

Strengthening Food Safety and Traceability: A 6-Step Plan for a More Resilient Supply Chain

Food supply chains face tighter regulations, unstable sourcing and greater retailer scrutiny. Here's a clear path to comprehensive traceability for more resilient operations.

\$10M

is the average direct business cost per food recall*

68%

of consumers stop buying from a brand after a food safety incident*

*Source: Food Dive

The stakes are high—prioritizing food safety and digital traceability is critical.

Step 1

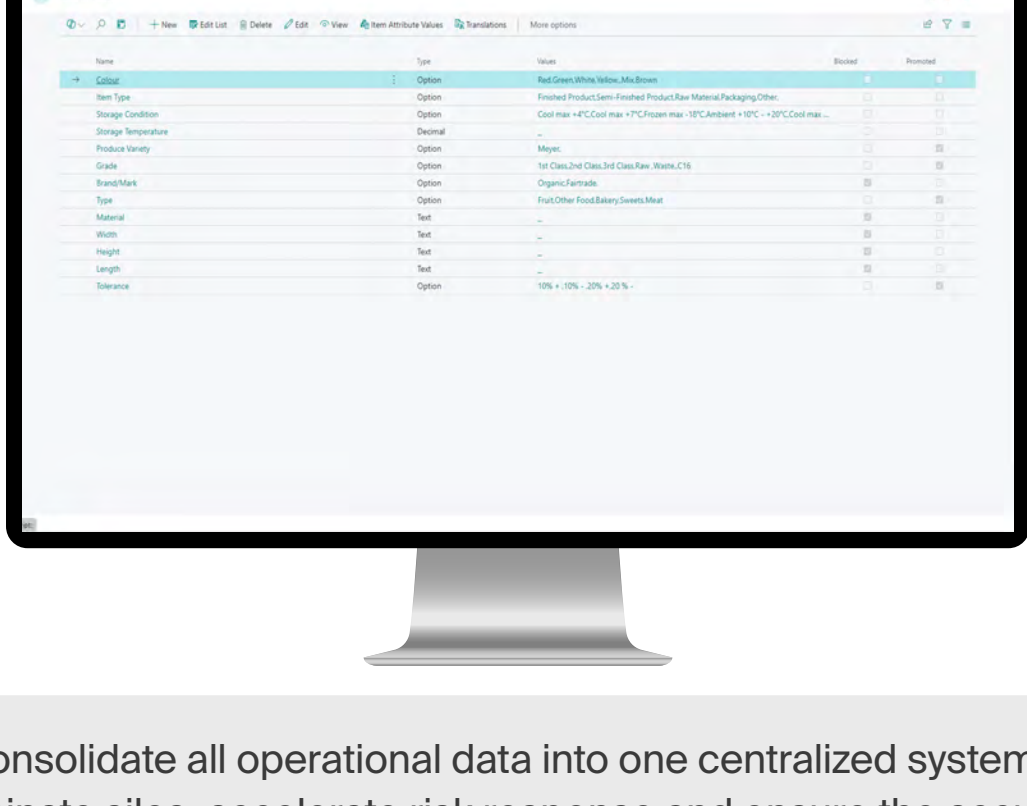
Identify Food Safety and Traceability Risks



Evaluate whether your current quality assurance (QA), supplier and inventory practices align with the recent guidance under FDA's new regulations, then identify traceability gaps that could delay recalls or compromise safety.

Step 2

Centralize Food Safety and Supply Chain Data for Rapid Response



Consolidate all operational data into one centralized system to eliminate silos, accelerate risk response and ensure the accuracy and accessibility of traceability records. This is essential to recall readiness and regulatory compliance.

Step 3

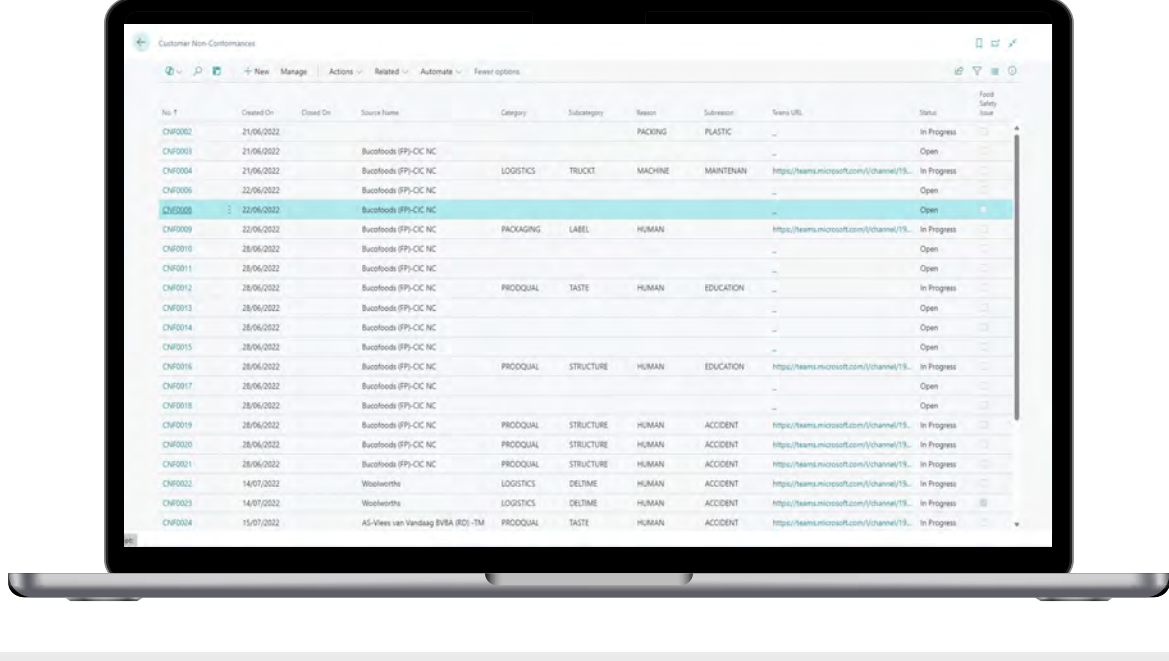
Track Lots and Food Safety Conditions from Farm to Fork



Track lot codes, temperature logs, sanitation checks and product handoffs, from sourcing and processing to distribution and delivery to maintain full control and compliance and support rapid recalls.

Step 4

Digitize QA, Food Safety and Compliance Workflows



Replace manual logs with real-time digital records to meet GFSI standards, automate inspections, document critical tracking events (CTA) and key data elements (KDE) and simplify audits which are requirements under FSMA 204.

Step 5

Implement Real-Time Controls to Prevent Future Contamination



Deploy sensors and smart alerts to monitor live food safety parameters like temperature, humidity and equipment performance—so you can prevent spoilage and avoid costly disruptions.

Step 6

Prepare for Full End-to-End Traceability With a Connected Platform



Meet the demands of FSMA 204 and the FDA's New Era of Smarter Food Safety by connecting your core systems. A unified software platform keeps your traceability data flowing in real time, from receiving to shipping. That integration gives you the visibility to identify risks quickly, take immediate action and maintain full compliance.

Partner With Aptean to Strengthen Food Safety and Traceability

Aptean's food and beverage software suite delivers end-to-end management for traceability and food safety. Be audit-ready, lower recall risks and protect your brand—all through one purpose-built platform.

Ready to build a safer, smarter supply chain? [Take our quiz](#) today to find out if you're ready for the Food Traceability Final Rule or explore the [essential software capabilities](#) that set top traceability solutions apart.