



RTE Compliance Services Action Items

Conduct Regulatory Compliance Assessments

- Review and assess compliance with relevant regulations, such as 21 CFR Part 117, FSMA, Codex Alimentarius, and other international standards for ready-to-eat foods.

Develop and Maintain Documentation

- Create, review, and maintain all required documentation, including HACCP plans, food safety management plans, and sanitation standard operating procedures (SSOPs).

Monitor and Validate Food Safety Controls

- Oversee the implementation and validation of food safety controls, such as allergen management, pathogen control, CCP monitoring, and environmental monitoring programs.

Implement Corrective Actions and Preventive Measures (CAPA)

- Identify non-conformances, initiate corrective actions, and establish preventive measures to ensure ongoing compliance and minimize risks.

Coordinate Employee Training and Education

- Facilitate training programs for employees on regulatory requirements, food safety practices, and company-specific procedures to enhance compliance awareness.

Prepare for Audits

- Provide preparation support for internal and external audits, ensuring all compliance documentation and procedures are in place and up to date.

Conduct Regular Compliance Reviews

- Perform periodic reviews of processes and procedures to identify opportunities for improvement and ensure alignment with evolving regulations and standards.

Manage Supplier and Ingredient Compliance

- Verify the compliance of suppliers and ingredients with applicable regulations and standards to ensure the safety and quality of incoming raw materials.



Support Continuous Improvement Initiatives

- Assist in identifying and implementing continuous improvement initiatives to enhance the overall safety, quality, and compliance of RTE food products.

To avail of our professional services kindly contact hello@consultareinc.com or call 1-202-982-3002.