

Step 9: Project Details for Food Safety and Traceability Gap Assessment and Pre-audit (FSAP-PR-A)

1. Check all of the food products that will be impacted by your project (check all that apply):

Ready-to-eat (RTE), minimally processed fruit and vegetables (e.g. peeled, cut, washed, dried, in order to be packaged)

RTE bagged salads or greens (e.g. salad mix, spinach)

RTE meat products (e.g. pate, meat spreads, frankfurters, deli meats, beef or poultry jerky)

Unripened or fresh soft cheese (e.g. cottage cheese, cream cheese, feta, ricotta)

Unpasteurized fruit/vegetable juice (e.g. apple cider)

Poultry or beef slaughter or processing

Dry/semi-dry fermented sausages

Sprouted seeds

Swine slaughter or processing

Sheep and other milk (e.g. water buffalo, mare)

RTE spreads and dips (e.g. hummus, tahini)

Shelf-stable canned products

Insect processing

Oilseeds (e.g. soybean, corn) and grains (e.g. wheat, pea and bean, rice) for processing

Fresh fruits and vegetables that are frozen, or cooked

Peanuts and tree nuts (e.g. hazelnuts, walnuts)

Maple syrup and honey

Beverages (e.g. pasteurized fruit juices, carbonated soft drinks, bottled water, alcohol)

Pickled meat

Baked goods

Semi-hard cheese (e.g. cheddar, brick, gouda)

Hard cheese (e.g. asiago, parmesan)

Processed cheese

Ice cream, fluid milk (cow & goat) and high fat and other dairy products

Other cultured milk products (e.g. yogurt, kefir)

Ready-to-serve meat products (e.g. meat pies, pizza)

Health and/or nutrition supplements

Other, specify: _____

Full Name: _____

2. What project are you doing? (check all that apply):

Assessment or gap analysis of a food safety program

Pre-audit

3. Indicate all activities that will be impacted by your gap assessment and/or pre-audit (check all that apply):

GFSI equivalency/ preparedness

Personnel and handling

Cleaning and sanitizing

Water testing and treatment

Pest Control

Preventative maintenance and calibration

Facility interior and exterior (e.g. facility environment)

Recall

Traceability

Shipping and receiving

Hazard Analysis Critical Control Points (HACCP) or Preventive Control Plan (PCP)

Process controls (e.g. procedures that indicate the minimum internal product temperature and the minimum holding time that produce lethality)

Validation studies

Other food safety practices (e.g. management commitment, food fraud, etc.), specify:

Full Name: _____

4. What is your current food safety certification status (select one):

Not currently working towards food safety certification

Working towards certification, specify which program (e.g., BRC, FSSC 22000, SQF): _____

Currently certified, specify which program (e.g., BRC, FSSC 22000, SQF): _____

5. What is your current mock recall status? (select one):

100% finished, product identified

Less than 100% finished, product identified

Have not conducted a mock recall

6. What type of traceability system is currently in place at your operation? (select one):

Paper-based

Combination of paper and electronic

Fully electronic or automated

No formal system

7. Who will conduct the gap assessment or pre-audit?

8. How will you use the information in the future?

9. Have you included a quote or proposal from a third-party detailing services to be provided, costs and outcomes? (Select one):

Yes (attached)

No

Full Name: _____