

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"/>

