

Food Safety & Compliance: Your Essential KPI Checklist

Unlock operational excellence & protect your brand

THE CHALLENGE

Addressing pain points

In the fast-paced world of food and beverage manufacturing, maintaining impeccable food safety and compliance is more than a regulatory requirement; it's the bedrock of your brand's reputation and profitability.

Are these challenges familiar?



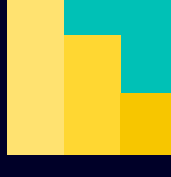
Unplanned downtime

Every hour costs hundreds, impacting production and the bottom line.



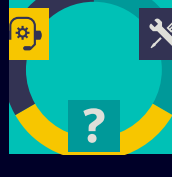
Regulatory pressure

Navigating ever-evolving standards demands constant vigilance.



Margin erosion

Inefficiencies can silently chip away at your profits.



Quality control issues

Product recalls and reputational damage are high stakes.

The good news? You can transform these challenges into opportunities for growth and resilience.

THE SOLUTION

KPI-driven food safety and compliance

The key to proactive management lies in actionable insights. By leveraging the right Key Performance Indicators (KPIs), you can gain real-time visibility, drive informed decisions, and build a culture of continuous improvement in food safety and compliance.

Your essential food safety and compliance KPI checklist

Here are the critical KPIs to monitor, empowering Plant Managers, Quality & Compliance Officers, and Maintenance Managers to safeguard operations and ensure adherence:

1

Overall Equipment Effectiveness (OEE)

The foundation of efficiency

Why it matters: Directly impacts unplanned downtime and production capacity. High OEE means less risk of equipment-related contamination or process deviations.

Focus for:



Plant Managers



Maintenance Managers



Operations Directors

2

First Pass Quality (FPQ)

Getting it right the first time

Why it matters: Reduces rework, waste, and the risk of non-compliant products reaching the market. Directly addresses margin erosion.

Focus for:



Plant Managers



Quality & Compliance Officers

3

Preventive Maintenance (PM) Compliance

Proactive risk mitigation

Why it matters: Ensures equipment is maintained to prevent breakdowns that could compromise food safety. Reduces unplanned downtime.

Focus for:



Plant Managers



Maintenance Managers

4

Regulatory Compliance/ Audit Score

Your shield against penalties

Why it matters: A direct measure of adherence to HACCP, FDA, USDA, and other critical standards. Mitigates regulatory pressure and avoids costly fines.

Focus for:



VP of Operations



Quality & Compliance Officers

5

Corrective Actions Preventative Actions (CAPA) Closure Rate

Learning from every incident

Why it matters: Demonstrates effective problem-solving and a commitment to preventing recurrence of food safety or quality issues.

Focus for:



Quality & Compliance Officers



Continuous Improvement Teams

6

Employee Training Compliance Rate

Your first line of defense

Why it matters: Ensures all staff are knowledgeable about food safety protocols, reducing human error and enhancing overall compliance.

Focus for:



All Management Levels

7

Supplier Quality/Defect Rate

Ensuring safe inputs

Why it matters: A critical upstream KPI to prevent contaminated or substandard raw materials from entering your production process.

Focus for:



Supply Chain Directors

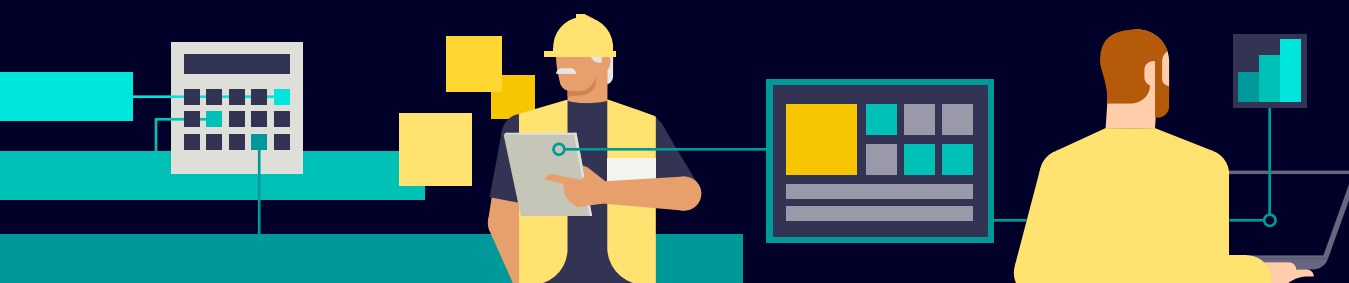


Quality & Compliance Officers

BEYOND THE CHECKLIST

Building a KPI-Driven Culture

Implementing these KPIs is just the beginning. Our 90-Day KPI Implementation Roadmap guides food and beverage manufacturers through a structured process to:



Establish baselines

Understand your current performance.

Finalize core KPIs

Tailor metrics to your specific operations.

Implement dashboards

Gain real-time visibility and track progress.

Launch improvement initiatives

Drive actionable change.

This roadmap helps you move from data collection to actionable insights, enhancing efficiency, maintaining quality, ensuring compliance, and boosting profitability. It's about creating a data-driven culture that fosters accountability and sustainable growth.

Take the Next Step

Ready to transform your food safety and compliance strategy?

[Download our 90-Day KPI Implementation Roadmap](#) for Food & Beverage Manufacturing today

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