FOOD SAFETY PROGRAMS IMPROVEMENTS

Food safety requirements and standards are in the process of adjusting to the new reality. Here are some ideas of how you can get ahead of the game:

[ ] VISITORS PROGRAM: Re-assess the potential risks from your visitor/contractor's policies. Limit/restrict access until further notice. If this is impossible, make sure stricter measures are implemented.

[ ]  EMPLOYEES AND PRODUCT FLOWS: Re-assess the potential risks from employees (operations, WH, maintenance), materials, product flows.

[ ]  UNIFORMS AND PROTECTIVE CLOTHING: Re-assess your uniforms/protective clothing policies.

[ ]  FACILITIES/CHANGE ROOMS: Consider having an ante-room and/or change rooms regardless of your finished product risk, but more focused on external contaminants risks.

[ ]  FACILITIES: Evaluate your ventilation equipment.

[ ]  CONTRACT MANUFACTURERS: Consider qualified contract manufacturers for your business continuity.

[ ]  PRODUCT SAMPLING AND TRACEABILITY: Re-define product sampling, inspection and analysis program due to increased risks. Ensure batch and staff exposed to each batch can be traced.

[ ]  C&S: Challenge your cleaning and sanitation program (includes all surfaces touched by employees and at the right frequencies).

[ ]  TRAINING: Enforce and train on personnel and processing practices.