



Gather & Grow: Food Safety

Gather & Grow

Food Safety

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Uncovering the Risks for YOUR Product

Questions to Work Through:

When you Google “Recall” + Your Product or Ingredients, are the causes related to **supplier errors, process control, or labeling**? Which are most likely to affect you?

Who are your main ingredient suppliers? Do they have documented food safety programs (GFSI, HACCP, etc.)? Have you reviewed them?

Have you reviewed your product labels to ensure they meet current regulatory requirements?

Possible Next Steps:

- Schedule an annual review of your product labels for compliance
- Document shelf-life test results and update them as your recipe or packaging changes
- Start a file to keep track of supplier certifications and inspection reports



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Your Process

Questions to Work Through:

Have you documented your process in writing?

Have you identified Critical Control Points (CCPs) in your process?

How do you train part-time staff on hygiene, sanitation, and allergen control?

Possible Next steps:

- Create a short training checklist for employees for hygiene, sanitation and allergens.
- Identify and document at least one CCP in your process.

Packaging, Storage and Transport



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Questions to Work Through:

Is your packaging compliant with retailer requirements (UPC, nutrition panel, allergens, date coding)?

Are there ways to improve your packaging to extend shelf life or reduce breakage?

How do you monitor temperature control during storage and delivery?

Possible Next steps:

- Create a log for monitoring storage and transport temperatures
- Identify a secondary supplier for your key packaging materials
- Test packaging under common handling conditions to identify weak points
- Add “use by” or “best before” dates if not already in place