CAHFSA
CARIBBEAN AGRICULTURAL HEALTH & FOOD SAFETY AGENCY

TRACE IT. TRUST IT.

FOOD SAFETY TRACEABILITY FROM ORIGIN TO CONSUMER

BUILDING TRANSPARENCY. ENSURING SAFETY. PROTECTING PEOPLE.



WHAT IS FOOD TRACEABILITY?

Food traceability is the ability to track the movement of food and its components through all stages of production, processing, distribution and retail to the final consumer.

Purpose:
Enables quick response to food safety incidents, supports recalls, ensures regulatory compliance and builds consumer confidence.

PRODUCE → PROCESS → DISTRIBUTE → RETAIL → CONSUMER

THE 4 PILLARS OF FOOD TRACEABILITY

1 IDENTIFY
Know what you have

- Unique product identification (lot/batch)
- Supplier and origin information
- Product description and specifications
- Date/time of receipt or production

2 RECORD
Keep accurate records

- Capture key data at each step
- Use standardized formats
- Ensure data accuracy and completeness
- Maintain records for the required period

3 TRACK
Follow the movement

- Document where product goes
- Track inputs and ingredients
- Track movement forward and backward
- Maintain links across the supply chain

4 TRACE
Act and communicate

- Retrieve information quickly
- Identify affected products
- Take corretint and preventive action
- Communicate clearly with stakeholders

BENEFITS OF STRONG TRACEABILITY

- Faster response to food safety incidents
- Improved regulatory compliance and market access
- Reduced recalls, losses and liabilities
- Stronger supplier relationships and collaboration
- Greater consumer confidence and brand reputation

Healthy Agriculture. Safe Food. Stronger Caribbean.

FOOD SAFETY TRACEABILITY – BEST PRACTICES

KEY DATA TO CAPTURE AT EACH STEP

- Product name and description
- Lot/Batch number
- Quantity (received/produced/shipped)
- Date and time
- Supplier / Producer information
- Customer / Receiver information
- Source (farm, vessel, facility)
- Destination (warehouse, store, customer)
- Transport details (carrier, vehicle, route)
- Processing details (inputs, ingredients)
- Storage conditions (temperature, humidity)
- Personnel responsible

2 TRACEABILITY FLOW – FORWARD & BACKWARD

FORWARD TRACE
Follow the product to where it goes.

BACKWARD TRACE
Follow the product to where it came from.

WHY BACKWARD TRACEABILITY MATTERS

- Identify the source of contamination quickly
- Isolate and remove affected lots
- Prevent further distribution
- Support targeted recalls
- Protect consumers and your brand

TECHNOLOGIES THAT SUPPORT TRACEABILITY

- Barcodes & QR Codes
- RFID (Radio Frequency Identification)
- Digital Record Systems (ERP, Cloud)
- Blockchain & Distributed Ledgers
- Mobile Apps & Data Capture Tools
- Sensors & IoT (temperature, location)
- Electronic Data Interchange (EDI)

WHO IS RESPONSIBLE?

- **Producers:** Record production and input data
- **Processors:** Maintain lot control and processing records
- **Distributors:** Track shipments and storage conditions
- **Retailers:** Record receipt and sales data
- **All Staff:** Follow procedures and record accurately
- **Management:** Ensure systems, training and review

TRACEABILITY IN ACTION – EXAMPLE

1 Farm	2 Packing Facility	3 Distribution Center	4 Retail Store	5 Consumer
Lot: TOM-240501	Lot: TOM-240501	Lot: TOM-240501	Lot: TOM-240501	Scan QR code
Harvested: 01 May	Packed: 02 May	Shipped: 03 May	Received: 04 May	Access product information
Farm ID: FM-014	Facility ID: PF-07	DC ID: DC-03	Store ID: RS-25	

IN CASE OF AN INCIDENT

- Identify affected lot(s) quickly
- Trace back to the source
- Trace forward to recipients
- Remove and recall as needed
- Communicate and document
- Prevent recurrence

REGULATORY & MARKET NEEDS

Good traceability helps you meet requirements such as:

- Food Safety Modernization Act (FSMA) – USA
- Codex Alimentarius Guidelines
- GlobalG.A.P. Standards
- Importing country requirements

It opens doors to new markets and business opportunities.

KEY ELEMENTS TO IMPLEMENT

- Standard operating procedures
- Staff training and awareness
- Data accuracy and integrity
- System validation and testing
- Record retention and security
- Continuous review and improvement

GET STARTED TODAY!

1. Assess your current system
2. Identify gaps and risks
3. Design your traceability plan
4. Implement tools and training
5. Test and verify your system
6. Review and improve continuously

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