With the enactment of the US Food Safety Modernization Act (FSMA) and continuing recalls for various physical risks facing consumers, the food production industry regards x-ray inspection equipment as vital to its business and bottom line. However, many factors can impact the overall performance of that equipment. Follow these five simple principles of test, protect, adjust, educate and maintain to get the most value out of your X-ray inspection systems. This will assure the highest level of food safety and the lowest downtime, false rejects, scrap and rework costs.

### 5 Tips to Ensure Consistent Detection from Your X-ray Equipment

<table>
<thead>
<tr>
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1. **Test**
   - Use a sample of 5-10 packages, not just one, to determine sensitivity.
2. **Protect**
   - Move the contaminants around inside the package to ensure reliable detection.
3. **Check**
   - Ask for a guaranteed detection level and the probability of finding smaller objects.
4. **Educate**
   - Use test spheres and real world contaminants.
5. **Maintain**
   - Check the detector for degradation. Recalibrate or replace as needed.
   - Plan for replacement of the x-ray source based on hours used.
   - Clean or replace filters to avoid overheating the system.
   - Inspect gaskets, glands and covers for water leaks in washdown environments.