

Consultative Report

Farm to Fork: Creating a food safety program for a retail business (C. Bureau, 2016)

Any company that plans to enter, or expand further into, the food service industry must consider how a food safety quality assurance program will fit into their business plan. For the new venture to be successful, all areas of food safety from farm to fork must be evaluated with the main goal of preventing food safety issues. This is especially true now more than ever with the signing into law of the Food Safety Modernization Act which, essentially, requires food service businesses to have an effective, well documented food safety prevention plan in place. For this project, the current food safety program of a retail convenience store chain was evaluated to determine if any gaps existed and to identify what resources were available or needed to ensure a robust food safety program. Based on the findings, short and long term goals to improve and standardize food safety protocols across stores were recommended along with timelines for completion. Successful adoption of the recommendations will create a culture within the company that supports food safety and further protects both the customer and the brand.