

Achieving Best Practices in Risk-Based Food Inspection Program



Where Canalix and Food Safety Inspections Meet?

- Food safety inspections are performed with the ideal goal to ensure the health of community by preventing foodborne illnesses among food consumers. Governments in the EU are constantly trying to support and improve the existing food inspection processes. Canalix is inspection management software designed to enhance the food inspection programs in regulatory agencies.

- The inspection management model of Canalix provides the regulatory authorities with comprehensible data to support their decision making and do so with respect to optimizing the resource allocation.



Categorizing food facilities

The inspection model of Canalix is focused on complexity scoring and categorizing food facilities as high, moderate or low risk while calculating different risk factors like facility history, local population and other properties.

CANALIX LTD.

Low Risk

Moderate Risk

High Risk

What makes food safety inspections efficient?

Food safety inspections are series of actions that record the state of conditions at a particular day and time. To be efficient, inspection data must include risk assessment evaluation. With this factor at hand the inspection planning becomes more targeted and utilizes the human resource better.



How risk assessment adds value in food inspections?

When multiple risk factors are included in the process of categorizing food facilities by their level of risk, the precision of calculating the priority and frequency of inspections increases.

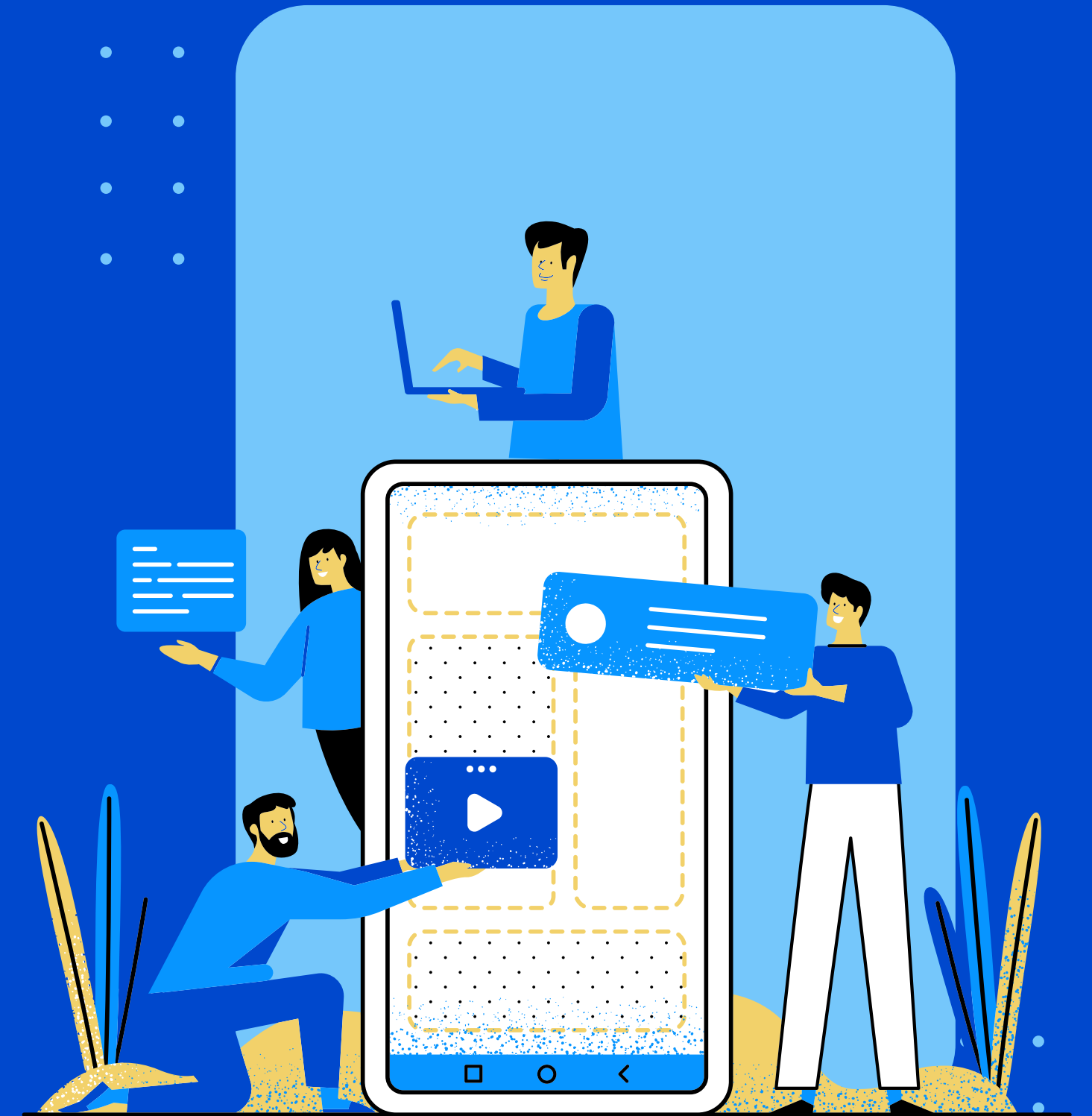
Government agencies usually have guidelines for assessing the most prevalent risk factors. These guidelines are often the basis of the structure of inspections. However, local jurisdictions often have different procedures and models.



What's the best model for food inspections?

There is no perfect model for food safety inspections program. But there is a possible model that can improve the performance score of regulatory agencies that are seeking to include risk assessment in their inspection procedures. Also, there is suggested ways that can help government agencies that desire to improve their current risk-based food inspection program.

This e-book is created to help regulatory agencies take their inspection programs to the next level of performance by including risk or improving risk assessment of their current inspection model.



YOUR COMPANY NAME



Categorizing risks

The regulatory mechanism works good when food inspections are performed according to some logical priority. In risk-based inspection programs there may be only one risk factor that determines the priority of inspections or multiple risk factors.

For example the Centers for Disease Control and Prevention (CDC) ranks facilities based on one risk factor – their previous inspection score. While food regulators should include more risk factors in their inspection program – previous inspection score, size of food facility, number of meals served per day, type of ownership, type of menu, number of clients served, any previous foodborne-illness complaints, etc.

How Canalix Brings Risk Focused Scoring in Food Inspections?

Canalix enables regulatory bodies to transform their inspection programs in line with the best practices that researches and empirics suggest. The software provides a digital inspection infrastructure for categorizing food facilities in different categories based on multiple risk factors score

Such factors include food facility size, foods that are capable of being a source of foodborne illness, number of clients served, food facility history and other risks.



CANALIX LTD.

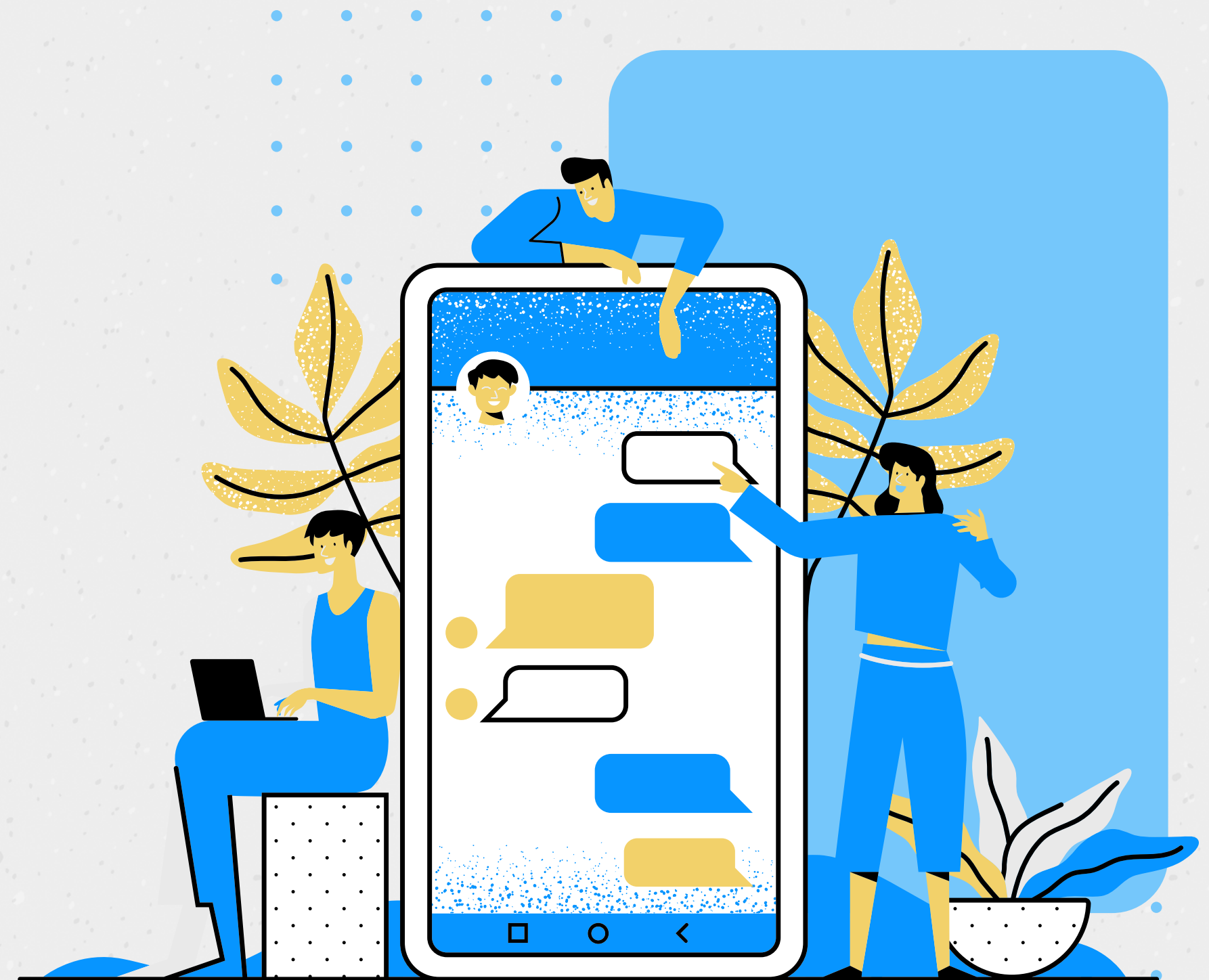


How multiple risks are scored?

Canalix can calculate the risk score based on a 10 point system. Points 9, 8, 7 are each assigned with different risk level – low, moderate, high.

When high risk food facilities are scoring 9 or 10 points, they will be moved to moderate risk level.

When a low risk food facility receives an inspection score below 8, it will be moved to moderate risk level, too.



HOW MANY RISK FACTORS CAN BE INCLUDED IN THE INSPECTION SCORE WITH CANALIX?

One of the greatest benefits of Canalix is that it is configurable software solution. Which means that it can be configured to calculate inspection score on 10 or 100 point scale. If a food safety regulator wants to transition to a multiple risk scoring, Canalix will recommend the most optimal inspection model based on specific operational risks that the regulator is focused at.

WHAT'S THE LOGIC BEHIND THE POINT SYSTEM?

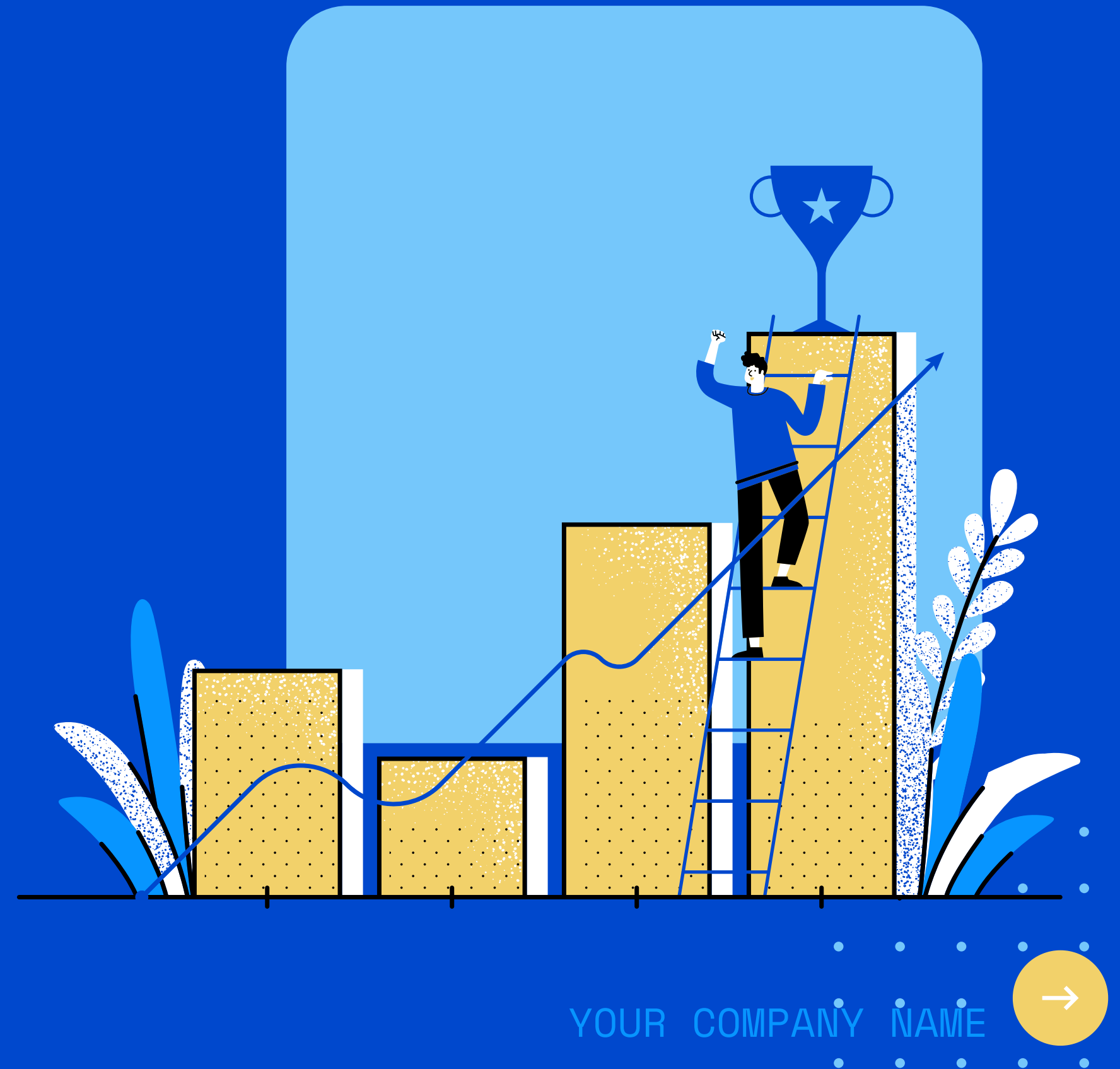
Every food facility is associated with different risk level. Some risks are related with the types of food served, other with the history of the food facility. The big question is how do we determine the quantity of points that each risk category brings? Canalix implements a point systems based on research literature and recommendations by respected health specialists.



How the risk level is being determined?

Canalix offers the power of data-driven automation and AI to calculate automatically the risk level of food facility after inspection. High, moderate or low risk level? The inspectors doesn't have to remember the risk scores and calculate manually the level of risk.

With Canalix it all happens real time in the cloud while the inspector is filling the food inspection checklist with data. Once the inspection is over, the food facility is assigned with a risk level.



Try the benefits

The implementation of risk-based inspection program in food regulation can improve the human resource utilization, the management of regulatory agencies and the costs of inspections.

One of the most sensible benefits is that inspection management solution like Canalix helps regulators to come up with data-backed method of determining the frequency of inspections.

If you want to try a new and provenly efficient inspection model for food safety inspections, sign up for a free demo session.



Try demo



YOUR COMPANY NAME

