



FSMA Compliance Checklist

15 Jun 2023 / Big Foods Corp / Jeffrey Morgan

Complete

Score	69.23%	Flagged items	16	Actions	0
Company Name	Big Foods Corp				
Conducted on	15.06.2023 09:43 PST				
Audited by	Jeffrey Morgan				
Location	277 Memorial Dr SE, Atlanta, GA 30312, USA (33.7463162, -84.3783961)				

Flagged items

16 flagged

Inspection / Scope and Personnel

Established roles for qualified individuals and delegated responsibility for every step of safety plan's implementation, verification, validation, and correction

No

Delegation is still ongoing

Inspection / Scope and Personnel

Determined which FSMA requirements are applicable to the facility

No

FSMA requirements are still being analyzed and understood by the management

Inspection / Hazard Analysis

Are identified hazards likely to occur even with preventive measures taken?

Yes

Inspection / Hazard Analysis

Do identified hazards pose severe threat to consumers?

Yes

Inspection / Hazard Analysis / Labeling

Are raw ingredients containing allergens properly labeled?

No

Inspection / Hazard Analysis / Storage

Are bulk storage containers and silos designated as allergen-free?

No

Inspection / Hazard Analysis / Utensils

Are separate utensils used for preparing allergen-free foods?

No

Desired answer would be yes, but realistically, some staff use the same utensils but is washed before using to prepare other foods

Inspection / Hazard Analysis / Utensils

Are utensils for preparing allergen-free foods clearly marked?

No

Inspection / Hazard Analysis / Biological / Transportation

Are transportation containers routinely sterilized?

No

There are no records for transportation sterilization. Moving forward, let's have a documentation and schedule of cleaning for our transportation containers.

Inspection / Hazard Analysis / Biological / Transportation

Are containers designed to effectively seal out environmental

No

contaminants?

Inspection / Hazard Analysis / Supply Chain

Are suppliers of potentially-hazardous ingredients routinely audited?

No

Auditing supplier's have been found done inconsistently.

Inspection / Hazard Analysis / Supply Chain

Does your Food Safety Plan require taking action if a supplier fails to conform to your standards?

No

Inspection / Hazard Analysis / Supply Chain / Intentional Adulteration

Could a malicious employee or intruder intentionally contaminate products?

No

Inspection / Preventive Controls / Monitoring

Does your food safety plan identify Critical Control Points where contamination can be stopped at its source (ie, handwashing stations, pasteurization baths)?

No

Inspection / Preventive Controls / Re-anlysis

Does the plan reflect the latest food safety research?

No

Inspection / Preventive Controls / Recalls

Can all affected products be identified and located within four hours?

No

Inspection 16 flagged, 69.23%

Scope and Personnel

2 flagged, 50%

Designated an FSMA Qualified Individual, competent FSMA Auditor and competent Sanitation Manager

Yes

Established roles for qualified individuals and delegated responsibility for every step of safety plan's implementation, verification, validation, and correction

No

Delegation is still ongoing

Qualified individuals have been trained in the application of risk-based preventive controls

Yes

Determined which FSMA requirements are applicable to the facility

No

FSMA requirements are still being analyzed and understood by the management

Hazard Analysis

11 flagged, 64.52%

Are hazards evaluated based on the significance they pose?

Yes

Are identified hazards likely to occur even with preventive measures taken?

Yes

Do identified hazards pose severe threat to consumers?

Yes

Are allergens evaluated on points which cross-contamination hazards could emerge?

Yes

Labeling

1 flagged, 0%

Are raw ingredients containing allergens properly labeled?

No

Storage

1 flagged, 66.67%

Are storage areas organized to minimize the chances of allergen contamination from a spill?

Yes

Can storage areas be effectively cleaned in the event of an allergen spill?

Yes

Are bulk storage containers and silos designated as allergen-free?

No

Staging

100%

Do ingredients containing allergens share staging areas with allergen-free areas?

N/A

Are staging areas designed for thorough cleaning between production runs?

Yes

Utensils

2 flagged, 0%

Are separate utensils used for preparing allergen-free foods?

No

Desired answer would be yes, but realistically, some staff use the same utensils but is washed before using to prepare other foods

Are utensils for preparing allergen-free foods clearly marked?

No

Do utensils share storage or cleaning areas?

N/A

Personnel

100%

Are workers able to move between areas preparing allergen and allergen-free products?

Yes

Do personnel use PPE and sanitation procedures to prevent cross-contamination?

Yes

Please specify what these are

PPE such as rubber gloves, waterproof aprons, chef jackets and slipbuster footwear

Biological

2 flagged, 75%

Equipment

100%

Is processing equipment designed for sanitation?

Yes

Are processing surfaces free of cracks that could harbor bacteria?

Yes



Photo 1

Transportation

2 flagged, 33.33%

Are transportation containers routinely sterilized?

No

There are no records for transportation sterilization. Moving forward, let's have a documentation and schedule of cleaning for our transportation containers.

Are ingredients transported at proper temperatures?	Yes
Are containers designed to effectively seal out environmental contaminants?	No
Sanitation	100%
Are sanitation procedures in place to prevent cross-contamination from employees?	Yes
Specify procedures	Wash and disinfect work surfaces and equipment thoroughly between different tasks after preparing raw meat, poultry and eggs clean and clear as you go, washing or wiping up spills as they happen use appropriate cleaning product
Are processing areas designed for routine sanitation?	Yes
Raw Materials	100%
Are raw ingredients checked for spoilage and contamination prior to processing?	Yes
Facility	100%
Grounds	100%
Are pests, dirt, and other potential contaminants present on the facility's grounds?	No
Structure	100%
Are roofs and walls effectively sealing out environmental contaminants?	Yes
Non-contact surfaces	100%
Are the facility's floors and fixtures free of cracks that could harbor bacteria or other contaminants?	Yes
Plumbing and HVAC	100%
Are drains and vents able to be sanitized?	Yes
Non-food chemicals	100%
Are potentially hazardous chemicals properly labeled and	Yes

stored?

Do routine maintenance tasks require introducing non-food chemicals into the processing area?

Yes

Supply Chain

3 flagged, 25%

Are suppliers of potentially-hazardous ingredients routinely audited?

No

Auditing supplier's have been found done inconsistently.

Have the preventive controls of suppliers been documented and reviewed?

Yes

Does your Food Safety Plan require taking action if a supplier fails to conform to your standards?

No

Intentional Adulteration

1 flagged, 0%

Could a malicious employee or intruder intentionally contaminate products?

No

What supervisory measures are in place to prevent and detect intentional contamination?

N/A

Preventive Controls

3 flagged, 82.35%

Monitoring

1 flagged, 75%

Does your food safety plan identify Critical Control Points where contamination can be stopped at its source (ie, handwashing stations, pasteurization baths)?

No

Do your food safety plan specify critical limits (e.g., temperature, or cooking time) which must not be exceeded?

Yes

Is product testing to verify the effectiveness of controls routinely scheduled?

Yes

Is the processing environment (e.g., condensation from pipes, accumulation of waste materials) constantly monitored to ensure conditions don't promote contamination?

Yes

Validation

100%

Do verification processes follow a regular schedule?

Yes

Is verification performed by a designated Qualified Individual?

Yes

Are implementation records regularly audited for compliance?	Yes
Is testing equipment routinely calibrated to ensure accuracy corrections?	Yes
If a critical limit is exceeded, what new testing protocols will be used to validate the effectiveness of new controls?	N/A
Re-anlaysis	1 flagged, 66.67%
Has your Food Safety Plan been reanalyzed in the past three years?	Yes
Is there a new process for revising the plan to mitigate new hazards?	Yes
Does the plan reflect the latest food safety research?	No
Recalls	1 flagged, 83.33%
Is there a documented plan in the event of a recall?	Yes
Has a recall team been designated? Are the team members' roles clear?	Yes
Can at least 98% of the affected product be removed from the supply chain?	Yes
Can all affected products be identified and located within four hours?	No
Can the supply chain be traced to locate the source of contamination?	Yes
Are there notification procedures in place to alert distributors in the event of a recall?	N/A
Are disposal procedures followed to ensure the removal of contaminated products and ingredients?	Yes

Completion

Additional comments and recommendations

Take note of failed items, as these items will be used as a guide for improving our food safety plan to comply with FSMA requirements.

Name & Signature of Assigned Auditor



Jeffrey Morgan
15.06.2023 09:52 PST

Media summary



Photo 1