

FDA FOOD SAFETY PACKAGE

Preventative Controls Plan and Food Safety Toolkit

ProcessPro's Preventative Controls Plan and Food Safety Toolkit provides user-friendly FDA audited and approved templates for HACCP and preventative control plans for thermal and ambient processing and organic compliance. The formatted templates - based off the Preventive Control documents that FDA auditors are trained on - bring familiarity to FDA auditors during compliance checks, with the goal of reducing your time spent in audit. These templates also contain examples for practical applications and have been successfully audited by numerous certification and government authorities and vetted by large food and beverage corporations. Ongoing auditing and vetting of these templates will ensure compliance to current and future FSMA regulations.



The toolkit provides value to you as a ProcessPro customer by helping to address your compliance needs as a food manufacturer in an FDA regulated environment. Customer input, FSMA mandates and increasing FDA scrutiny steered the focus of developing a templated product that will enable our food and beverage manufacturing clients to maintain regulatory compliance with their food safety plans.

A Preventative Controls and Food Safety Plan is an effective tool in taking a risk-based, preventative-controls approach to food safety. A Food Safety Plan (FSP) consists of the primary documents in a preventive controls food safety system that provides a systematic approach to the identification of food safety hazards that must be controlled to prevent or minimize the likelihood of foodborne illness or injury. It contains a collection of written documents describing activities that ensure the safety of food during manufacturing, processing, packing, and holding.

ProcessPro Preventive Control Plan Package Includes:

HACCP Plan Template for thermal process manufacturing

Preventive Control Plan Template for ambient process manufacturing

HACCP Plan Template for ambient process manufacturing

Quality Plan Template

Preventive Control Plan Template for thermal process manufacturing

Optional: Organic Templates for Organic Compliance with HACCP (OCP's)

Toolkit Benefits:

Plans available for either ambient or thermal processing.

User-friendly templates with examples given on documents for enhanced guidance.

Uses the templates that FDA has been trained on so they are familiar with them when they come to audit your company.

Successfully vetted by multi-billion dollar food and beverage corporations, FDA, multiple GFSI certification bodies, third-party auditors and more!