



Gather & Grow: Food Safety

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Food Safety

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Uncovering the Risks for YOUR Product

Questions to Work Through:

Do you have a process to handle customer complaints about food safety or quality?

Do you have relationships with multiple suppliers to reduce risk?

Have you had your product tested for shelf life, pathogens and/or allergens?

Possible Next Steps:

- Develop a customer complaint log and standard response procedure
- Conduct or update laboratory testing on your products (4AP experts can help with this)



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Your Process

Questions to Work Through:

Have you developed a written HACCP plan for your products?

Do you have a set maintenance and inspection schedule for your equipment? Equipment can be a source of hazards (e.g. metal shavings, leaking lubricant, etc)

Do you have systems in place to document your food safety measures (e.g. Sanitation Program, Lot Tracking system)?

Possible Next steps:

- Connect with 4AP to discuss building out a HACCP plan for your product(s)
- Create and maintain a maintenance schedule and log for your equipment



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Packaging, Storage and Transport

Questions to Work Through:

Is your packaging optimized for shelf life, seal integrity and compatibility with your product?

Are you tracking lot codes to inventory and sales records?

Are you staying close to your distributor to monitor any potential issues during transportation?

Possible Next steps:

- Test packaging/seal integrity under simulated distribution conditions (4AP experts can help with this)
- Automate or digitize your lot code tracking
- Maintain regular communication and check-ins with your distributor