

HACCP and Food Safety Plans

Transform your HACCP Plan to an all-encompassing Food Safety Plan to comply with Food Safety Modernization Act (FSMA) Regulations



In order to comply with the FDA's FSMA regulations, food companies must create a Food Safety Plan or convert their Hazard Analysis Critical Control Point (HACCP) plans to encompass Preventive Controls.

A HACCP Plan and a Food Safety Plan consist of the same components, including process and product descriptions, flow diagrams, hazard analysis, and control procedures. Where they differ, slightly, is in how significant hazards are addressed and whether additional documentation is required.

GaMEP will utilize a risk-based approach to guide you through the process of updating or creating a HACCP or Food Safety Plan.

Supporting Food Safety Programs:

- Supply Chain Management
- Risk Assessments
- Allergen Control
- Foreign Object Control
- Chemical Control
- Traceability & Recall
- Crisis Management
- Good Manufacturing Practices (GMP & cGMP)
- Document Control Management
- Operational Procedures
- Food Fraud Prevention
- Internal Auditing Training



GaMEP will:

- Provide training from our industry experts to food safety leaders based on your specific needs to educate those throughout your organization.
- Create, review, or update your HACCP Plan or convert your HACCP Plan to a Food Safety Plan to satisfy the requirements within the FSMA Preventive Controls Rule.

By using GaMEP to update or convert your HACCP Plan to a Food Safety Plan, you will:

Achieve Regulatory Compliance



Meet Customer Expectation



Ensure Brand Reputation



Avoid Recalls and Shutdowns



Promote Public Health





HACCP and Food Safety Plans in Action



"Developing a Food Safety Plan was a daunting task for us. We were not sure where to begin and felt overwhelmed. GaMEP's Wendy White did her research on our product category and made the project quick and simple. She saved us countless hours and delivered a complete and thorough plan that exceeded our expectations. White has offered continued support beyond the initial project, which has given us the opportunity to learn from her years of food industry experience."

- Angela R. Meyer-Easley, Director - Quality Assurance

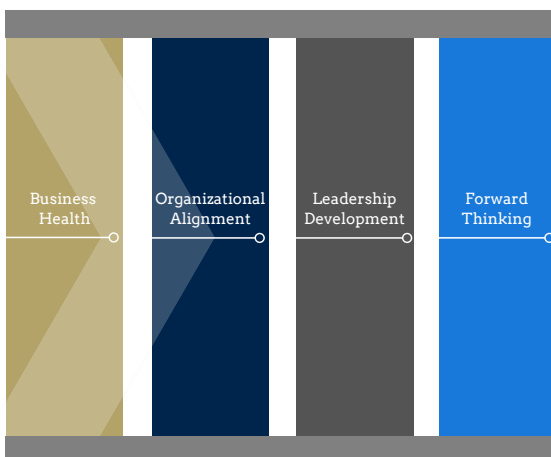


Why Work with GaMEP?

Our goals are simple and impactful:

- Understand the current state of your company.
- Learn about your future goals.
- Teach your team to utilize tools and strategies to meet the needs of your organization.
- Advance your company's competitiveness and ensure a sustainable future for manufacturing in Georgia.

Each of our services resides in one of the following four key strategic solutions pillars within the GaMEP Organizational Excellence framework:



The pillars are interconnected to maximize effectiveness. If you have multiple areas to address, request an Organizational Excellence assessment.



What Sets GaMEP Apart

Every year, GaMEP works with more than 1,000 manufacturers to implement on-site projects, conduct training, and connect manufacturers to Georgia Tech resources and our partners throughout the state. We do this through:

- Federal and state funds that help offset the cost to Georgia manufacturers, making your investment more powerful.
- Access to locally based project managers that have years of experience developing and implementing best practices for manufacturers.
- Immediate and long-term solutions that increase top-line growth and reduce bottom-line costs throughout your organization.

Service areas include: process improvement, quality, robotics, business strategy, technology integration, ISO management systems, energy, sustainability, safety integration, and more.

See what all the "Buzz" is about.



Connect with GaMEP



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