How to mitigate the chance for food recall events occurring? There are some practices that can be considered to effectively in preventing a recall from happening in the first place.

1. Performing regular, thorough cleaning and sanitation processes. This will significant decrease the chance of a food recall event due to microbiological contaminations.
2. To reduce the risks of recalls caused by mislabeling or undeclared allergens, companies should have a compliance audit of all packaged food product labeling.
3. Another feasible way to minimize the risk of recalls due to undeclared allergens is that input suppliers should guarantee that they have accurately announced the allergens in the ingredients that the manufacture is depending on.
4. Carrying out a program of frequent accuracy testing. Microbial problems occur from either under-processing or post processing contamination. Lower frequency of Instrument calibration will not guarantee consistently reliable information as a result of not achieving the requiring process.
5. Developing initiative controls to assist visual and mechanical inspections. Another common cause of food recalls relates to foreign bodies such as glass, metal and plastic, which often come from machinery or the processing environment. Manufacturers should take the initiative move to identify any suspected physical contamination.
6. For meat manufacturers, it is significant to ensure all employees follow humane handing polies and procedures. In other words, companies should provide good staff training and appropriate security, ensuring supervisors and managers are aware of employee issue which may potentially escalate to a problem.

<https://globalfoodsafetyresource.com/six-tips-avoiding-food-recalls/>

<http://www.foodlawfirm.com/what-we-do/food-product-recalls/>

<https://www.foodsafetymagazine.com/signature-series/recall-the-food-industrys-biggest-threat-to-profitability/>