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Technology For Food Safety

As technology grows and changes rapidly, the options available to companies worldwide can seem overwhelming. Every day there's a new app, a new third-party service – but what can technology and its available adjacent tools offer those looking to improve their food safety programs?

- ***Increase Transparency & Protect Data***

The days of recall notices being spread via unreliable phone lists or fax chains are long gone. Up-to-the-minute reporting and the constant presence of online news and reporting sites has meant a huge increase in transparency and ease of access for not only industry professionals but end users as well. Not only that, but the digitizing of records – with digital backups – easily outclasses the “old way” of Banker's boxes full of hardcopy records and minimizes the risk of data loss due to fire or accident.

- ***Clarify Communication & Efficiency***

Ease of communication is one of the most obvious advantages of advancing technology. Meeting with coworkers or employees around the globe through various video meeting platforms, sending large files back and forth, collaborating on records hosted online – each of these simplify parts of doing business that in the past may have been difficult to manage. Manual processes transitioning to their digital equivalent are an ideal way for businesses to streamline their operations, maximizing compliance and even reducing labor costs.

- ***Reduce Audit Hassles***

While it took a global pandemic to make the practice necessary in some places, the technology to conduct virtual or remote audits is a toolbox that will likely remain useful far into the future. These options go beyond video feeds between auditor and auditee, though; self-assessments, digital records and analytic programs, and other cost-effective internal auditing systems can give businesses a better grasp on their own operations. Getting a broader view of what's happening can help more quickly spot and rectify any problems or inconsistencies.

- ***Improve Employee Training Options***

Training no longer has to be an in-person affair, with the added costs and hassle of flying participants in from afar and having to find them accommodation, transportation, etc. Now it can be as simple as scheduling a virtual meeting through any number of digital meeting platforms. Many also have built-in capacity for breakout groups, Q&A sessions, one-on-one assistance, and interactive polling or worksheets.

- ***Enhance Food Safety Monitoring***

The number of monitoring and tracking tools available in the modern age can be overwhelming – but the advantages they offer are undeniable. Integrating tech tools can help ensure proper practices and enforcement – and catch mistakes or hazards before they become a widespread problem. From temperature checks, sanitation protocols, and sampling, the possibilities are as many and varied as the number of unique operations in the industry.

- ***Catch & Fix Problems Before They Hurt Business***

All of the preceding points feed into the ultimate goal; noticing potential issues before they can cause serious problems. Through better training, a more stringent and thorough internal audit program, enhanced monitoring, and greater transparency and accessibility, an already good organization's programs can become great!