

Food Safety Checklist for Brands



A food safety program is critical to protect consumers as well as brands. Successful prevention of food supply contamination depends on following a comprehensive, consistent plan that includes every aspect of the system, end to end. This checklist outlines best practices across seven key areas.

Know the Food Safety Standards

- Familiarize yourself with the various governing bodies in your region, state, or country.
- Know the [HACCP food safety standards for your region](#), and clearly understand which standards apply to your production lines.
- Ask how your equipment vendor can help meet those standards.

Control Package Quality

To meet Foreign Supplier Verification Program (FSVP) requirements for packaging quality control:

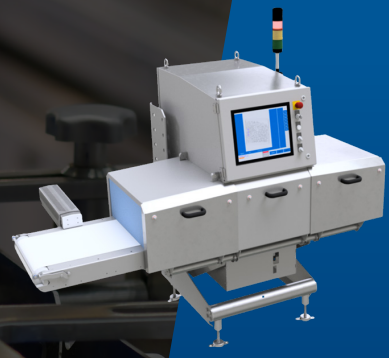
- Ensure adequate airflow in areas of the facility where packaging is either manufactured or stored and measure air quality to detect contamination in and around your facility.
- Ensure all surfaces from floor to ceiling throughout the production equipment warehouse are adequately cleaned and maintained.
- Sample processes before, during, and after production.
- Create protocols to ensure personal health and sanitation.

Emphasize Compliance Tracing

- Document the production, processing, and distribution chain of food products and ingredients while they are under your control. This enables efficient tracing and removal of the affected product in the event of a foodborne illness outbreak or contamination event.



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Consider Visual Inspection

- Visual inspection is a low cost safety measure that can be performed by any trained employee.
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Maintain Clean and Hygienic Food Scales

- Ensure equipment used for processing is designed, installed, and maintained according to proper sanitary principles.
 - Frequently inspect equipment for wear and deterioration.
 - Ensure surface materials are resistant to corrosive food products and cleaning chemicals.
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Ensure Proper Weight

- Use checkweighers to ensure the weight of a packaged product being shipped out the door matches the weight on the label.
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Incorporate Foreign Body Detection Equipment

- Deploy proper quality control protocols to avoid missing foreign objects in the production process.
- Use metal detection, X-ray inspection or a combination of both for maximum effectiveness and product quality.



Learn more about the benefits of protecting your consumers, your production machinery, and your brand with CASSEL Inspection, visit cassel-inspection.com today.