

FSMA Part 1: Controls that inhibit food-borne pathogens

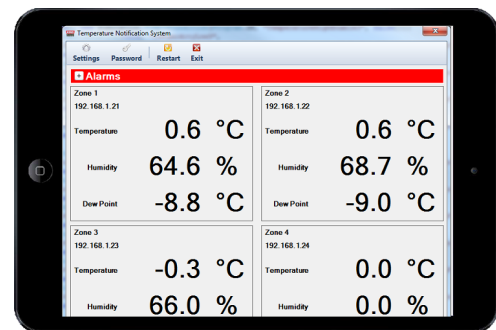
As the Food Safety Modernization Act (FSMA) forces food and beverage companies to move from reactive to proactive in their approaches to food safety, much of the specifics of what auditors will be looking for remain to be seen. What we do know is that organizations need to ensure food is not adulterated, misbranded or incorrectly labelled. This involves not only providing preventative measures at your critical control points, but also ensuring that they are working effectively. Records of this monitoring must be kept for a minimum of two years.

It follows that controls which inhibit the growth of food-borne pathogens, like temperature and pressure, not only must be present and recording their operational data, but they also must be calibrated regularly. Calibration ensure that the instruments are reading correctly and provides documentation of this for any audit.



J.A. King can provide temperature probes, pressure gages, chart recorders and other equipment to ensure your kill step is working effectively. We can also calibrate virtually every in-process control for temperature and pressure with minimal disruption to your operation.

For further evidence of the effectiveness of your controls, consider using J.A. King to map your oven, freezer or autoclave. This detailed, independent report will document your equipment's temperature zones in all three dimensions, both with and without product, to prove that your equipment is operating to your specified set point everywhere.



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