

# Legal View on Aseptic Beverages: Risks and Mitigation Strategies

Steve Toeniskoetter March 1, 2023



#### **Steve Toeniskoetter / Niagara Bottling**

#### **Work Experience / History**

Steve Toeniskoetter is Director of Legal Affairs, Regulatory for Niagara Bottling, a family owned and operated bottled water and beverage manufacturer based in Diamond Bar, CA, with plants throughout the U.S. He provides legal advice and support on food safety, food labeling, and other regulatory matters. Steve began his legal career in the Minneapolis office of Faegre Baker Daniels before moving to Hormel Foods, where he managed food law and litigation matters for a wide variety of food and beverage products.

#### **Education**

Undergrad: University of Minnesota (BA, Classical Civilizations / Cultural Studies & Comparative Literature) (2002)

Law Degree: University of San Francisco School of Law (2006)

#### **Hobbies**

Skiing Mountain Biking Travel





**Picture** 

Family
Owned &
Operated





**Plants in North America** Sparkling, Hot fill, Cold Fill, Aseptic





Automatic Storage and Retrieval System (ASRS) and Laser Guided Vehicles (LGVs)

# Total Integration

- Injection Molding
- Blow Molding
- Filling

- Preforms
- Bottles
- Caps



## **Aseptic: Risks Abound!**



#### Complicated systems

 Many CCPs = many opportunities for things to go wrong

#### Consequences





Recall







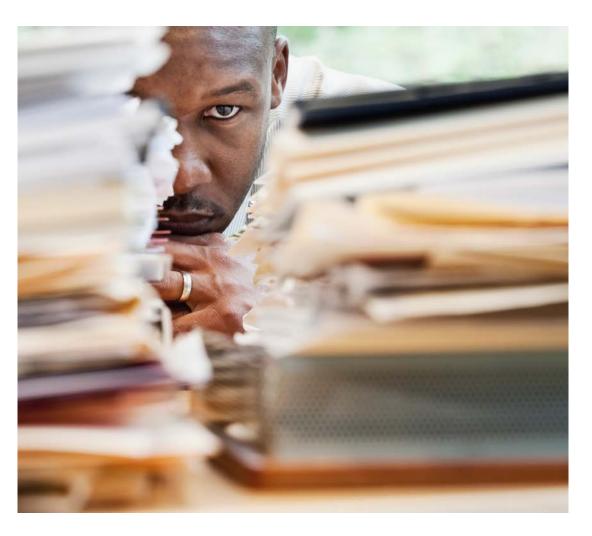
Plant-Line Shutdown

#### Mitigation Strategy: Food Safety Culture

- Pillar in FDA's New Era of Smarter Food Safety blueprint
  - Best described as "the aggregation of the prevailing, relatively constant, learned, shared attitudes, values and beliefs contributing to the hygiene behaviors used within a particular food handling environment" (Griffith, Livesey, and Clayton 2010).

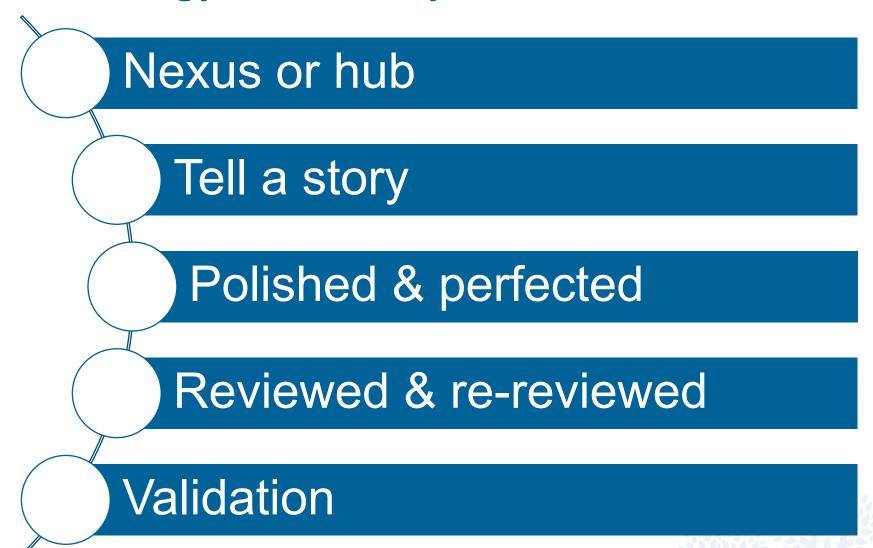


#### **Mitigation Strategy: Documentation**



- The old adage: If isn't documented...
- Many systems leads to many documents and potential sources of the "truth"
- Organized & easy to read
- Deviations

#### **Mitigation Strategy: Food Safety Plan**



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#### Mitigation Strategy: Be Inspection-Ready!



Have a plan / policy / guide



Train & retrain



Identify resources



Test your system



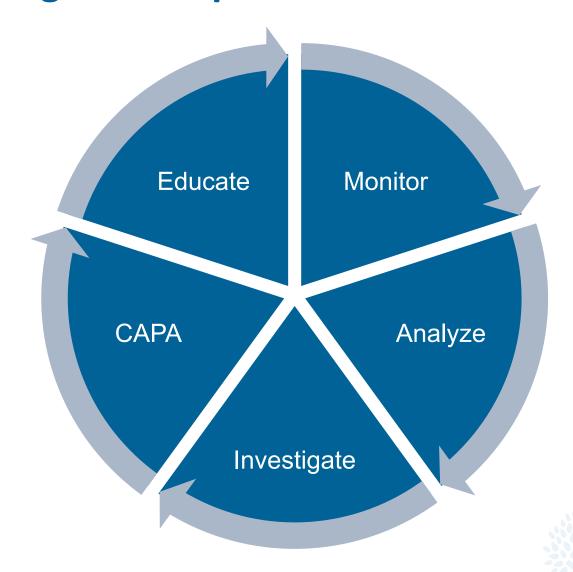
Close-out & follow up

## **Inspection Tips**



- Ask up front what kind of inspection.
- Inspection folder: Policy, resources, FSP, etc.
- Plant Mgr and QA Mgr must be ready to review and explain FSP
- To allow or not allow photos/videos?
- Dedicated room
- Do not sign anything
- Mark for confidentiality
- Close-out:
  - Fix what can be fixed
  - Clear expectation of what will be fixed and when
  - Follow-up timely

## **Mitigation Strategies: Complaint Data**



## **Other Mitigation Strategies**

- Supplier & Ingredient Scrutiny
- Product hold & release processes
- Contracts
- Recall Insurance







# Questions & Discussion