

Controlling Risk: The Elements of a Food Safety Management System

Week 2

Pi

PROVIDE INPUT

Analyze what you're doing in your job and how you're doing it. Then provide input to management on how you think the standard operating procedures (SOPs) of your job tasks could be improved. *Remember, you're the key to making it all work!*



What information should you pass along?

Fg What are your food safety goals?

Do you understand the goal of each procedure? Does this match up to what you actually do?

As Analyze your SOPs

Define each step of the process. Are these the steps you take to perform the task?

Wc Who's in charge of what?

Does everyone who performs this task know what to do? Are there situations that need to be addressed?

Sg Suggest changes

Evaluate each job task and suggest specific actions that could make the process more effective.

Food safety comes down to you!



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FOOD
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MONTH



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