

Small-Scale Food Processing
Risk Management Plan & Assessment of Risk

Recall Plan...Risk Management

Due to the high number of food security issues and food product recalls in recent years. It is now required that all food processors develop a food recall plan and maintain a file with the essential information.

Contamination, improper labeling, and unregistered formulas are some of the reasons for recalls.

The first phase of the recall plan may include testing to confirm the need for a recall. A recall plan should be part of the business risk assessment plan with policy and procedures in place to determine at what level of risk a full recall of product should be implemented. In some cases, food safety inspectors will initiate the recall due to the risk for public safety.

There are several reasons for a recall plan with the most important being the safety and security of the public. The plan should address a number of issues including:

- Stopping the sale and distribution of the product
- Informing the public and regulatory agencies
- Retrieving product that is warehoused, etc.
- Identify the cause of the recall and develop a plan to eliminate the cause.
- Identify a safe method of disposing of recalled product
- Identifying a PR plan to inform and reassure.

Basic product production information that should be included in a recall plan includes:

- Record of inventory/product purchases including: vendors, suppliers & dates.
- Record of packing suppliers
- Individual batch records
- Lab and Testing reports
- Sales and Distribution records

The plan should also identify how the buyer will be compensated and how the recalled product should be handled.

For further reference view:

FDA's Regulatory procedures Manual (Chapter 7):

<http://www.fda.gov/downloads/ICECI/ComplianceManuals/RegulatoryProceduresManual/UCM074312.pdf>

TO DO: Develop and template for a recall plan for use by your incubator/business.