

## WAYS TECHNOLOGY CAN MAKE A DIFFERENCE IN FOOD SAFETY

**COMPILED BY ANFP STAFF** 

- Supply Chain Management: Technology like bar scanning devices can automate steps in the food supply chain, helping operators track and manage food products efficiently.
- Tech-Enabled Traceability: Assigning a digital identity to food products allows for better organization and tracking of important information, meeting regulatory safety requirements.
- Wearable Technology: Gadgets like smart watches and wristbands can monitor employees' health, detect potential risks, and even scan barcodes hands-free.
- **Proper Labeling:** Automated labeling processes ensure accurate food item details for proper storage and service temperatures, maintaining compliance with safety standards.
- Germ Control: Devices like infrared temperature scanners and UV light cutting board holders help detect and eliminate contaminants, reducing the risk of foodborne illnesses.

- Smart Alerts: Temperature-controlled sensors and smart alerts for dishwashing and sanitation equipment can prevent food spoilage and ensure cleanliness.
- Inspection Apps: Automated HACCP logs and inspection apps improve the audit process and trace food safety issues more effectively.
- Staff Training: Technology-based training provides critical information in an engaging and automated format, boosting employee comprehension and retention.
- Real-Time Monitoring: Tech tools for monitoring equipment, recording temperatures, and providing checklists enhance staff efficiency while maintaining food safety.
- 10. Digital Transformation: The overall digital transformation in the food industry, including using smart sensors and software solutions, brings more transparency and efficiency to food safety practices.

To learn more, read "Technology Trends Impacting Food Safety" by Amy Wootton, RDN, LD, from the March-April 2023 edition of Nutrition & Foodservice Edge magazine.