

# Food Processing Inspection Workflow: HACCP & Food Safety Compliance Management



▷ **Start**

Start of the Workflow/Process.

 **1. Generate Inspection Checklist**

Automatically create a comprehensive task list based on the facility type and required inspection standards.

 **2. Retrieve Facility Data**

Fetch existing facility profile, last inspection date, and relevant local codes from the database.

 **3. Assign Inspection Tasks to Team Members**

Assign specific inspection checklists and tasks to relevant personnel (e.g., Receiving, Kitchen, Storage).

 **4. Input Inspection Findings (Observations)**

Allow inspectors to record specific findings, including descriptions, photos, and severity ratings against checklist items.

### **5. Retrieve Required HACCP Protocols**

Fetch the most current version of necessary HACCP plans and regulatory requirements for the specific food processing unit.

### **6. Calculate Compliance Score**

Execute formula to determine the overall inspection score based on failed/passed checks (e.g., % complete, critical failures).

### **7. Create Corrective Action Item (CAR)**

Automatically generate a formal Corrective Action Request (CAR) when a critical violation is found.

### **8. Notify Manager of Critical Violations**

Send immediate email alerts to the facility manager and QA lead upon detection of severe non-compliance issues.

### **9. Schedule Follow-up Inspections**

Create recurring follow-up tasks for open or high-risk corrective actions.

### **10. Generate Final Audit Report**

Compile all collected data, photos, and corrective actions into a standardized, shareable final compliance report.

### **End**

Start of the Workflow/Process.