

# 2024 Food Safety Metrics & Guidance

Report data for the prior calendar year.

Resources are background information to assist in meeting or help define the metric. Resources may be a known standard, policy, practice, program, and/or recognized best practice.

## Foundational Metrics (Baselines)

For the statements below, enter a number representing how many of the establishments you are reporting for that would answer “Yes”. *Example: Reporting for 3 establishments and all are yes type 3. If metric applies to 1, type 1. If none, type 0.*

### \_\_\_ B1. Complete, at a minimum, an annual review of food safety programs and data with a multidisciplinary team.

Yes: Companies that complete at least an annual review of their food safety program AND food safety data WITH a multidisciplinary team (more than two departments, such as QA, production, and maintenance, and/or utilizing consulting and services). The sharing of food safety information across team members for continuous improvement is key to this metric.

### \_\_\_ B2. All employees trained in the fundamentals of food safety and personnel responsible for food safety tasks receive additional requisite training. Training is provided in the appropriate languages of the trainees.

Yes: Companies that train all employees in the fundamentals of food safety and give additional food safety training to personnel responsible for food safety.

### \_\_\_ B3. Food safety data, including relevant pathogen\* or indicator organism testing, are tracked, trended, and reviewed as part of a regular evaluation to enhance the program and demonstrate continuous improvement.

Yes: Companies that track, trend, and review food safety data, including relevant pathogen or indicator organism testing, to demonstrate continuous improvement.

\*The following pathogens should be addressed, by pathogen or indicator organism testing, for these product categories:

- Raw Beef - STEC, *Salmonella*
- Raw Pork - *Salmonella*
- Raw Poultry - *Salmonella*, *Campylobacter*
- Ready-to-Eat - *Listeria monocytogenes*
- Other pathogens and food safety data may be appropriate, depending on the product(s).

### \_\_\_ B4. Implements a robust sanitation program, which includes daily sanitation of product contact surfaces, daily intensive visual monitoring, thorough less than daily sanitation and inspection schedule, regular enhanced sanitation activities for key pieces of equipment or areas, and relevant environmental sampling.

Yes: Companies have a robust sanitation program with all components defined in the metric.

### Yes / No B5. Do you utilize allergens?

If Yes, answer question B5a and B5b. If No, move to B6.

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## \_\_\_ B5a. How many of your establishments utilize allergens?

Will need to provide a number of establishments utilizing allergens.

## \_\_\_ B5b. Implements an allergen control program, which includes receiving and storage controls, workflow controls, labeling verification, and allergen or indicator monitoring.

Yes: Establishments utilizing allergens have an allergen control program with all components defined in the metric.

**Resource:** [Meat Foundation Guidance for Allergen Control in Meat Establishments](#)

## \_\_\_ B6. A foreign material control and prevention program (FMCPP) is in place.

Yes: Companies that have a foreign material control and prevention program.

**Resource:** [The Meat & Poultry Industry Foreign Material Manual](#)  
[Foreign Material Maturity Model](#)

## \_\_\_ B7. Utilizes a multidisciplinary team(s) to design and evaluate program and investigate incidents; team(s) may vary depending on the incident.

Yes: Companies that have a multidisciplinary team (more than two departments, such as QA, production, and maintenance and/or utilizing consulting and services)) to design and evaluate their program and investigate incidents.

## \_\_\_ B8. An accredited third-party food safety audit is conducted annually, at a minimum.

Yes: Companies that conduct an accredited (examples but not exhaustive in resources below) third-party food safety audit at least annually.

**Resource:** [Global Food Safety Initiative](#)

- Recognized Food Safety Standard (e.g. [Safe Quality Foods \[SQF\]](#))
- [BRCGS](#)
- [Food Safety System Certification \(FSSC\) 22000](#)

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## Achievement Metrics

When answering these achievement metrics to indicate yes, you will type the number of establishments for which you are reporting that would say yes. Within the achievement metrics, we use a commit, track, deliver, made public framework. This framework is to show the company's or establishment's progression as it relates to meeting this metric and possibly going above and beyond the metric (deliver/made public).

In general, across all focus areas unless clarified under the metric, the following will be your guiding definitions for commit, track, deliver, made public, not applicable, and choose not to report.

- **Commit (C)** - Means internally the company has stated a commitment to the metric.
- **Track (T)** - Means internally the company has a mechanism for measuring/recording/reporting information supporting this metric.
- **Deliver (D)** - Means the company is meeting the internal goal(s) or commitment(s) pertinent to this metric.
- **Made Public (P)** - At the company level, information regarding this metric has been published, printed, or posted publicly displaying the Company commitment to this metric externally. Examples: posted on the company website; included in an ESG (Environmental, Social, and Governance) report; etc.
- **N/A (NA)** - Not Applicable
- **Not Reporting (NR)** - Choose not to report on this metric.

| Indicator           | Metric  | C | T | D | P | NA | NR |
|---------------------|---|---|---|---|---|----|----|
| Food Safety Program | <b>A1.</b> A multidisciplinary team periodically reviews food safety programs and takes improvement action in response to available data.   |   |   |   |   |    |    |
|                     | <ul style="list-style-type: none"> <li>• <b>Commit</b> - Establishes a procedure to periodically review food safety programs and data with a multidisciplinary team, annually at a minimum.</li> <li>• <b>Track</b> - Reviews are documented and utilized to inform subsequent reviews. Revisions are dated to track how often programs are updated.</li> <li>• <b>Deliver</b> - Reviews are completed according to procedure and changes made as needed, with a focus on continuous improvement.</li> <li>• <b>Made Public</b> - An example is the company states on its website or supplier contract that a multidisciplinary team reviews food safety programs and improvement action is taken based on available data.</li> </ul> |   |   |   |   |    |    |
|                     | <b>A2.</b> Competency goals have been established for food safety training.   |   |   |   |   |    |    |
|                     | Goal Examples: <ul style="list-style-type: none"> <li>• A set percentage of trainees pass a competency test, such as a written exam.</li> <li>• To measure competency through observation regularly.</li> </ul>   |   |   |   |   |    |    |
| Food Safety Program | <b>A3.</b> Goals specific to food safety data have been established, including relevant pathogens or indicator organisms.   |   |   |   |   |    |    |
|                     | At a minimum, food safety data goals should address relevant pathogens for the product(s). The following pathogens should be addressed, by pathogen or indicator organism testing, for these product categories: <ul style="list-style-type: none"> <li>• Raw Beef - STEC, <i>Salmonella</i></li> <li>• Raw Pork - <i>Salmonella</i></li> <li>• Raw Poultry - <i>Salmonella</i>, <i>Campylobacter</i></li> <li>• Ready-to-Eat - <i>Listeria monocytogenes</i></li> <li>• Other pathogens and food safety data may be appropriate, depending on the product(s).</li> </ul>   |   |   |   |   |    |    |

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| Indicator   | Metric   | C | T | D | P | NA | NR |  |
|---|--|---|---|---|---|----|----|--|
| Food Safety Program                                       | <b>A4.</b> Goals specific to relevant environmental sampling have been established.  |   |   |   |   |    |    |  |
|   | <ul style="list-style-type: none"> <li><b>Made Public</b> – An example is the company states on its website or supplier contract that a multidisciplinary team reviews food safety programs and improvement action is taken based on available data.</li> </ul> <b>Best Practices:</b> <ul style="list-style-type: none"> <li>An example goal is to maintain microbial levels at or below an acceptable set level as determined by statistical process control.</li> <li>Another example goal is to pass a set percentage of adenosine triphosphate (ATP) swabs based off historical performance.</li> <li>Environmental monitoring goals should cover food contact, non-food contact, and peripheral surfaces and consider the type of environment, i.e. raw vs. ready-to-eat.</li> </ul>   |   |   |   |   |    |    |  |
|   | <b>A5.</b> Food safety is embedded into the company culture (e.g., vision, mission, values) through communications and initiatives.  |   |   |   |   |    |    |  |
|   | <ul style="list-style-type: none"> <li><b>Commit</b> – Food safety is addressed in the company mission statement or similar policy/statement.</li> <li><b>Track</b> – Initiatives and programs are in place to drive the food safety culture.</li> <li><b>Deliver</b> – Resources (time, money, etc.) are contributed to continuous improvement of food safety and the food safety culture.</li> </ul>   |   |   |   |   |    |    |  |
|   | <b>A6.</b> The company is engaged within the industry on food safety best practices, new technologies, and scientific advancements.  |   |   |   |   |    |    |  |
|   | <ul style="list-style-type: none"> <li><b>Commit</b> – Representative(s) keep informed and engaged within the industry on best practices, new technologies, and scientific advancements.</li> <li><b>Track</b> – Advancing food safety by participating through the research foundation or at educational conferences, workshops, etc.</li> <li><b>Deliver</b> – <ul style="list-style-type: none"> <li>Making annual contributions (time, money, resources) to industry food safety research programs;</li> <li>Or attending an educational conference/workshop AND taking that knowledge/information gained back to the establishment to share with coworkers and/or implement a change;</li> <li>Or presenting/sharing best practices with colleagues at an educational conference/workshop;</li> <li>Or working with new technologies for testing designs, piloting, and implementing these new technologies to advance food safety strategies and solutions.</li> </ul> </li> </ul> <p><b>Note:</b> As this metric applies to the company or enterprise, we would expect this to be filled out in totality for all establishments you are reporting on. In other words, you'd enter the maximum number of your establishments reported or zero for each column.</p> <p><b>Resources:</b></p> <ul style="list-style-type: none"> <li><a href="#">Meat Institute Food Safety Events</a></li> <li><a href="#">Meat &amp; Poultry Foundation</a></li> </ul> |   |   |   |   |    |    |  |
| Robust Foreign Material Control & Prevention Plan (FMCPP) | <b>A7.</b> FMCPP utilizes thorough foreign material risk assessments of process, ingredients, materials, equipment, etc.   |   |   |   |   |    |    |  |
|   | <ul style="list-style-type: none"> <li><b>Commit</b> – Conduct a thorough risk assessment of processes, ingredients, materials, equipment, etc.</li> <li><b>Track</b> – Establish appropriate control methods as determined by the risk assessment.</li> <li><b>Deliver</b> – Conducts verification to ensure control methods are working as designed.</li> </ul>  |   |   |   |   |    |    |  |
|   | <b>A8.</b> Foreign material incident response programs are in place to address internal and external causes.   |   |   |   |   |    |    |  |
|   | <ul style="list-style-type: none"> <li><b>Commit</b> – Program is in place to respond to internal and external incidents. External complaint handling program is in place and complaints are substantiated.</li> <li><b>Track</b> – Incident data are tracked and trended.</li> <li><b>Deliver</b> – Data are reviewed regularly to enhance the program and demonstrate continuous improvement.</li> </ul>   |   |   |   |   |    |    |  |
|   | <b>A9.</b> Root cause analysis program is in place for substantiated foreign material incidents.   |   |   |   |   |    |    |  |
|   | <ul style="list-style-type: none"> <li><b>Commit</b> – Root cause analysis is conducted for substantiated incidents.</li> <li><b>Track</b> – Corrective action and preventive measures implemented where appropriate, as determined by the root cause analysis.</li> <li><b>Deliver</b> – Program is in place to verify effectiveness of corrective actions and preventive measures.</li> </ul>  |   |   |   |   |    |    |  |

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| Indicator                | Metric  | C | T | D | P | NA | NR |
|--------------------------|---|---|---|---|---|----|----|
| <b>Third-Party Audit</b> | <b>A10.</b> A continuous improvement achievement goal has been established beyond a passing score on a third-party food safety audit. |   |   |   |   |    |    |
|                          | Example goal might be to utilize learnings from the audit process to identify one or more opportunities for improvement.              |   |   |   |   |    |    |

**Other Resources:**

[Meat Institute’s Food Safety Webpage & Committee Info](#)