

Gather & Grow: Food Safety

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Food Safety



Uncovering the Risks for YOUR Product

| Questions to Work Through: |
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| Google "Recall" + Your Product: What has caused recalls for your type of product? |
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| Coodle "Boooll" + Vour Primary Ingradients: What has accord recalls for your primary |
| Google "Recall" + Your Primary Ingredients: What has caused recalls for your <u>primary</u> ingredients? |
| ingredients: |
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| Company similar products. However they posted and What information is on the label? In this |
| Compare similar products – How are they packaged? What information is on the label? Is this material commonly sold in the US? |
| material commonly sold in the 03: |
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Possible Next Steps:

- Start a "Food Safety" file where you save information related to your product
- Capture your research in writing so you can refer back to it when needed

Your Process

| Questions to Work Through: |
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| What are the steps involved in making your food? Have you documented it in writing? |
| Walk through your production kitchen—what are the risks in this space? Think about chemical, physical and biological hazards. |
| Are you following basic hygiene and sanitation protocols? |
| Possible Next steps: Make a list of potential hazards for your production kitchen Make any simple changes immediately (e.g. labeling ingredients, moving chemicals or allergens to a designated area, etc) If you are in a shared or commercial kitchen, discuss any concerns with the facility manager |



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Packaging, Storage and Transport

| Questions to Work Through: Are there foreign material risks associated with your packaging? For instance, if you use glass jars, how do you manage chipped or broken glass? |
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| Are your packaging materials approved for food contact? |
| If you have a refrigerated or frozen product, how do you intend to monitor storage temperatures? How do you intend to monitor temperatures while transporting the product? |
| Is your packaging holding up during transport? |
| Possible Next steps: If you have a refrigerated or frozen product, look into continuous temperature monitoring tools (e.g. digital thermometer with memory) Inspect product after transport—is any packaging torn, broken or crumpled? |