



Gather & Grow: Food Safety

Gather & Grow

Food Safety

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PLATINUM

Uncovering the Risks for YOUR Product

Questions to Work Through:

Do you have fully implemented food safety and audit programs?

Do you have food safety and quality experts on your team?

Are you tracking industry food safety alerts related to your product category?

Possible Next Steps:

- Schedule annual third-party food safety audits
- Complete or update your food fraud and food defense plans
- Subscribe to industry recall and safety alert services (FDA, USDA, FSA)
- Conduct a yearly risk assessment review and document changes



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Your Process

Questions to Work Through:

Are you conducting regular internal food safety audits? Who reviews the results?

Do you have electronic traceability from raw material to finished product to customer?

Do you have a recall plan in place?

Possible Next steps:

- Implement an internal audit schedule with clear responsibilities
- Invest in an electronic traceability system if not already in place
- Conduct a mock recall

Packaging, Storage and Transport

Questions to Work Through:



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Are you meeting the food safety documentation and traceability requirements for national distributors or large retailers?

Have you tested packaging under real-world distribution and abuse conditions (drop tests, compression tests, temperature cycling)

Do you have contingency plans for packaging shortages?

Possible Next steps:

- Conduct packaging performance testing annually
- Maintain back-up packaging and logistics partners
- Use automated cold chain monitoring with alerts
- Review and update business continuity plans for packaging and transport