One system, three rulebooks

Continuum QA for the United States, Canada and Mexico: quality, food safety and traceability records for fresh produce growers and packers under FSMA, the SFCR and SENASICA's SRRC

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59 + 2
quality assurance features and two optional modules, plus a setup page

1 site, 1 country
each site follows its own country's rules: the US, Canada or Mexico

Minutes
for a trace, the FDA's spreadsheet, a recall record, an audit pack or an evaluator's binder

1 to 100s
sites in one account, each person seeing their own work

Executive summary

Continuum Quality Control (Continuum QC) replaces paper inspections with a mobile app built for field teams, in English and Spanish. Its QA edition adds 59 quality assurance features, plus a setup page, that work on the same inspections and lots: lot disposition, lab results, sanitation, environmental monitoring, net weight and label checks, cold chain, shipments, recalls and mock recalls, traceability records, farmer approval, training, audits and management review. Two optional modules add the records of CanadaGAP certification and of SENASICA's contamination risk reduction systems (SRRC) in Mexico.

Every site in Continuum has a country: the United States, Canada or Mexico. Where the rules differ, each site follows its own: net weight tolerances, who must be told about a recall or a rejection and how fast, how often the recall procedure is tested, the traceability file a regulator receives, sanitizer registration numbers, pesticide residue limits and the temperature unit. Everything else works the same in every country.

The latest release adds Mexico as a third country, with an optional Mexico module for the SRRC, harvest crews and the hot-water treatment of mangoes; an optional CanadaGAP module for certified sites; a new site set up like another in one go; and trusted devices for the mobile apps. Earlier releases follow a lot all the way: traceability records for the FDA's Food Traceability Rule, shipments at packing-house volume, connections to the systems buyers use, records imported from other systems, floor records from the Continuum Food Safety app, and the tools a company with many sites needs.

The system delivers four outcomes:

1. **One record of each lot.** The inspection, the decision on the lot, its lab tests, label and weight checks, temperatures, certificates, shipments and traceability events are linked, so nobody rebuilds a lot's story from binders.
2. **The right rule at each site.** A company with packing houses in Arizona, Ontario and Sonora runs one system, and each site applies its own country's rules without anyone having to remember them.

3. **Answers on the regulator's clock.** The FDA and the CFIA can both ask for traceability records within 24 hours, and SENASICA expects a rejection reported the same day. Continuum produces the trace, the FDA's sortable spreadsheet, the recall record, the audit pack and the evaluator's binder in minutes, in English or Spanish.
4. **One view of many sites.** Today shows each person what is due at their sites; managers see every site, group, farmer and customer side by side.

The challenge

A produce operation that grows, packs or ships across North America answers to a regulator in each country and to its buyers:

- **In the United States,** the FDA under the Food Safety Modernization Act (FSMA): the Produce Safety Rule (21 CFR 112) for covered farms, the Preventive Controls for Human Food rule (21 CFR 117) for registered facilities, the Food Traceability Rule (21 CFR 1, subpart S) for foods on the Food Traceability List, which the FDA will not enforce before July 20, 2028, and the Reportable Food Registry.
- **In Canada,** the Canadian Food Inspection Agency (CFIA) under the Safe Food for Canadians Regulations (SFCR): a licence, a preventive control plan, a written recall procedure tested every year, and traceability one step back and one step forward.
- **In Mexico,** the National Service of Agro-Alimentary Health, Safety and Quality (SENASICA) under the Federal Plant Health Law: the contamination risk reduction systems (SRRC) in the primary production of vegetables, certified by SENASICA after a third-party evaluation and kept up with a yearly internal audit; COFEPRIS registrations for pesticides and sanitizers; and NOM-002-SCFI-2011 for the net content of packed product. A mango packer shipping to the United States also runs the hot-water treatment USDA APHIS prescribes.
- **Buyers' certification audits** (PrimusGFS, SQF, BRCGS, GLOBALG.A.P., CanadaGAP, FSSC 22000) look at the same records again, usually every year.
- **Buyers' own systems** (FoodLogiQ, ReposiTrak, TraceGains, Azzule, RizePoint, FoodLink) ask for traceability files, certificates and a yearly questionnaire, each in its own portal.

The three countries agree on more than they differ. All three expect hazards to be controlled, each lot to be traced back and forward, a recall procedure that has been tested, and records that show it was done. The trouble is in the details, and in where the records live:

- **Three rulebooks, one team.** Tolerances, deadlines and forms differ by country. A QA manager who covers sites in more than one country has to remember which rule applies where.
- **Records in too many places.** Inspection results in one system, lab reports in email, sanitation logs on clipboards, certificates in a shared drive, recall contacts in someone's phone.
- **The regulator's clock.** When a regulator asks where a lot came from and where it went, assembling the answer from paper can take days; the FDA and the CFIA allow 24 hours, and SENASICA expects a rejection reported the same day.

- **The same answers, typed again.** Each buyer's portal asks for the same certificates and many of the same questions every year.
- **Proof, not memory.** Auditors ask who recorded a value, when, and what changed since. Paper and shared spreadsheets can't show that.

Where the rules differ

The table compares the requirements Continuum handles differently by country. Section numbers are given so each one can be checked against the current text of the regulation.

Topic	United States	Canada	Mexico	What Continuum does
Net weight	NIST Handbook 133: maximum allowable variations for packages, as adopted by the states	SFCR tolerances for net quantity (Schedule 4); declarations in metric units	NOM-002-SCFI-2011 tolerances for the net content of prepackaged products, declared in g or kg	Net Weight Checks judges each sample by the site's country table; a Canadian site warns about packs declared in lb or oz; a Mexican site uses NOM-002, or NIST Handbook 133 when it packs for the US (a setting)
Telling the regulator	A reportable food is reported to FDA's Reportable Food Registry within 24 hours	The CFIA must be notified immediately when a food should be recalled because it is a risk to health (SFCR s. 84(3))	Product of a certified unit rejected for contamination is reported to SENASICA the same day (SRRC Lineamientos, art. 46); the SRRC asks for a recall system (Anexo Técnico 1, 8.6)	Recalls shows who to tell and by when: the CFIA the same day for every recall in Canada, SENASICA the same day in Mexico, the Registry within 24 hours for a class I recall in the US. The QC Managers are emailed when the recall starts, and Trend Alerts reports a notice that is overdue. A Mexican site also records each rejection and when SENASICA was told
Testing the recall procedure	No fixed FDA frequency; certification schemes usually expect an exercise each year	A recall simulation at least once every 12 months, documented and kept two years (SFCR s. 84(2))	A documented simulated contingency (Anexo Técnico 1, 8.7); no frequency is set	Mock Recalls keeps a Canadian site's schedule on, at most 12 months apart, and Trend Alerts reports a site with no exercise in 12 months; a Mexican site starts at 12 months; a US site sets its own schedule
Traceability records	Food Traceability Rule: key data elements of each critical tracking event for foods on the Food Traceability List, to FDA within 24 hours, and as an electronic sortable spreadsheet during an outbreak, recall or other threat to public health (§ 1.1455). Not enforced before July 20, 2028	Common name, lot code, dates, supplier and customer (SFCR s. 90), to the CFIA within 24 hours; if electronic, as a single plain-text file that standard software can import (s. 91)	Each lot identified by a code, with the product's origin, on boxes, pallets or PLU, and traced back and forward (Anexo Técnico 1, module 8)	Traceability Events keeps each event with its key data elements. A trace, or a period, downloads as the FDA's sortable spreadsheet; a recall's or mock recall's trace downloads as one CSV file, with each lot received and shipped, who it came from and who it went to, and addresses
Sanitizers and wash water chemicals	EPA registration number	Health Canada registration number (PCP number or DIN on older products)	COFEPRIS registration	Sanitation and Wash Water ask for the number by the name the site's country uses

Topic	United States	Canada	Mexico	What Continuum does
Pesticide residues	EPA tolerances (40 CFR part 180); a residue with no tolerance is violative	Health Canada maximum residue limits (MRLs); 0.1 ppm where no MRL is set (Food and Drug Regulations, B.15.002)	The limits set in each pesticide's COFEPRIS registration; an exporter also meets the destination market's	Lab Results checks each result against the market's limits, starting from these defaults
Keeping records	At least two years for preventive controls (21 CFR 117.315), produce safety (21 CFR 112) and traceability records	Two years for recall, preventive control and traceability documents (SFCR s. 84, 89, 90)	The SRRC technical file covers the last year of operation; an evaluation asks for at least 6 months of records (Lineamientos, art. 9)	Records are kept at least two years in every country. Readings and traceability events are voided with a reason, never deleted; a file removed from a record is kept for the auditor
Certification	Voluntary: USDA GAP and buyers' schemes (PrimusGFS, GLOBALG.A.P. and others)	Voluntary: CanadaGAP, often asked for by buyers	SRRC certificates and recognitions from SENASICA, valid 2 years and renewed in the 60 days before they expire, with a yearly internal audit by a different third-party evaluator (Lineamientos, arts. 17, 23, 25)	The optional CanadaGAP and Mexico modules keep what each one asks for, show the site's readiness and print the auditor's or the evaluator's binder
Units and certificates	°F; USDA GAP first among farmer certificates	°C; CanadaGAP first	°C; SENASICA SRRC first	Cold Chain and Grower Certificates start from the site's country; the unit can be changed for a site
Visitors' personal information	No single federal rule	Privacy law (PIPEDA and provincial laws) expects a stated purpose and limited retention	The federal personal data law (LFPDPPP) expects a privacy notice	Visitors shows a privacy notice at sign-in and clears health answers after the months a site sets; on by default in Canada and Mexico

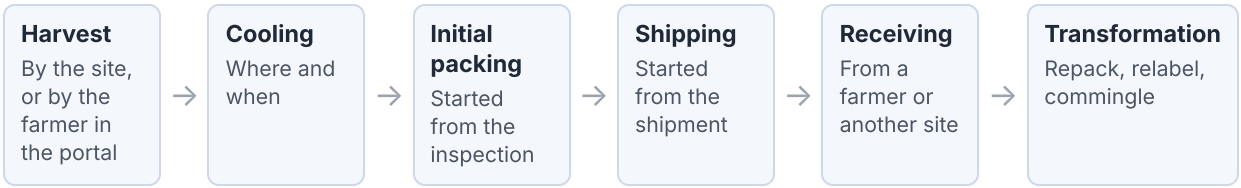
These summaries are for orientation only and are not legal advice. Each operation should check the current text of the rules that apply to it.

How a site gets its country

- **Read from the address.** QA Setup shows each site's country, read from the site's address on Add / Change Sites (the country, then the state or province). A QC Manager can change it there.
- **A site in Mexico.** The Mexico module, turned on for the company and then for the site, makes the site follow Mexico on every QA page: dates as day/month/year, °C, its state's time zone, and SENASICA and COFEPRIS where a regulator is named. Turned off, the site goes back to its own country, and nothing is deleted.
- **The rules follow.** Each page that has a country rule uses the site's country: tolerances, the regulator to tell, the mock recall schedule, units and registration numbers.
- **One account, every country.** A company with sites in several countries runs one Continuum account. Managers and inspectors use the same pages, and each person works in English or Spanish.

Traceability records for the Food Traceability Rule

The FDA's rule asks everyone who grows, packs, ships, receives or transforms a food on the Food Traceability List, unless exempt, to keep the key data elements of each critical tracking event and to give them to the FDA within 24 hours of a request, as a sortable spreadsheet during an outbreak or recall. Traceability Events keeps them where the lot's other records already are.



The critical tracking events Traceability Events records, each with its key data elements

- **Started from what is already recorded.** A receiving or initial packing starts from the lot's inspection, a shipping from the shipment. What is still missing is listed on the event rather than refused, so the record can be completed later.
- **Farmers record their harvests.** Where a site turns it on, farmers record each harvest they deliver in their own portal (the field, the date, the quantity, who harvested it and the cooling); the packer ticks the harvests a lot packed, and they stay linked.
- **Trace a lot.** Back through the transformations that made it and forward to every customer, across the company's sites. The trace, or every event of a period, downloads as the FDA's sortable spreadsheet.
- **From other systems.** Events can be imported from one CSV file, checked before anything is saved. A QC Manager marks which commodities are on the Food Traceability List.
- **Nothing deleted.** A QC Manager voids an event, saying why, or corrects it; both versions are kept.

Shipments at packing-house volume

A packing house can ship hundreds of loads and thousands of lots a day. Shipments records a day's loads once, from the shipping system's file or by scanning or pasting lot codes, and a released load records its own. Each lot is checked against the customer's specification, and its traceability shipping event can be made from the shipment.

- **Lots for an order.** For a customer and commodity, the lots inspected in the last days that meet that customer's specification, and why the others don't; the chosen lots become a new shipment.
- **Exceptions.** Lots shipped outside a customer's specification with no reason given, shipped without an inspection, or with no traceability event. Reasons and missing events are added from the list, and Today shows what is left.
- **Tested at volume.** In our tests, a day of 500 shipments and 2,000 lots was imported in seconds.

Your buyers' systems

Each company connects with its own logins and keys; JGE Innovative Software signs up for nothing on a customer's behalf.

Page	What it does
Agency Connections	Sends traceability events as CSV files in each system's own template: by SFTP for FoodLogiQ and ReposiTrak, or ready to download and upload by hand in the portals of TraceGains, Azzule, RizePoint and FoodLink, where they take them. One connection covers every site, a group or chosen sites, and a site can have its own login.
Buyer Compliance	Each buyer, the systems it uses and the day its yearly submission is due; the questionnaire's answers, carried over from last year and shared between buyers who ask the same question; the audit information of the chosen sites; and the facilities' certificates, with what has run out or is about to.
USDA Organic INTEGRITY	Each organic facility's certification read through INTEGRITY's public API by its Operation ID: once a year, again 30 days before its anniversary date, and weekly after that until a new one is found. Trend Alerts reports a facility a reading finds suspended, surrendered or revoked.
Market Prices	USDA Market News prices for a commodity over weeks or years: the trend, the latest price and its change, and the same weeks a year before.

The QA edition

Continuum QA is switched on site by site and builds on the inspections the team already records in Continuum QC.



How a lot moves through Continuum QC and QA

Its menus group the 59 features, plus QA Setup, in eight sections; a site in an optional module also has that module's menu:

Section	Pages	What it keeps
Overview	Today, QA Dashboard, Company Overview, Cross-site Reports, Site Setup, Trend Alerts, Audit Pack, QA Setup	What each person has to do today, what needs attention at every site, a morning email of what is late or out of range, one PDF for the auditor, and each site's setup

Section	Pages	What it keeps
Lots and inspections	Lot Disposition, Inspection Sign-off, Inspection Change History, Sampling Plans, Customer Specifications, Shipments, Lots for an order, Quality Certificates, Shelf Life, Cold Chain, Load Inspections, Lab Results, Control Charts	The decision on each lot and why, signed inspections, customers' specifications, shipments and certificates, temperatures, trailers, lab tests and trends
Packing house	Environmental Monitoring, Sanitation, Label Checks, Wash Water, Metal Detection, Net Weight Checks, Glass and Brittle Plastics, Water Testing, Maintenance, Calibration Records, From the FS App, Locations, Areas and Equipment	The prerequisite programs and checks of a packing house, with limits, corrective actions and due dates, and the records sent from the Food Safety app
Problems and actions	Non-Conforming Product, Corrective Actions, Customer Claims, Recalls, Mock Recalls, Change Control, Risk Register	What went wrong, what was done about it, and how a recall runs
Growers, suppliers and inspectors	Approved Growers, Approved Suppliers, Field Audits, Grower Certificates, Grower Action Requests, Grower Scorecards, Inspector Training, Inspector Calibration	Who you buy from, their certificates and audits, and how consistently your inspectors grade
Traceability	Traceability Events, Agency Connections, Buyer Compliance, Market Prices	The FDA's traceability records, the files and submissions buyers' systems receive, and market prices
People and security	Employee Training, Visitors and Contractors, Food Defense	Training records, visitors' sign-in and the site's security
Management	Controlled Documents, Internal Audits, External Audits, Quality Objectives, Management Review	Documents and their versions, audits and findings, objectives and the yearly review
CanadaGAP (optional)	CanadaGAP Programme, CanadaGAP Forms, Agronomic Inputs, Input Product Library, Assessments, Pest Program	A certified site's readiness form by form, the forms kept on the other pages, inputs and harvest dates, assessments, pests and the auditor's binder
Mexico (optional)	SENASICA Programme, Pesticide and Fertilizer Applications, Input Products and Receipts, Harvest Crews, Hot-Water Treatment, Pest and Wildlife Control	The SRRC registration, certificates, audits, rejections, hazard analyses, self-check and evaluator's binder; crews, mango hot-water runs, inputs and pests

- **Linked to the lot.** An inspection shows what QA knows about its lot: a hold, certificates, lab tests, label and metal checks, temperatures.
- **Alerts every morning.** Trend Alerts emails the managers what is late, out of range or overdue, and the QA Dashboard shows it at a glance.
- **One audit pack.** A single PDF with the sections you choose, for any period, in English or Spanish.
- **Set up site by site.** QA Setup lists what each site still has to set up, from its country and time zone to each page's settings.

Floor records from the Food Safety app

The Continuum Food Safety app for iOS and Android, pointed at the QC site, records the packing-house checks where they happen, in 15 logs: pre-op inspections and cleaning, glass and brittle checks and breakages, metal detector checks and foreign material, wash water checks and water changes, environmental swabs, visitor sign-in, repair requests, repairs done and hygiene clearance, planned maintenance and instrument checks; at a site that follows CanadaGAP, three more: agronomic inputs, pest monitoring and training sign-ins. The app lists each check under the site's own locations and areas. Each finished run becomes a record on its QA page and in the Audit Pack, which shows the location and area answered in the app; a run by someone not on the module's list of checkers waits on From the FS App. Change / Remove Devices shows which apps each tablet runs.

Two optional modules

Each module is turned on for the company, then site by site. Turned off, its pages, alerts and Today items are hidden, and its records come back as they were when it is turned on again.

CanadaGAP

For sites certified to the CanadaGAP Food Safety Manual for Fresh Fruits and Vegetables, version 11.0.

- **Readiness form by form.** CanadaGAP Programme lists every form of the manual, A to X, for the site's scope (production, packing, storage): whether it is done this season, what is missing, and the page that keeps it. The person responsible confirms the records for a period, as the forms' confirmation signatures ask.
- **Nothing kept twice.** CanadaGAP Forms shows, under the forms' headings, the records the site already keeps on its QA pages: cleaning, hygiene, training, visitors, water treatment, transport, harvesting and packing, corrective actions and water tests. It adds only what a form asks that the page doesn't keep.
- **Inputs and harvest dates.** Agronomic Inputs keeps Forms H1 and H2 for each field, from a library of products with their pre-harvest intervals. Each field gets its earliest acceptable harvest date, and a harvest recorded before it is flagged and needs a reason. Growers can record the applications on their own fields; the site verifies them.
- **Assessments, pests and the binder.** The annual assessments from templates, the pest program with its devices and monitoring rounds, and the auditor's binder with a pre-audit checklist.

Mexico (SENASICA)

For sites in Mexico that hold, or work toward, SENASICA's SRRC certificates and recognitions: the production unit, the integral area, field packing, harvest (BPCo) and the good use and handling of pesticides (BUMP).

- **Readiness by cycle.** SENASICA Programme lists each requirement that applies to the site's modalities, among the 15 SRRC modules: whether it is done, due or overdue, and the QA page that keeps its records. An overdue requirement is a Trend Alert and is on Today.
- **Certificates, audits and rejections.** Certificates and recognitions with their two-year validity and renewal window; audits, evaluations and SENASICA inspections with their findings and the due dates of reports and evidence; the yearly internal audit, refused if it is by the evaluator who evaluated for the certificate; and each rejection, with when SENASICA was told.
- **Hazard analyses and the self-check.** The technical plan and the hazard analysis of each subject the modalities ask for, validated by the SRRC professional and reviewed yearly; and a self-check of about 75 points, module by module, to go through before the evaluator comes. The evaluator's binder puts the unit, its certificates and its readiness on one page.
- **Harvest crews.** The crews and their providers' BPCo recognitions; a check of each crew before it harvests (toilets, hand washing, workers' health, containers, tools and the field's safety interval); and each crew's hand and container analyses.
- **Hot-water treatment.** Mango runs for export to the United States, each judged as it is recorded against the dip times of USDA APHIS schedule T102-a for the fruit's shape and weight, and against the water and pulp temperatures; a run that fails asks what was done.
- **Pesticides and fertilizers.** Applications and inputs received, with each product's COFEPRIS registration and safety interval, and the pest and wildlife control of each building.

The modules keep the records; certification stays with each program and its auditors. SENASICA issues the SRRC certificate after a third-party evaluation, and the self-check is Continuum's wording of the SRRC requirements, to be checked against SENASICA's current documents.

A company with many sites

Continuum QA is built for a company of one site or hundreds, with a thousand users and devices, in one account.

Need	How Continuum answers it
Each person's work	Today lists what is due at a person's site from the pages they have: lots awaiting a decision, checks due, late follow-ups, Trend Alerts. All my sites puts every site on one page, the most urgent first. A daily digest email arrives at the hour each person chooses.
Every site at a glance	Company Overview shows the sites that need attention, by group; Cross-site Reports compares each farmer, customer and commodity across sites, groups or chosen sites. A search box finds a lot or serial number across the person's sites.
Setting up many sites	Sites, farmers and users are imported from CSV files, checked first. Copy Site Setup sets up a new site like another in one go (its commodities, packaging and sizes, questions, varieties and report options), with a preview of exactly what will change. Site Setup shows each site's QA progress and copies its QA setup to many. Site Groups gather sites by region or business unit.

Need	How Continuum answers it
Records kept elsewhere	Lab results, water tests, environmental monitoring, cold chain readings, weight and metal detector checks, certificates, approved suppliers and growers, training, calibration, maintenance and controlled documents are imported from CSV files, each checked before anything is saved.
Giving the right pages	Permission Sets name the pages of each job (receiving clerk, inspector, site QA lead) and give them to many users at once; People lists every user and farmer account in one place.

Records an inspector can trust

Every country's rules, and every certification scheme, rest on records that show what happened and can't be quietly changed afterwards.

Control	How it works
Change history	Every record and every setting keeps who changed what, and when.
Voids, not deletions	A reading entered in error is voided with a reason; a traceability event is voided or corrected, and both versions are kept.
Files kept	A file removed from a record is hidden, not deleted. QC Managers and administrators can still open it for an audit, with who removed it and when.
Two years and more	Records are kept at least two years, as the US and Canada require, at sites in every country.
Signed inspections	Inspection Sign-off records who reviewed each inspection and when; Inspection Change History shows what changed after it was saved.
Administration history	Every change to users, their pages and the company's settings is recorded, with who made it.
Passwords and access	Passwords follow each site's rules for length, kinds of characters and expiry. A forgotten one is reset through an emailed link that works once and expires (an hour when asked for from the sign-in page, three days when an administrator sends it). Security is set page by page for each user, and QA is switched on site by site.
Trusted devices	The newer mobile apps make a key in each tablet's or phone's security hardware, prove it once and sign everything they send. A device stays trusted until an administrator revokes or removes it, with no periodic sign-in, and each approval is kept in the administration history.

Answering a regulator, an auditor or a buyer

The CFIA asks about a lot (a Canadian site). Open a recall for the lot. Continuum lists the customers who received it, with their contacts, and customers confirm through their own link. The recall shows that the CFIA must be told immediately and records when it was. The trace downloads as one CSV file for the CFIA's request, due within 24 hours.

The FDA asks for traceability records (a US site). Trace the lot in Traceability Events, back to the harvest and forward to each customer, and download the FDA's sortable spreadsheet of the trace, or of every event in a period. Key data elements kept only in another system, such as an

accounting system, are added from there. For a class I recall, Recalls shows the Reportable Food Registry deadline of 24 hours.

A rejection in Mexico, and the evaluator's visit. Record the rejection on the SENASICA Programme as soon as you know, with the lots and why, and when SENASICA was told; one not reported the same day is a Trend Alert. Before the yearly internal audit or the conformity evaluation, go through the self-check and print the evaluator's binder; the Audit Pack's Mexico section has the records themselves.

The yearly certification audit. Audit Pack prints the sections the auditor asks for, such as sanitation, environmental monitoring, training, mock recalls, corrective actions and farmer approval, for the audit period, in English or Spanish, including the records sent from the Food Safety app. A CanadaGAP site also prints the auditor's binder and the pre-audit checklist.

A buyer's yearly review. Buyer Compliance shows what each buyer is due and when, with last year's answers carried over, and the certificates of the facilities it asks about, checked for what has run out.

Implementation

1. **Consultation.** Tell JGE Innovative Software how your team inspects and keeps QA records today. The consultation and the estimate are free.
2. **Turn on QA for a site.** QA Setup shows the site's country and lists what the site still needs. For a site in Mexico, or one certified to CanadaGAP, turn on its module.
3. **Start with what you need.** Begin with a few pages, such as Lot Disposition, Sanitation and Mock Recalls, and add more when you are ready.
4. **Many sites.** Import the sites, farmers and users from spreadsheets, set up one site, give each new site the same setup with Copy Site Setup, and copy its QA setup from Site Setup.
5. **Train the team.** The QA user manual covers every page in English and Spanish.

Continuum is a hosted service run by JGE Innovative Software. Each customer company has its own database; inspectors use the mobile apps for iOS and Android, and everyone else uses a web browser.

What Continuum does not do

- **It does not make an operation compliant.** Continuum keeps the records. The food safety plan, its hazard analysis and its decisions stay with the operation and its qualified people.
- **It does not file reports for you.** Continuum shows who must be told and by when, reminds the managers and records when it was done; the report itself is made to the FDA, the CFIA or SENASICA.
- **It does not certify.** SENASICA certifies under the SRRC after a third-party evaluation; CanadaGAP and the other schemes certify through their own auditors. Continuum keeps the records they look at.

- **It does not replace your buyers' portals.** Files go by SFTP where a system offers it; otherwise they, and the questionnaire's answers, are ready to upload or copy into the buyer's portal.
- **It holds what is entered in it.** A trace or an audit pack is as complete as the records behind it.

Next steps

See Continuum QA on your own operation. Tell us how many sites you run, in which countries, and what you inspect today. We will send a free consultation and estimate. Request one at jgesoftware.com/quality-control, or contact James Ecker, JGE Innovative Software, at 520-313-2899. The product brochure is available in English and Spanish.

References

- Safe Food for Canadians Regulations (SOR/2018-108), sections 84 and 89 to 91, and Schedule 4.
- FDA, Food Traceability Rule (21 CFR part 1, subpart S), § 1.1455; FDA's page "FSMA Final Rule on Requirements for Additional Traceability Records for Certain Foods" (not enforced before July 20, 2028).
- Federal Food, Drug, and Cosmetic Act, section 417 (Reportable Food Registry).
- 21 CFR part 112 (Produce Safety) and part 117 (Preventive Controls for Human Food), § 117.315.
- NIST Handbook 133, Checking the Net Contents of Packaged Goods.
- 40 CFR part 180 (pesticide tolerances); Food and Drug Regulations (Canada), section B.15.002.
- SENASICA, Lineamientos Generales para la Operación, Certificación y Reconocimiento de Sistemas de Reducción de Riesgos de Contaminación (SRRC), Buen Uso y Manejo de Plaguicidas (BUMP) en la Producción Primaria de Vegetales, version 3.1 (July 15, 2021), articles 9, 17, 23, 25, 27, 30 and 46; Anexo Técnico 1 (modules 1 to 15; points 8.5 to 8.7).
- NOM-002-SCFI-2011, Productos preenvasados: contenido neto, tolerancias y métodos de verificación.
- USDA APHIS PPQ Treatment Manual, schedule T102-a (hot water immersion of mangoes).
- CanadaGAP Food Safety Manual for Fresh Fruits and Vegetables, version 11.0.
- Ley Federal de Protección de Datos Personales en Posesión de los Particulares (LFPDPPP).
- USDA AMS, Organic INTEGRITY Database API; USDA AMS Market News.

PrimusGFS, SQF, BRCGS, GLOBALG.A.P., CanadaGAP, FSSC 22000, FoodLogiQ, ReposiTrak, TraceGains, Azzule, RizePoint and FoodLink are trademarks of their respective owners. Continuum is not affiliated with or endorsed by them. This product uses USDA's Organic Integrity Database API but is not endorsed or certified by USDA.