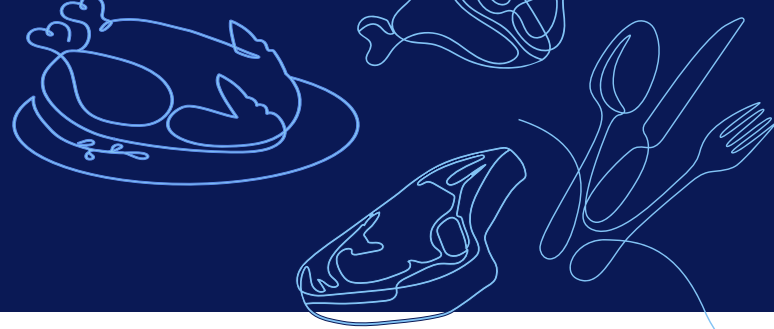




Nourishing Today
Sustaining Tomorrow

2026 Food Safety Metrics & Guidance



Instructions

- Select *Yes*, *No*, or *Not Reporting* for each metric. If *Yes*, select which establishment(s) the “*Yes*” is applicable to by checking the box next to each establishment id.
- Report data for the prior calendar year.
- In the reporting portal, the question mark (?) after each metric provides interpretation guidance, best practices, and applicable resources.

1. Is food safety data (including relevant pathogen* or indicator organism testing) tracked, trended, and reviewed as part of a regular evaluation to enhance the program and demonstrate continuous improvement?

*The following pathogens should be addressed, by pathogen or indicator organism testing, for these product categories:

- Raw Beef - STEC, Salmonella
- Raw Pork - Salmonella
- Raw Poultry - Salmonella, Campylobacter
- Ready-to-Eat (RTE) - Listeria monocytogenes (LM)
- Other pathogens and food safety data may be appropriate, depending on the product(s).

Best Practice:

A disposition control evaluation should be included for STEC in Beef and LM in RTE.

2. Does the establishment have a robust sanitation program, which includes daily sanitation of product contact surfaces, daily intensive visual monitoring; thorough periodic infrastructure and equipment sanitation and inspection; and relevant environmental sampling?

Yes	No	Not Reporting
<i>If yes, list USDA ID(s) below</i>		

Yes	No	Not Reporting
<i>If yes, list USDA ID(s) below</i>		



3. Has the establishment conducted a foreign material risk assessment of the process(es) and implemented effective preventative measures that are verified?

Best Practices:

- Conduct a thorough risk assessment of processes, ingredients, materials, equipment, etc.
- Establish appropriate control methods as determined by the risk assessment.
- Conduct verification to ensure control methods are working as designed.

Resources:

- The Meat & Poultry Industry [Foreign Material Manual](#)
- Foreign Material Maturity [Model Tool \(next steps beyond the manual\)](#)

Yes	No	Not Reporting
<i>If yes, list USDA ID(s) below</i>		

4. Is a root cause analysis program in place for substantiated food safety incidents?

Best Practices:

- Root cause analysis is conducted for substantiated incidents.
- Corrective action and preventive measures implemented where appropriate, as determined by the root cause analysis.
- Program is in place to verify effectiveness of corrective actions and preventive measures.


Yes	No	Not Reporting
<i>If yes, list USDA ID(s) below</i>		

5. Is an accredited third-party food safety audit conducted annually, at a minimum?

Yes: Companies that conduct an accredited (examples but not exhaustive in resources below) third-party food safety audit at least annually.

Resources:

- Global Food Safety Initiative (GFSI) [Website](#)
- Recognized food safety standard (e.g., Safe Quality Foods (SQF) [Website](#)
- BRCGS [Website](#)
- Food Safety System Certification ([FSSC 22000](#))

 **Industry Target:** Providing safe food without exception.

Additional Food Safety Resources

- Meat Institute's [Food Safety Webpage & Committee Info](#)

Yes	No	Not Reporting
<i>If yes, list USDA ID(s) below</i>		