

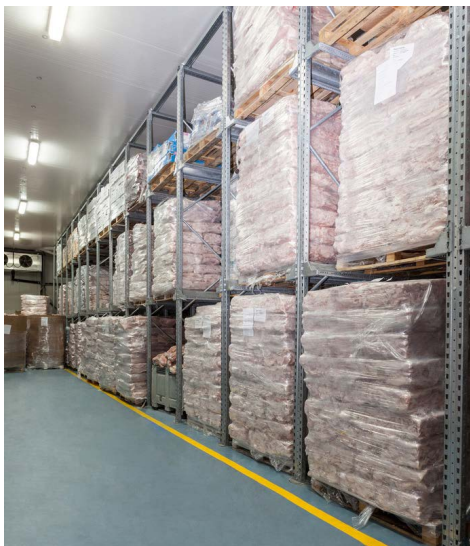
Ensure your equipment is operating at the right temperature

Temperature mapping is an increasingly critical part of FDA compliance in the food and beverage industry. cGMP* states that all food manufacturing, including packaging and storage, should be done to minimize the potential for microorganism growth.



“One way to comply with this requirement is careful monitoring of physical factors such as time, temperature, humidity, water activity, pH, pressure, flow rate....”

[* Title 21, Ch. 1, Subpart B, part 110.80](#)



Not only do you need to record the temperature of your process, but you need to be able to prove your equipment is reading accurately and consistently across all zones.

Through temperature mapping, J.A. King can help you document that your ovens, fridges and freezers are operating at the specified temperature in each zone.

J.A. King has the standards and experience to provide comprehensive data for compliance, whether you simply need the data or a complete evaluation and report on your equipment.

Enforcement of the FSMA began this year, so make sure you're 100% prepared with all the temperature information an auditor could want. Click below to receive a quote about J.A. King's [temperature mapping services](#).

REQUEST A QUOTE