

# FOOD INDUSTRY SERVICES

Protecting the Health of Your Customers, Company, and Brand

CDC estimates that each year 48 million people get sick from a foodborne illness, 128,000 are hospitalized, and 3,000 die.<sup>1</sup> The average cost of a recall to a food company is \$10 million in direct costs<sup>2</sup>, not to mention brand damage and lost sales.

Proper use of preventive controls during food manufacturing and careful oversight can minimize the risk of contributing to a foodborne illness or full-scale food recall – helping to protect your customers and your company.

Lowering the risk of a product recall not only makes good business sense, but all manufacturers involved in the production of food, including both human and animal food, must now comply with the Food Safety Modernization Act (FSMA). The FSMA regulation focuses on a preventive approach to food safety. It deals with the requirements of current good manufacturing practices, hazard analysis, and risk-based preventive controls.

## Attention Food Manufacturers

Every food manufacturer should have a Food Safety Plan developed or overseen by a Preventive Controls Qualified Individual (PCQI).

The PCQI is also responsible for validation of preventive controls, review of records, and required reanalysis of the Food Safety Plan when necessary.

## Food Safety Compliance Services Can Help:



Avoid costly fines.



Prevent food safety recalls.



Avoid increased scrutiny from the FDA, including potential shutdowns.



Safeguard company brand and value.



Build reputation as a manufacturer of high-quality food products.

# Impacts of FSMA to Your Company

**Following the passage of FSMA, the FDA has stepped up its inspections.**

If the FDA finds a company in violation, the FDA will issue a warning letter.



The company will then be inspected and subjected to greater scrutiny by the FDA.



Repeated violations can lead to a shut down - if the facility is deemed a threat to public health.



## Our Capabilities and Expertise Go Beyond Food Safety Compliance

Representatives of the MEP National Network have worked with food manufacturers for over 30 years to optimize their businesses through a comprehensive approach based on deep experience in the industry.

Your local MEP Center can provide you with access to food industry manufacturing expertise founded on:

- Work with hundreds of food processors, equipment manufacturers, university researchers, and government agencies involved in the food supply chain.
- Access to specialized food industry resources such as nutrition facts panel label specialists and food testing services.

The MEP National Network offers a broad range of expertise, including services that generate top line revenue growth and manufacturing process improvement. We understand the business imperatives that drive food manufacturers and offer capabilities that go beyond compliance.

## The MEP National Network

The MEP National Network is a unique public-private partnership that delivers comprehensive, proven solutions to U.S. manufacturers, fueling growth and advancing U.S. manufacturing.

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1. Centers for Disease Control and Prevention

2. Joint industry study by the Food Marketing Institute and the Grocery Manufacturers Association