

# TELUS Food Safety & Quality

All of your digital safety, quality and production checks in one complete food production and compliance solution.

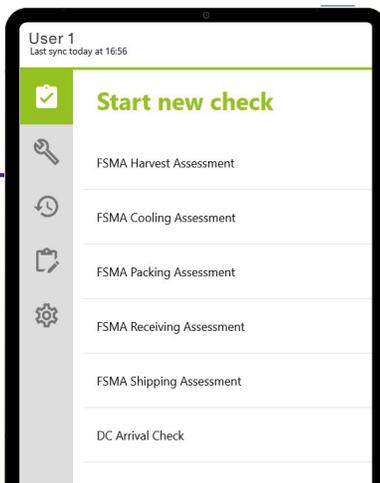


Let's transform FSMA 204 from burden to breakthrough.

**Compliance is required by July 2028.** The new **Food Safety Modernization Act – Section 204** is all about making food safer. It sets new rules for tracking high-risk foods, meaning food supply businesses must be able to trace back key data elements (KDEs) and critical tracking events (CTEs) within 24 hours to speed up responses to foodborne illness outbreaks.

Could you provide the FDA with data within 24 hours?

## One solution for your quality journey and FSMA requirements



Our suite of robust tools and built in FSMA tracking assessments can help you with your business compliance requirements. Lean on our team's experience, expertise and resources as you streamline and improve your overall business operations and recordkeeping.

We help make compliance requirements easy, so you can focus on what you do best

- Safety, quality and production checks in one solution
- Easy capture of key data elements across FSMA critical tracking areas
- One button FSMA reporting (export ready)
- Supplier and employee analytics; critical insights to drive performance

## Proven track record in traceability

Our solution supports various international compliance standards, including the Global Food Safety Initiative (GFSI) traceability requirements, which require data disclosure within 4 hours.

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## Turn compliance into a competitive edge

Move beyond just compliance. TELUS Food Safety & Quality offers a platform-agnostic, intelligence-led mobile solution to manage your product quality, process and facility checks. Unlock unrivaled transparency into your production and food integrity operations through automated escalation, live reporting and trend analysis.



**Go paperless:** Modernize your quality management by capturing product quality, process, facility and safety checks digitally.



**Real-time reporting:** Get a jump on your response with real-time notification of areas where corrective action is needed.



**Drive performance:** Optimize the efficiency of your operations with powerful benchmarking and profiling of product, supplier, etc.



**Measure anywhere:** Measure and capture your key performance data at any point in the supply chain with web and app-based access.



**Set your quality agenda:** Reduce product rejection in the supply chain by establishing the quality attributes you want to track with evidence of what good, bad and satisfactory look like.



**Harness predictive analytics:** Incorporate third-party data sets to optimize and direct inspection resources. Identify key risks to help reduce recalls, improve shelf life and eliminate waste.



**Simplify data integration:** Drive efficiency with integrations with your ERP, stock management or procurement systems.



**Configure with ease:** Our HACCP International certified platform enables central management of product specifications, quality attribute sheets and standard operating procedures.



If you're ready to improve quality and safety, all while mitigating risk and reducing waste, we can help. Scan the QR code to [book a demo today](#).