



BSMPartners[™]

Food Safety, Quality Assurance, and Regulatory

Protecting Pets and Brands with Uncompromising Safety and Quality.

In today's pet industry, consumer trust hinges on product safety and quality. One recall, contamination issue, or regulatory misstep can damage a brand's reputation and bottom line. As regulations tighten and consumer scrutiny grows, brands must be proactive in ensuring food safety, regulatory compliance, and product integrity at every stage of production.

Our Food Safety, Quality Assurance, and Regulatory (FSQAR) practice is built to safeguard your brand and protect the pets you serve. We offer comprehensive solutions to manage food safety risks, maintain regulatory compliance, and uphold the highest quality standards. From designing robust HACCP and HARPC programs to navigating global regulations and executing recall readiness, we help you stay ahead of risks and deliver safe, high-quality products with confidence.

Solutions That Drive Your Business Forward

Nothing is impossible. **BSM Partners**TM

HACCP & HARPC Food Safety Programs

Strengthen your food safety defenses with customized HACCP and HARPC plans that meet FSMA and global compliance standards.

Sanitation Programs and Validation Testing

Protect your production environment with optimized sanitation programs and validation testing for allergen and pathogen control.

Customized Training Programs

Empower your teams with tailored food safety, GMP, and recall readiness training designed to meet compliance and operational needs.

Food Safety Audits and Recall Support

Prepare for audits and emergencies with comprehensive audit support, recall planning, and crisis management strategies.

Food Labeling Compliance & Registrations

Ensure product labels meet FDA, USDA, AAFCO, and international standards with expert compliance reviews and regulatory filings.

Import/Export Regulations Advisory

Navigate global markets with guidance on import/export regulations, FSVP development, and international compliance.

Customer Product Compliance & Resolution Strategies

Manage product quality concerns with proactive compliance processes, root cause analysis, and customer dispute resolution.

Advanced Quality and Safety Assurance

Implement cutting-edge safety measures, including traceability programs, foreign material detection, and food defense plans.

Testing and Validation

Validate product safety and quality with shelf-life testing, rapid pathogen detection, and packaging integrity assessments.

Regulatory and Global Compliance

Achieve global compliance with export certifications, allergen risk assessments, and alignment with international standards.

Emergency Preparedness

Safeguard your operations with crisis communication plans, regulatory liaison support, and business continuity strategies.

Sustainability and Innovation

Reduce waste and enhance sustainability with innovative solutions that maintain safety and regulatory compliance.



We Solve Business Challenges Like These Every Single Day

Food safety risks threaten brand trust; we design and implement HACCP and HARPC programs to prevent contamination.

Regulatory changes create compliance challenges; we keep your safety programs updated with evolving standards.

Inadequate sanitation can lead to product recalls; we optimize sanitation procedures and validate their effectiveness.

Employee knowledge gaps increase safety risks; we provide comprehensive, customized training programs for all staff levels.

Audit failures damage credibility; we prepare your team for third-party certifications and regulatory inspections.

Recall readiness is often overlooked; we develop recall plans and conduct mock drills for crisis preparedness.

Non-compliant labels risk product removal; we ensure labels meet FDA, USDA, AAFCO, and international requirements.

Global expansion introduces regulatory complexity; we guide import/export compliance and foreign supplier verification.

Ingredient sourcing poses contamination risks; we conduct ingredient and supplier risk assessments to safeguard quality.

Quality issues lead to customer complaints; we provide root cause analysis and corrective action plans to resolve issues.

Supply chain disruptions impact safety; we create business continuity plans to maintain product quality during crises for reliability.

Poor traceability hampers recalls; we implement traceability systems for swift and effective product tracking.

Evolving allergen regulations raise liability; we develop allergen management programs to mitigate risks.

Sustainability goals are hard to balance with safety; we integrate waste reduction and sustainable practices without compromising compliance.

Emerging processing technologies require validation; we validate novel methods to ensure product safety and regulatory approval.



Protect Your Brand. Prioritize Safety. Let's Get Started.

In a world where one safety misstep can damage a brand forever, proactive food safety and quality assurance are non-negotiable.

Protect your brand, your consumers, and your business with our comprehensive FSQAR solutions. Let us help you navigate complex regulations, prevent safety risks, and build lasting consumer trust.

Contact us today to safeguard your products and secure your brand's future.