



Food Safety Guidelines



Food Safety Guidelines

An effective set of food safety guidelines is a **tool to achieve wholesome products without risking consumers' health**. Food preparation shelters several food safety risks.

Therefore, proper handling and food processing are prerequisites to serving delicious dishes and keeping food safe for consumption. Food businesses, including manufacturers, food service, and retail businesses, must always be concerned with food safety, as this can predict the fate of their food service establishments.

Contamination of food is not new to mankind. It has been a problem that widely afflicted the industry. Most foodborne illness outbreaks have been attributed to poor food-handling practices.

This food handlers study guide can be a valuable resource for food workers in various ways. Every food handler requires an orientation and basic food safety training to help them understand the ins and outs of food production or service.

This guideline was made by the FoodDocs' food safety experts to help orient food handlers on the essential information about safe food handling. The guideline contains basic information on food safety and key practices that will help strengthen your team's food safety system.

Definitely consult our valuable free template hub to download essential tools, posters, templates, posters, and charts that work as trustworthy training material in food businesses.



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What is the importance of food safety in food businesses?

Food safety refers to the proper food handling procedures applied during food preparation, processing, storage, and distribution of the products you deal with in your food business.

The concern for the integrity of food safety remains within all parts of a food supply chain as it is a sophisticated and long process. The food safety production life cycle starts from agriculture to the packaging of finished products and delivery to the consumer's table.

The importance of food safety can be seen through the following:

- Protection from foodborne illnesses and other food-related injuries
- Reduced cost from food safety issues
- Reduced waste
- Sustainable food production
- Safer food globalization

Food safety is essential to provide adequate access to safe, nutritious, and delicious food to all community members. The consequences of food safety issues may have fatal outcomes for both food business owners and consumers.



What is the biggest threat to food safety?

Food contamination is a global concern that significantly affects all other industries and is the biggest threat to food safety.

The term food contamination refers to the presence of unwanted materials or substances in food that may harm public health.

The presence of unwanted substances in food can lead to food-borne illnesses and other related injuries depending on the type of food contaminant present.

Three types of food contaminants

1. Biological contaminants
2. Chemical contaminants
3. Physical contaminants

Biological contaminants

Biological contamination refers to the event wherein any other living organism, mostly microorganisms, contaminates a food product.

The term food contamination refers to the presence of unwanted materials or substances in food that may harm public health.

The most common **types of biological contaminants** include the following:

1. Bacteria, such as *E.coli*, *Staphylococcus*, *Listeria monocytogenes*, and *Salmonella*
2. Viruses, such as Norovirus and Hepatitis
3. Parasites, such as *Trichinella spiralis*, Tapeworms, and flukes
4. Mold or Fungi, such as *Aspergillus* and *Penicillium*
5. Yeasts, such as *Candida* and *Saccharomyces*



What is the biggest threat to food safety?

Chemical contaminants

Chemical contaminants are inorganic or organic compounds that are toxic to humans and can cause harm in foods.

The term food contamination refers to the presence of unwanted materials or substances in food that may harm public health.

Some of the most common chemical food contaminant examples include:

1. Inorganic contaminants, such as heavy metal contamination (e.g., mercury, lead, cadmium, and arsenic)
2. Mycotoxins (natural toxins from fungi, may come as a by-product of bacterial food contamination)
3. Acrylamide (a chemical produced from overcooking foods) Unintentionally present preservatives to improve shelf life or food quality (e.g., sulfites, benzoates, and nitrites)
4. Food contact chemicals/ cleaning solutions (e.g., bleach and detergent)
5. Industrial chemicals (e.g., Pesticides, dry soil enhancers, herbicides, and fertilizers)
6. Veterinary drug residues (e.g., antibiotic residues)

Physical contaminants

Biological contamination refers to the event wherein any other living organism, mostly microorganisms, contaminates a food product.

*Physical contaminants are any unwanted foreign material in food that can cause injury or cuts to consumers. **They can be synthetic materials and sharp substances from the environment of the food being produced, such as metal, plastic, glass fragments, or stones.***

To give you an idea, here is a **list of physical hazard examples in food:**

1. **Metal fragments**, such as chipped equipment for processing, blades, tools, staple wires, jewelry, or loose clips
2. **Glass**, such as broken light fixtures, windows, overhead structures, glass guards, and containers
3. **Plastic** from equipment wrappers, plastic seals, gaskets, or pens
4. **Stone** from raw materials or improperly cleaned footwear
5. **Wood** from wooden pallets, crates, parts of raw materials, pencil
6. **Naturally occurring materials**, such as bones from meat, pieces of shell from seafood, a feather from poultry, and seeds from fruits

Critical food safety guidelines and practices

In the food industry, food safety practices can be implemented throughout the whole food supply chain. These practices can become very technical, especially when used for a critical control point.

Most food safety practices are based on four basic tasks. The 4 C's of food safety are as follows:

- Cleaning
- Cooking
- (Avoiding) Cross-contamination
- Chilling

You can find more detailed explanations of critical tasks about the 4 C's of food safety in this detailed article. Orient all food handlers about the importance of these four principles of food safety and ensure complete control over your operations.

Four basic rules of safe food preparation

**1**

Cook

- Cook the food to the recommended internal temperature.
- Follow the required time for cooking different ingredients.
- Use a calibrated thermometer to ensure proper cooking.
- Serve food hot.

**2**

Clean

- Practice frequent and proper handwashing.
- Clean and sanitize food contact surfaces before and after use.
- Follow the manufacturer's instructions in using sanitizing solutions.
- Regularly dispose of food waste properly.

**3**

Store

- Keep hot foods hot 135°F or above and cold foods cold 41°F or below.
- Maintain at least 40°F during refrigeration and 0°F for freezing temperatures.
- Follow proper organization of food in the fridge.
- Clean storage area regularly.

**4**

Separate

- Use separate utensils for preparing raw and ready-to-eat foods.
- Sanitize food equipment in between use for raw and ready-to-eat foods.
- Store cleaning materials away from the food preparation area.
- Store raw and cooked foods in airtight containers to avoid cross-contamination.

How to manage food allergens in food businesses?

In cases of food allergy reactions, the immune system mistakes a distinct protein from allergens as a foreign, harmful component and aggressively attacks it.

Food businesses are responsible for ensuring the safety and well-being of customers with food allergies. They should be knowledgeable about common allergens, clearly label the list of ingredients, prevent cross-contact, and provide accurate allergen information.

Food allergens in the US

- ✓ **10%** of the population is affected by food allergies
- ✓ Allergies cause **30 000** emergency cases
- ✓ More than **170** ingredients have caused allergies
- ✓ **90%** of food allergies are caused by

- Milk
- Wheat
- Soybeans
- Fish
- Sesame
- Tree nuts
- Eggs
- Peanuts
- Shellfish



Did you know?

Food manufacturers are required to declare **any** potential allergy-causing ingredient in the food labels.

What are the 9 major food allergens in the US?

In the US, the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) declared the nine most common allergenic foods.

1. Eggs, including egg products
2. Fish
3. Crustacean shellfish (e.g., crab, shrimp, and lobster)
4. Tree nuts (e.g., almond, cashew, and chestnut)
5. Peanuts
6. Soybeans
7. Wheat (gluten)
8. Milk
9. Sesame

In other countries, at least 14 foods are considered major food allergens. This mandate is enforced through Natasha's Law in the UK.

In addition to the big nine allergens previously stated, Natasha's Law recognizes these 5 ingredients as part of the list:

1. Lupin
2. Molluscs
3. Mustard
4. Celery
5. Sulfites (or Sulphur dioxide)

Physical contaminants

Effective allergen management contributes to the **strict implementation of high food safety standards** for protecting customers from unwanted allergic reactions.

Below are some **steps needed when starting a food allergen management process**:

1. Identify allergen hazards.
2. Conduct an allergen risk assessment.
3. Review suppliers for allergenic ingredients.
4. Implement handling and storage controls for allergenic ingredients.
5. Develop corrective action plans.
6. Provide employee training.

In addition to the components of an allergen management plan, a food business must have a comprehensive food safety management system that will ensure compliance with food safety laws when controlling pathogens.

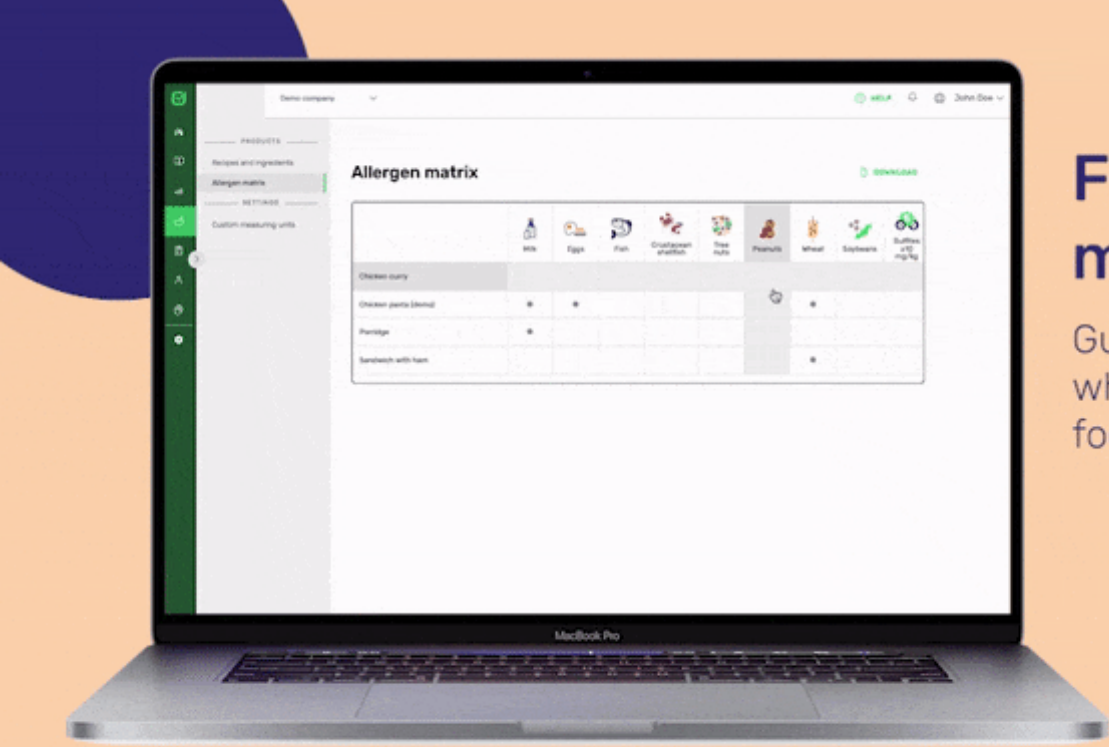
At FoodDocs, our team of food safety specialists developed digital smart solutions that can provide a comprehensive allergen management plan and more in approximately 15 minutes. Incorporating smart solutions into a comprehensive allergen management plan can enhance the efficiency and accuracy of food businesses' practices.

What are the 9 major food allergens in the US?

Explore our digital Food Safety Management System Software.

Guide food safety teams on which products contain food allergens through **the automatically generated Food Allergy Chart from our software**. The chart is generated based on the provided information after uploading recipes and product specifications.

When setting up our smart software, users can efficiently **mass-upload all digital recipes into our system**. Our smart system recognizes priority food allergens for a food business, highlights all present allergens on the specification page, and assembles the information in a detailed Food Allergy Chart.



Food allergen matrix

Guides your team on which products contain food allergens.

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	Milk	Eggs	Fish	Crustacean shellfish	Tree nuts	Peanuts	Wheat	Soybeans	Gluten-free
Chicken dairy									
Chicken pasta (dairy)	*	*							
Ponfidge	*								
Sandwich with ham							*		

How can following food safety guidelines help you pass inspections?

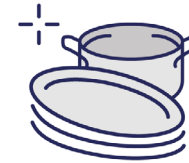
A food safety audit is a **highly structured activity that aims to document evaluations of a food business's food safety system**. It helps determine if all practices follow appropriate food laws and regulations.

In addition to verifying the level of food safety management systems of food businesses, **food safety audits include other objectives**, such as the following:

- Certification audit for certain food safety standards
- Assessment of premises condition and food business performance
- Ensure legal compliance
- Inspection in response to a complaint
- Regulatory requirement
- Food supplier request
- Promote business objectives

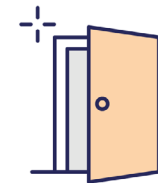
Conducting regular food safety audits helps control and prevent the risk of food safety issues. They can also help food businesses improve their operations for better performance.

EHO checklist for inspection



Food handling and basic kitchen hygiene rules

- Foods are stored in the correct order and temperature.
- Storage temperature is regularly monitored.
- Foods are labelled properly.
- Separate utensils and chopping boards are used for preparing foods.
- Food handlers follow correct hand washing procedures and follow good personal hygiene practices.
- Foods must always be cooked to the correct internal temperature.
- Monitoring records are organized.



Business premises

- Walls, floors, and ceilings are made out of easily cleanable materials and will not harbour dirt.
- Basin for washing hands is present.
- Pest control measures and a waste management system are in place.
- All lighting and other fixtures are well-maintained.
- Food handlers follow the cleaning process schedule.
- All equipment and measuring tools are calibrated.



Food safety management

- Appropriate monitoring procedures and forms are in place for each food safety operation.
- Checklists and schedules are followed and documented.
- Adequate food hygiene training for employees is complete and regularly refreshed.

How can following food safety guidelines help you pass inspections?

Key areas of a food safety audit and inspection

Generally, a food safety audit will observe and **evaluate your operations** and then **identify areas for improvement**. These key areas have been well-established over the years and are recognized to be important in keeping food operations safe.

Food laws and regulations are set for these key areas for inspection.

1. Food safety management system
2. Food storage
3. Food preparation
4. Sanitation and cleaning
5. Facility design
6. Waste management
7. Employee hygiene

During an audit, your food safety **auditor will make remarks about these key areas**. These points for improvement may either be urgent and need immediate action or points that can be done without haste.

Essential food safety audit preparation steps

Whether a food safety audit is conducted by your in-house committee or a third-party organization, a food safety audit follows a specific structure and a set of key areas to evaluate.

Below are some steps that describe how a food safety audit is planned and executed.

Use this structure for internal audits:

1. **Planning.** In this step, an internal auditor or an audit team must identify the clear objective of the food safety audit process.
2. **Execution.** If an auditor sees fit that an onsite inspection is needed, then one will follow soon after the evaluation of your food safety documents.
3. **Corrective and preventative actions.** In this stage of the audit process, the auditor evaluates your preparedness to address breaches in standards through properly established preventive and corrective actions.
4. **Verification.** The process would assess whether the preventive and corrective actions are appropriate and effective.

How can following food safety guidelines help you pass inspections?

5. **Audit evaluation.** During the actual audit, auditors need to evaluate their progress. Evaluating the audit process ensures that it is still on track and the objectives are being met.

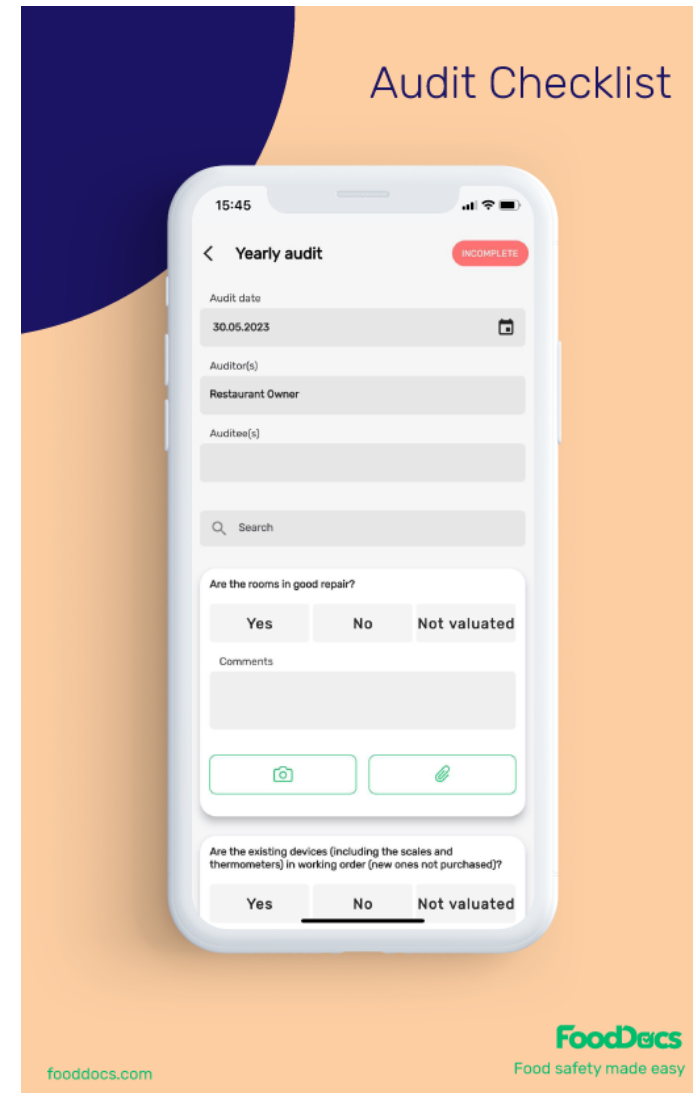
To help you with routine evaluations, use a health inspection checklist covering most food safety areas to improve your focus on achieving a great score.

You can use FoodDocs' Food Safety Management System Software to help you **ace a food safety audit any time of the day.**

Create, schedule, and manage food safety audits using our smart software.

Perform internal audits with digital Food Safety Audit Log templates that are customizable to fit your operations.

Users can also create **personalized audit checklists** from scratch that can be used internally to maintain food safety and prepare for a third-party or government-mandated food safety audit.



What's the role of food handlers in ensuring food safety?

A **food handler** is any individual working in a food business facility. They are involved in preparing and handling raw foods, operating food equipment, cleaning food contact surfaces, and any food operation with direct contact with food.

Food handlers can be cooks, chefs, dishwashers, cleaning aids, and servers.

In particular, here are some of the principal responsibilities of a food handler:

1. Receiving
2. Storage and organization
3. Preparation and cooking
4. Packaging of cooked foods
5. Cleaning and sanitation

Receiving

Includes tasks related to receiving supplier ingredients and ensuring food safety.

1. Monitor and record all receiving tasks.
2. Carefully **inspect all incoming deliveries of unpackaged food supplies** for quality and storage conditions.
3. Check the holding temperature and actual product temperature.
4. Check the **integrity of food packaging**.
5. Request for **important documents** regarding the shipment and document all transactions.

Food receiving procedure checklist

Upon receiving food shipment, make sure that a properly trained employee-in-charge is present to perform a thorough inspection. Follow this checklist to ensure that the shipped food products abide by minimum food safety standards.



Check the holding temperature and actual product temperatures

- TCS food must be received chilled at **40°F or below**.
- Raw eggs in shell and milk must be received at **45°F or below**.
- Frozen foods must be received frozen solid with no signs of thawing and exposure to air (e.g., large ice crystals at the bottom of the packaging).
- Delivered hot foods must be at **135°F and above**.



Check the integrity of food packaging

Reject packaging with punctures, holes, and broken seals.



Inspect food quality

Reject shipments with the following observations:

- Rotten or acidic smell.
- Presence of condensation in dry foods
- Presence of slime on meat
- Freezer burn
- Discoloration on fruits, vegetables, and meats
- Visible evidence of pests
- Visible yeast or mold growth
- Mushy texture



Require food safety documentation

- Specifications of shipment
- Certificate of analyses
- Manufacturing details

What's the role of food handlers in ensuring food safety?

Storage and organization

Includes tasks on ensuring proper food storage and cleanliness of storage areas.

1. **Properly organizing foods** inside the storage area, including the freezer and refrigerator.
2. **Labeling foods** for their production and expiration dates.
3. **Monitoring the storage conditions** of raw materials.
4. **Monitoring the level of food supply** and immediately **communicating low stocks** or the need for alternative supplies.
5. **Monitoring the shelf-life** of food products.
6. **Monitoring the temperature** of the storage area.
7. **Ensuring proper food rotation** of supplies.

Proper Food Storage Chart

The following information consists of recommended safe time limits for a variety of food before they spoil a particular storage condition.

Eggs	Ambient	Refrigerator	Freezer
Fresh, in shell	7 days	3 to 5 weeks	Does not freeze well
Raw, out of shell	Not safe	2 to 4 days	1 year
Cooked		1 week	
USDA Dried Egg Mix		12-15 months	Does not freeze well
Dried egg whites	2 years (cool, dry place)	1 month	

Canned goods	Ambient	Refrigerator	Freezer
Low-acid	2 to 5 years	Not applicable	Not applicable
High-acid	1 - 1.5 years		

Deli & Vacuum-packed product	Ambient	Refrigerator	Freezer
Salads (egg, chicken, ham, tuna, and macaroni)	Not safe	3 to 5 days	Not applicable
Stuffed pork, lamb, or chicken		1 day	
RTE meats	2 hours	3 to 4 days	
Vacuum-packed USDA dinners, sealed		2 weeks	
Hamburger, raw (e.g. beef, turkey, veal, pork, lamb)	Not safe	1 to 2 days	3 to 4 months
Corned beef, in pouch with pickling juice		5 to 7 days	1 month (must be drained)
Ham, canned unopened	2 years	Not applicable	Not applicable
Ham, canned opened	Not safe	3 to 4 days	
Fully cooked ham, whole		7 days	1 to 2 months
Fully cooked ham, half	2 hours	3 to 5 days	
Fully cooked ham, slices		3 to 4 days	
Jerky, commercially packaged	12 months	Not applicable	Not applicable
Hot dogs packed, unopened	Not safe	2 weeks	1 to 2 months
Hot dogs packed, opened		1 week	
Canned vegetables soup (with or without meat; low acid)	2 to 5 years	3 to 4 days after opening	Not applicable
Bacon		1 week	1 month
Sausage, raw	Not safe	1 to 2 days	
Sausage, cooked		1 week	1 to 2 months

Fresh meat	Ambient	Refrigerator	Freezer
Steak	Not safe	3 to 5 days	6 to 12 months
Chop			4 to 6 months
Roast			4 to 12 months
Variety meat (innards, tongue, etc)		1 to 2 days	3 to 4 months
Leftover cooked meat dishes		3 to 4 days	
Gravy		1 to 2 days	2 to 3 months

Fresh poultry	Ambient	Refrigerator	Freezer
Whole	Not safe	1 to 2 days	1 year
Parts			9 months
Giblets			3 to 4 months

Cooked poultry	Ambient	Refrigerator	Freezer
Fried	2 hours	3 to 4 days	4 months
Cooked poultry			4 to 6 months
Parts			4 months
Chicken nuggets			1 to 3 months

Seafood	Ambient	Refrigerator	Freezer
Lean fish	Not safe	1 to 2 days	6 to 8 months
Fatty fish		1 to 2 days	2 to 3 months
Cooked fish		3 to 4 days	4 to 6 months
Fresh shellfish and squid		1 to 2 days	3 to 6 months
Canned seafood	1 year	3 to 4 days after opening	2 months after opening
Tuna and other seafood in retort pouches	Not safe	10 months	Does not freeze well

What's the role of food handlers in ensuring food safety?

Preparation and cooking

Includes tasks on properly cooking foods and preparing ingredients while minimizing contamination.

1. **Cleaning raw materials** and **preparing** them for cooking (e.g., peeling, chopping, and washing).
2. **Ensuring that no cross-contact of allergen occurs.**
3. **Monitoring the internal cooking temperature** of foods.
4. **Operating** cooking equipment and **machines.**
5. **Calibrating** food thermometers and other machines.
6. **Applying corrective actions** in case cooking conditions are not met.

How to use a food thermometer?

When using a food thermometer, always make sure that the unit is **regularly calibrated** to ensure accurate temperature readings. Use the ice point or boiling point method for calibration depending on the intended use of your food thermometer. Accurate temperature readings are critical for maintaining food safety.

In using a food thermometer, follow these steps:

- 

1 Clean and sanitize the tip of the food thermometer.
- 

2

A. For solid foods: Slowly insert the thermometer probe at least $\frac{1}{2}$ inch into the thickest part of the food, avoiding fat portions and bones.

B. For liquid foods: Insert the thermometer probe up until $\frac{1}{4}$ above the bottom of the vessel.
- 

3 Make sure that the sensor of the thermometer probe is inside the food.
- 

4 Wait for the reading to stabilize before recording the temperature. Allow at least 15 to 20 seconds for the correct temperature to register.
- 

5 Once recorded, remove the thermometer and wipe it clean.

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What's the role of food handlers in ensuring food safety?

Packaging of cooked foods

Includes tasks that involve repacking products and ingredients to be delivered to customers.

1. **Neatly preparing foods** for packaging without cross-contamination.
2. **Storing ready-to-eat foods** in airtight containers and labeling them.
3. Performing technical storage preparation, such as vacuum-sealing products.
4. Storing packed foods in a **clean area with a controlled temperature**.
5. **Organizing food products** inside a refrigerating unit.

Fridge organization chart

Arrange shelves by cooking temperature - highest cooking temperature on the bottom.

Ready-to-Eat Foods
(top shelf)

Lowest cooking temperature

57°C/135°F

Any food that will be hot held that is not in other categories

63°C/145°F

Whole seafood; beef, pork, veal, lamb (steaks and chops); roasts; eggs that will be served immediately

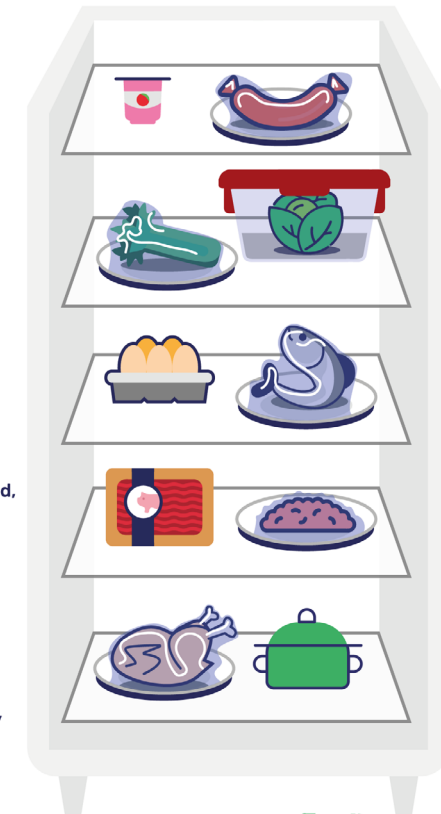
68°C/155°F

Ground, injected, marinated, or tenderized meats; eggs that will be hot held

74°C/165°F

All poultry (chicken, turkey, duck, fowl); stuffing made with foods that require temperature control; dishes with previously cooked foods (casseroles)

Highest cooking temperature



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What's the role of food handlers in ensuring food safety?

Cleaning and sanitation

Includes general tasks related to maintaining a sanitized condition in the food establishment.

1. Properly **cleaning and sanitizing** food contact surfaces.
2. Promptly **cleaning spills or food incidents**.
3. **Cleaning and sanitizing** all tools, utensils, and equipment in the food facility.
4. **Monitoring** the availability of **cleaning supplies**.
5. Ensuring the **safe storage of cleaning supplies and chemicals**.
6. **Discarding spoiled and contaminated food**.

Food preparation table sanitation procedure

Table sanitation refers to any operation in a food establishment performed to create a more conducive environment for food preparation. It aims to remove all potential sources of contamination and helps ensure that the foods served in your establishment is safe.



1. Scrape food

Manually remove all excess food waste and obstacles on the surface.



2. Wash the surface

Wash the surface with warm, soapy water **110°F (43°C)** to remove any oil residue.



3. Rinse the surface

Rinse the surface with clean water, making sure that there is no soap residue.



4. Soak in sanitizer

Soak the surface in your chosen sanitizer following the manufacturer's instructions. You can wash counters with bleach water or use hot water **180°F (82°C)** for sanitation.



5. Air-dry

Allow the sanitized surface to air dry.

Important things to consider in sanitation:

- You can use a suitable brush to remove hard stains on surfaces.
- Use chlorine solution at 50 to 100 ppm or quaternary ammonium at 200ppm for sanitizing food contact surfaces.
- If you prefer to use hot water as a sanitizer, secure a source of hot water at **180°F (82°C)**.
- If using a sanitizer solution, follow the manufacturer's suggested contact time.
- Never use a towel to dry food contact surfaces.
- Sanitize surfaces before and after every shift.

How to help food handlers keep all the food safety tasks in mind?

Ensuring food safety is a critical task for every food business. To do this it may mean having to do multiple tasks all at once. In this scenario, food handlers are likely to forget something, and that could cause your non-compliance.

To help every food handler remember every task, you can use our smart Food Safety Management System with detailed instructions and a notification system.

Step-by-step instructions

Our software system is capable of automatically generating comprehensive monitoring tasks and checklists equipped with detailed instructions.

These instructions can be used to help manager train their employees or as a reference during food business hours. Employees can refer to the instructions to ensure that food safety tasks are done accurately and in compliance with food standards.

Moreover, managers can upload their versions as images or videos for a more tailored experience.

Smart notification system

To help every food handler remember all food safety tasks, use our smart notification system. Using this feature, employees will receive intuitive alerts whenever a task needs to be done. With such a feature, no task will ever be forgotten.

Step-by-step instructions

Help to save time on training new or existing team members.

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FoodDocs' smart Food Safety System is the key to compliance

Chemical contaminants

Every food business must have a systematic approach to controlling food safety hazards. Managing these hazards is critical to keep a food business running.

Fulfilling management tasks means building a comprehensive food safety management system that will protect public health from harmful food handling practices and prevent the occurrence of a foodborne illness outbreak.

Food Safety Management System (FSMS) is **a comprehensive and systematic program used in the food industry for managing food safety hazards.**

Combining the efficiency of technology and food safety, food safety software programs are gaining more popularity and credibility in establishing food safety management systems.

The best example of this innovation is FoodDocs' smart Food Safety Management System.

Food businesses can **create a smart Food Safety Management System in 15 minutes** using FoodDocs. Our software has smart tools, such as intuitive task notifications and detailed instruc-

tions, to help food handlers ensure accurate and safe food handling.

Powered by artificial intelligence (AI), food businesses can get **pre-set tasks and checklists** that can be further customized to fit unique operations.

Our software ticks off the boxes for the following food safety tasks:

1. Monitoring food handling practices
2. Integrations with smart appliances
3. Team management
4. Food safety audits and inspections
5. Recipe management
6. Allergen management
7. Traceability and recalls
8. Food safety plan

Get a flexible food safety system at FoodDocs. All monitoring logs and checklists generated by our intuitive Food Safety Management System can be further customized to fit unique operations. Business owners can also easily apply comments from food safety auditors and immediately comply with their directions.

FoodDocs' smart Food Safety System is the key to compliance

Our impressive system **does not only create a digital FSMS monitoring program for you**. We also feature a built-in HACCP plan template builder to create a complete HACCP plan within 1 hour. Get a comprehensive HACCP plan based on the key principles of the food safety program.

When you use our digital FSMS, you not only become more efficient, but you also become more **sustainable**. With our food safety software, you can ditch the pen-and-paper system and use a completely digital food safety system—no more piles of papers for your team while your business contributes to saving trees.

Experience the benefits of our digital Food Safety Management System first-hand by using our free **14-day trial**.

