



Foreign Material Prevention Checklist

- Provide Insight Trends on Common Foreign Materials in your Industry and the Ramifications
- Leadership Commitment and Enforcement of Policies and Procedures (SOPs)
- Employee Education, Training, and Proper Onboarding
- Review Control Points (CPs) and Critical Control Points (CCPs) to Ensure they are Effective
- Use only Food Grade and Detectable Utensils and Containers
- Establish Pre & Post Maintenance Inspections before Going Back into Production
- Review Raw Material Receiving and Inspection Procedures
- Continually Inspect Equipment for Loose and Broken Components that Contact Food
- Inspect Primary and Secondary Packaging for Potential Contamination Opportunities
- Ensure Material Handling Equipment Operators are Trained on Contamination Possibilities
- Review and Retrain on Communication and Escalation Procedures
- Test and Review Foreign Material Monitoring Equipment and Ensure Employees are Trained
- Establish Effective Sanitation Protocols and Implement a Post-Cleaning / Pre-Operation Inspection Program
- Ensure All Departments are Purchasing High-Grade Components for Use in your Industry
- Inspect all Guards and Shielding that Prevent Contamination are Attached and Effective
- Conduct Building Integrity Inspections (Ceilings, Wall Construction, Flaking Paint / Building Materials, etc.)
- Continually Review Customer Complaints Looking for Trends on Where to Focus in your Operation

Observations & Notes:

Follow-Up Items: (What, Who, and When):