

KPI Checklist for F&B Companies

KPIs help F&B companies become more profitable in three main areas:



Customer and Regulatory
Compliance



Overall
Performance



Programs for
Continuous Improvement

All produce facilities should measure these attributes, in priority order:

1

2

3

4



SAFETY



QUALITY



YIELD



PRODUCTIVITY

No higher priority should ever be sacrificed to satisfy a lower-level priority.

1. SAFETY KPIs

Safety KPIs include metrics for both your people (employees) and your products (food).



PEOPLE

Human/Workplace Safety KPIs

- Total incident rate
- Lost time incidents
- Workers compensation costs
- Quantity of accidents and near-misses
- Quantity of OSHA and EPA non-compliances



PRODUCTS

Food Safety KPIs

- Customer complaint trend analysis
- Microbiological trends
- HACCP CCP/Preventive Control deviation history
- Regulatory compliance
- Internal and external audit compliance
- Recall avoidance and food-borne illness prevention

2. QUALITY KPIs



- Right-first-time pass rate
- Customer complaint trend analysis
- Nonconforming product, including incidents, quantities, and cost
- Supplier quality cost
- Customer reject RMA cost
- Sensory evaluations %
- Shelf life results %
- Label compliance %

3. YIELD KPIs

- Process yields at every step of the manufacturing process, as well as packaging and total product
- Packaging
 - Product net giveaway
 - Product waste loss process %
 - Overall waste loss %



4. PRODUCTIVITY KPIs



- Line standards, outputs, and efficiencies
- Volume throughput
- Capacity utilization
- Total labor recovery
- Overall equipment effectiveness (OEE)
- Department and line staffing standards
- Schedule attainment and changes
- Maintenance availability (downtime/operating)
- Customer fill rate and on-time delivery rate