



Federal Compliance Made Easy

A Checklist for Meeting State & Federal Food Safety Regulations

Presented by AgriForaging Compliance Services:
Your Partner in Ensuring Safe and Sustainable Food Practices.
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Follow this checklist to meet state & federal regulations, protect consumers, and ensure food safety.

1

UNDERSTAND THE REGULATORY LANDSCAPE

Know Your Authorities: Familiarize yourself with key regulatory bodies such as the FDA and USDA.

2

IMPLEMENT A HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

HACCP Planning: Keep your food safe from biological, chemical and physical food safety hazards.

HACCP Hotline: Use the free & confidential AgriForaging Food Safety HACCP Hotline: **845-481-0820**

3

ENSURE PROPER LABELING

Accurate Information: Labels must include ingredients, allergens, net weight, & manufacturer details.

Comply with Labeling Laws: Follow the FDA & USDA guidelines for labeling requirements.

4

MAINTAIN HYGIENE AND SANITATION STANDARDS

Employee Training: Train staff on proper hygiene and sanitation practices.

Clean Facilities: Regularly clean and sanitize all equipment and surfaces.

Pest Control: Implement a pest control program.

5

FOLLOW GOOD MANUFACTURING PRACTICES (GMPs)

Facility Maintenance: Ensure your facility meets structural and sanitary requirements.

Process Controls: Maintain consistent & safe processing practices.

6

CONDUCT REGULAR AUDITS AND INSPECTIONS

Internal Audits: Schedule regular internal audits to ensure compliance.

Prepare for Official Inspections: Keep all documentation & practices in line with regulatory standards.

7

MANAGE ALLERGENS PROPERLY

Prevent Cross-Contamination: Implement strict procedures to avoid cross-contact.

Label Allergens Clearly: Ensure all allergen information is clearly labeled on products.

8

IMPLEMENT TRACEABILITY SYSTEMS

Track Ingredients: Maintain records of where ingredients come from & where products go.

Recall Procedures: Have a clear plan in place for efficiently handling recalls if necessary.

9

COMPLY WITH STATE REGULATIONS

Know State Laws: Each state may have additional regulations. Stay informed about state-specific requirements.

Local Health Departments: Work with local health departments to ensure compliance.

10

STAY EDUCATED AND INFORMED

Continuous Learning: Regularly attend training sessions, workshops, and seminars on food safety and compliance.

For support, AgriForaging Food Safety is here to help every step of the way.