

# Controlling Risk: The Elements of a Food Safety Management System

Week 3

Rp

## REFINE THE PROCESS

Work with management to develop more effective processes for the tasks you do within your operation's Food Safety Management System (FSMS). Request additional training to improve your performance. *Remember, you're the key to making it all work!*

### Improve your performance.

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#### Know your role

Meet with management and define the responsibilities you are expected to fulfill in your role.

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#### Get training if you need it

If you feel you need training to effectively fulfill your responsibilities, take necessary steps to make it happen before starting any new or changed tasks.

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#### Implement procedures correctly

Once trained and confident of your job capabilities, check often with management to be sure you're following proper procedures.

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#### Monitor and adjust your work

As you understand the safety goals of your work, monitor the specific procedures of your role and document on appropriate forms.



*Food safety comes down to you!*



NATIONAL  
**FOOD  
SAFETY**  
MONTH

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