

FOREIGN MATERIAL

X-RAY INSPECTION

PRODUCTION REWORK



X-RAY INSPECTION ON-HOLD FINISHED GOODS FOOD & BEVERAGE

OFF-SITE INSPECTION & REWORK

Suspect Foreign Material leads to placing finished goods on-hold. X-Ray Reclaim is an established service provider to Canadian Food & Beverage Processors assisting them in quickly inspecting and clearing their finished goods. Located in Bolton, ON, our 15,000 sq. ft facility operates under HACCP procedures and has been CFIA Inspected.



Clear On-Hold Suspect Foreign Material Finished Goods



X-Ray Reclaim is a division of Plan Automation Inc. (Bolton, ON)

Established in 2020, Xray Reclaim's 15,000 sq.ft facility operates full x-ray inspection production lines to delivery inspection and finished production rework turn-key services.



X-Ray Inspection & Rework

- product in-bound documentation and pallet identity tagging (licence plate)
- temperature monitoring for refrigerated and frozen products
- full traceability documentation including secure image files for each packaged inspected.
- foreign material contaminated product lock-box isolation protocol

"With over 20 years of food safety x-ray knowledge and professional experience, we are highly qualified to support processors to inspect and clear on-hold production." - Mat Bedard



eagle
QUALITY. ASSURED.

PXT
Photon Counting
X-Ray Technology

Food & Beverage Inspection

- snack, confection, bakery
- jar/can sauces, dressing
- dips & portion packs
- ingredient components
- prepared and RTE meals & kits
- cheese, dairy, liquid milk
- fish, meat, poultry
- tetrapak/glass bottle/can
beer, wine, spirits, beverages

Foreign Material Detectable with PXT X-Ray

- stainless steel, f, nf, al
- rubbers & plastics
- glass, stones, bones
- defects & dud detection
- missing line/machine components
- dense flavour clumps
- any dense or inorganic materials

Inspection Process



1

All inspection & production rework projects begin with an inspection validation test performed at facility. Testing results validate the necessary x-ray algorithm set-up to provide your inspection statistical Probability of Detection (POD) and Inspection Proposal guarantee.



2

Client finished goods are received Xray Reclaim, and each pallet / case identified within batch / lot code for traceability documentation and control within our facility.



3

Our experienced team comprised of a lead x-ray inspection officer and production staff, execute inspection protocol as defined and approved by client based on their POD and food safety documentation needs. Precise documentation is maintained through the inspection process by batch/lot and pallet i.d. X-Ray validation occurs on a per pallet basis.

Based on inspection level required, 2 PXT x-rays may be used and supplemented with a metal detector as necessary. This approach can greatly enhance POD probability of detection.

Full detail on methodology is available further. Note established process are customizable based on your food safety program needs.

Reports & Documentation



Critical to every client inspection project, full documentation for traceability and inspection assurances is provided.

Inspection STUDY CERTIFICATE (validates the specific x-ray to the specific product inspected to a exact foreign body material and sizes) - pOD

Inspection CONTROL DATA (traceability, ccp 1 pallet tracking and temperature tracking, ccp 2 verification and validation record)

FINAL INSPECTION REPORT - Overviews all data collected during inspection process including method of inspection, inspection technology, product i.d. batch / lot numbers, total product counts for pallets, cases and units, and findings of separated inventory and any damaged product)