

Physical contaminants or foreign bodies are consistently in the top three causes of food product recalls in the US, Canada, UK and Australia. RQA works with our clients to provide a comprehensive, confidential and independent assessment of foreign body risks and controls to help prevent these potentially dangerous and costly recall incidents.

The visit is undertaken by a specialist RQA food safety consultant who will identify relevant risks and provide feedback on solutions and prevention. It is intended as a constructive and positive opportunity for further strengthening foreign body controls.

The RQA consultant thoroughly assesses foreign body risks throughout your food manufacturing or processing facility. We review procedures, records and the production process from goods in to product out. The report identifies risks and proposed actions to assist with your foreign body control systems. The exact scope of what is covered in the assessment can be customised to meet specific client requirements.

The assessment typically covers the following areas:

The expert consultant will go through and constructively challenge the systems and procedures including:

- How foreign body hazards are identified throughout the site, review of the effectiveness of HACCP and pre-requisite requirements in preventing foreign body contamination and the existing foreign body risk assessment (if available)
- How hazards are prevented from entering the product stream
- How hazards are detected or removed if they enter the product stream
- Customer / consumer complaints related to foreign body contamination. Trending, nature of complaints, types of foreign bodies, investigations, RCA and recall / withdrawal incidents.
- Breakage controls for glass, hard plastic, soft plastic etc.
- Scheduling and effectiveness of GMP audits / internal audits and reporting to management.
- Maintenance release checks, temporary repairs, improvised tools, equipment checks (“nuts and bolts” checks), hand-back and sign off.
- Wood and pallet standards, plastic pallet standards
- Knife, blade register
- Brushes and cleaning equipment
- Site hygiene
- Waste management controls
- Pest controls
- Disposable PPE
- Food safety culture – Do operators understand food safety? Do they know that foreign body contamination incidents must be reported and there is a mechanism to do so?
- Labels and signage
- Product contact packaging controls and storage

In addition, the consultant will focus on risks in the production environment throughout the on-site journey from goods-in ingredients to finished product. This typically covers the foreign body risks related to the following areas and how the site practically eliminates those risks:

- Building structure and layout
- Machinery and production line
- Intake process
- Testing of foreign body prevention equipment, e.g. metal detectors, X-ray etc.
- Inspections of sieves, filters etc
- Start-up checks (checklist and records)

Depending upon site size, complexity and scope this is typically a 2 day visit.

A report is provided following the visit identifying potential risks, severity of risks and with recommendations for improvements. Click the contact us button below to request more info.

