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Traceability guide for general food manufacturers

Food Manufacturers must ensure every part of the receiving, production, processing and distribution processes are included as part of the trace system. Facilities have a responsibility to ensure they are able to trace all raw material and finished products. It is important that all records regardless of the form are maintained and kept accessible for any complaints, withdrawals, and recalls. Typically keeping records for the shelf life plus two years is industry best practice. Testing of the trace system should be done at a minimum of annually, and should include: Primary packaging, raw materials, and finished product. A raw material from the finished lot trace can be selected for a mass balance. Traceability should be done in both directions and all supporting documentation should be kept. Once a mock recall or mass balance has been done, it is important that any key findings that impacted the trace are incorporated back into the management system after root cause analysis has been done. Ensuring the traceability system is robust at all times. Withdrawals and recalls often confused and used interchangeably, they differ considerably. Withdrawal is being able to effectively contain product that has been sent to a customer and not yet reached the consumer. A recall is being able to recover all products that has entered the main stream market, and is with consumers. Withdrawals can be for food safety or quality reasons and do not have a legal setting; recalls involve government and have a legal aspect as consumers are now directly impacted.

Biography

Nadia Narine has 18 years of experience in various Quality Assurance/Technical roles. She has worked within a variety of food manufacturing facilities, as well as retail, which include industries such as bakery, confectionery and dairy. She has expertise in Quality Assurance, Quality Control, food safety, and hygiene. She has strong audit and training skills. She is currently an approved auditor for GFSI standards such as BRC and SQF. In addition she is a current auditor to unaccredited standards such as the Gluten Free certification program, GMASAFE, HACCP, and GMP. She is a BRC Approved Training Provider for Food and Storage & Distribution, and Agents and Brokers. She is also a Lead Instructor for FSPCA Preventive Controls for Human Food. She is an Auditor to (accredited and unaccredited) food standards and a certified consultant for SQF. Her educational background includes Industrial Microbiology, Marketing, Six Sigma, and ongoing courses for professional development in food safety. She is currently a member of The American Institute of Quality, and IAFF. She is currently the Owner/President of Lumar Food Safety Services Ltd.

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