

Retailers & Wholesalers:

Consider Collecting These Records to Protect Your Company Against Liability



ReposiTrak

Trusted Brand Protection

COMPREHENSIVE MASTER VENDOR AGREEMENTS

Ensure your agreements detail all necessary warranties, define quality and safety expectations, and allocate all indemnity obligations for any recalls or third-party labeling or product liability foodborne illness claims.

PRODUCT RECALLS

Acknowledgements from all suppliers that they will be liable, at the election of the retailer or wholesaler, pursuant to a pre-determined fee schedule, for liquidated damages in the event of any product withdrawal or product recall.

SUPPLIER INSURANCE

Acknowledgements and proof of minimum levels and types of general liability and recall insurance from all suppliers for any food safety or quality issues. Minimum insurance requirements should be established, as many policies do not afford adequate protection.

MEAT SUPPLIER COMPLIANCE

A certification from all meat suppliers detailing that each supplier, and each supplier's supplier, is in fact compliant with all applicable FMIA and related federal food safety requirements, and has implemented and is following a high-event-period protocol.

FSMA COMPLIANCE

A certification from all other suppliers detailing that each supplier, and each supplier's supplier, is in fact compliant with all applicable FSMA and related federal food safety requirements.

ENVIRONMENTAL TESTING FOR PATHOGENS

A certification from all suppliers, in predetermined product categories, that each supplier has implemented a microbiological environmental monitoring program designed to control pathogens of concern in the processing environment.

TRACK & TRACE CAPABILITY

A certification from all suppliers that each supplier has implemented and is following a computerized food product traceability program, allowing for the full traceability of any affected products within 8 hours of any suspected problem.

BATCH AND LOT TESTING

A certification from all suppliers that each supplier has implemented a computerized food safety testing and record management system enabling it to establish that each lot of product processed and shipped can be shown to be micro-biologically independent from all others.

HAZARD ANALYSES & PREVENTIVE CONTROLS

If processing or warehousing, a computerized record management system establishing, among other things, that all hazard analyses have been completed, all requisite preventive controls have been identified and implemented, and that all required monitoring is being conducted and is effective.



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