

FSMA Compliance Checklist

Inspect agricultural water and water systems to ensure safe and sanitary conditions

Comply with established water treatment practices and conduct regular tests for water-borne diseases

Establish practices and records for cleaning systems of all equipment

Establish and implement preventive controls

Adhere to Current Good Manufacturing Practices (CGMP) for food production

Create a written risk mitigation program and emergency plan

Require workers and visitors to wash their hands regularly and adhere to all safety procedures

Evaluate foreign suppliers to ensure compliance with Foreign Supplier Verification Programs (FSVP)

Create a food defense plan

Implement a Hazard Analysis Critical Control Point (HACCP) plan

Create a recall plan

Inspect for biological, chemical, and physical food safety hazards

Hire a third party to conduct an audit to ensure continued compliance and inspection readiness

