

# Product Liability Risk Mitigation

Prevent injuries and illnesses caused by your food or beverage product by implementing these risk mitigation strategies.

1. Labeling and Allergen Disclosure	Yes
Confirm all major allergens are clearly disclosed per FDA guidelines	<input type="checkbox"/>
Review all product labels to ensure they include complete ingredient lists (if applicable)	<input type="checkbox"/>
Double-check the accuracy of labels before printing and publishing	<input type="checkbox"/>
Verify your menu includes current ingredients and allergen notices (if applicable)	<input type="checkbox"/>
Update labels/menus immediately when recipes or ingredients change	<input type="checkbox"/>
Conduct regular internal audits of labels and allergen statements	<input type="checkbox"/>

2. Equipment Cleaning & Maintenance	Yes
Clean all food prep and manufacturing equipment daily	<input type="checkbox"/>
Check for wear-and-tear that could lead to contamination	<input type="checkbox"/>
Follow manufacturer-recommended maintenance and servicing schedules	<input type="checkbox"/>
Document all equipment inspections, repairs, and cleanings	<input type="checkbox"/>
Train staff on proper use and care of equipment	<input type="checkbox"/>
Ensure strict cleaning standards to prevent bacterial build-up	<input type="checkbox"/>

3. Food Safety & Cross-Contamination Procedures	Yes
Store allergen-containing foods and ingredients separately from allergen-free foods	<input type="checkbox"/>
Use designated cutting boards or equipment for meat, fish, vegetables, and common allergens	<input type="checkbox"/>

Enforce strict handwashing procedures for all employees	<input type="checkbox"/>
Clean and sanitize surfaces between tasks	<input type="checkbox"/>
Regularly review and update food safety procedures with your staff	<input type="checkbox"/>
Require all employees to obtain a food handler's permit via a state-approved course	<input type="checkbox"/>

4. Product Tracking & Tracing	Yes
Create an electronic system for tracking each batch of products	<input type="checkbox"/>
Make batch records by documenting sourcing, production steps, packaging, and shipping info	<input type="checkbox"/>
Map each product's journey through production	<input type="checkbox"/>
Conduct a mock recall incident to ensure tracking/tracing processes are	<input type="checkbox"/>
Review and update tracking/tracing processes after an incident to strengthen protocols	<input type="checkbox"/>

*Risk prevention helps reduce your chances of a product-related accident, but if one happens, product liability insurance has your back. Get this essential coverage plus general liability with a base [food liability insurance policy](#) from FLIP today!*