



Cottingham & Butler's Safety Smart is a food safety process improvement tool designed to help minimize the potential of a contamination and recall claim and ensure you are implementing best practices in product recall, crisis management, environmental control and monitoring and supply chain management.

This technical assessment assesses the efficacy of your current programs and protocols and will benchmark your current practices with industry best guidelines. In order to reduce the frequency and severity of contamination and recall losses inherent in the food, beverage and agribusiness industry, it's imperative to define your current ability to effectively identify, test and manage the following food safety risks:

THREE-PART DIAGNOSTIC PLATFORM

RECALL & CRISIS MANAGEMENT DIAGNOSTIC

- Communication
- Engagement of Resources
- Assessing Risk
- Escalation and Scope
- Recall Plan (Policy/Program)

SUPPLY CHAIN MANAGEMENT DIAGNOSTIC

- Program Design and Effectiveness
- Assessing Supply Chain Risks
- Proactive Management

ENVIRONMENTAL CONTROL & MONITORING DIAGNOSTIC

- Program Effectiveness
- Environmental Risk Assessment
- Product Safety
- Proactive Management

Once complete, you will receive a detailed assessment mapping your organization's current areas of strength and opportunities for improvement and will create a foundation for further risk management strategy. **Please contact your Cottingham & Butler consultant or the Food & Agribusiness team at FoodAgPractice@cottinghambutler.com to start the process or for more information**