

OPTIMIZE DEFINE MANAGE

Looking to **optimize** resources? **Define** roles and responsibilities of the organization, management, and employees, and create a proactive approach to **managing** food safety and risk.

Why a food safety management system?

A food safety management system (FSMS) is an organizational tool that manages safety and risk. An FSMS helps evaluate all food safety issues, concerns, to meet safety regulations, industry certifications, and company-specific policies and procedures.

Designed to help organizations:

- Prevent incidents and non-conformances
- Ensure compliance with laws and regulations, including HACCP and SQF
- Reduce costs due to recalls
- Engage workers, increase productivity, and enhance culture
- Reduce risk of foodborne illness and recalls

FSMSs work best when:

- Food safety management activities are documented
- Critical food control points are analyzed with non-conformances
- Mitigation actions are developed and implemented
- Reporting systems are in place

What is included in intRAtrain's FSMS?

intRAtrain™ FSMS is the approach to managing and developing a food safety culture by focusing efforts and resources on factors that count most towards preventing recalls, contamination and non-conformances; while reducing risk of food quality issues. The system includes a defined plan and organized effort, whose purpose is to support all personnel to work in a cooperative effort to prevent incidents, reduce risk and ensure compliance. The system encourages a food safety culture created and enforced by all users. The FSMS tools can be used to meet general safety needs creating a complete package for organizations.

The system includes tools that help with:

 Strategic Planning

 Compliance

 Safe Practices

 Hazard Identification

 Food Safety Training

 Performance Tracking

 Risk Mitigation

FSMS



Food Safety and Risk Management

intRAtrain Food Safety libraries contain content designed for food related issues. Courses are designed with the industry in mind while also including specific targeted features designed to meet the needs of today's adult learners.

All of the intRAtrain Food Safety catalog courses are customizable and can be used in individual and group training. Courses are designed for individual employee training, yearly refreshers, and group sessions. Supplemental general employee safety courses are also available if needed.

Data and Document Management

intRAtrain Learning Management System- the LMS helps manage online, classroom, small groups, coaching, job observations, and paper-based training.

intRAtrain Document Asset Management- the system helps manage and control access to documents, resources, procedures, policies, SOPs, etc. All resources are searchable and filterable for easy access and management.

Food Safety Inspection and Audit Management

inspectiTRAC- Food Safety Hazard Inspection and Audit Management Software is used for data collection, tracking, and management. The Corrective Action Management Tool assigns responsibility for resolving failures discovered during observations, inspections, and audits.

- Food Industry Assessment and Safety Audits
- Behavior-Based Observation Program
- Food Safety Hazard Inspection and Audit Management
- Corrective Action Management

Incentives- Can be used to help motivate and reward employees. They can be used with specific components of the FSMS or as part of an overall incentive system.

