



Jay et al. 2007; CDC 2017 pewtrusts.org

IV. How should findings from an RCA be communicated?



- Report sharing
 - Academic institutions
 - Industry associations
 - Government networks
- Education and training
- Policy action



Example: Patient Safety

What can we learn from Patient Safety on sharing results?

- U.S. Department of Veterans Affairs (VA) National Center for Patient Safety
 - Developed and mandated RCA process
 - Maintains database of RCAs for analysis and to drive improvements
- Enables analysis of RCA's impact
 - Study found postoperative complications higher at VA medical centers that performed fewer RCAs





How we hope the guide will be used

- Promote RCA as part of a food safety professional's training
- Starting point for investigators in any organization with vested interest in food safety

- Principles, basic tools, resources, rationales

• Template for creating internal standard procedures for root cause analysis



Next steps

- Work in progress, circulation and review
- Strategy for sharing and communication of RCA findings



Thank You

Questions?

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