

Digital food safety management system (DFSMS): An interactive, digital or electronic archive intended to collect, store, and analyze data that supports a food safety management system. A DFSMS is intended to enable a proactive approach to support the consistent safe production, transport, preparation, storage, and service of safe wholesome food as defined in the FDA model food code. A DFSMS employs active user-based work-flows that support decision making, report generation (including trends over time) that can be reviewed and acted upon, and may be housed locally (on-premise) or be accessed remotely.

DFSMS must have functionality to:

- capture, record, and store multiple types of data
- provide real-time feedback to users
- generate record keeping reports and trends

Other components, tools, and records within a DFSMS may include:

- specific policies, procedures, recipe cards, and critical limit monitoring actions and corrective actions including training tools
- risk control plans
- product storage/movement information and inventory supporting recalls and market withdrawals
- equipment maintenance documentation
- active alerting
- networked and/or IOT devices

Digital temperature monitoring equipment: Automated temperature measuring device(s) that must include electronic sensors capable of generating and capturing temperature data for analytical use. This equipment may include the functionality of automatically measuring, monitoring, storing, transmitting, documenting, and sharing the temperature of food, air, or water. Monitoring equipment that captures and stores temperature data over a period of time may connect to a system that may be capable of delivering alerts and exception reports.