

A step by step
BC HACCP*
plan

*A **FREE**, easy-to-use program
to help BC food producers
meet today's higher food
safety standards*



* Hazard Analysis Critical Control Point



*"We started small
and have grown a lot,
now we want access
to larger retailers –
having A BC HACCP
plan should open
some doors for us!"*



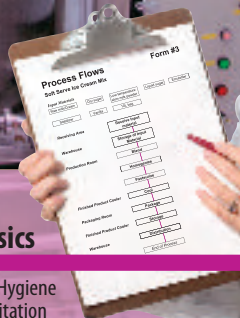
More and more food retailers are expecting their food suppliers to have a HACCP plan. That's because nobody wants a major health scare from a food disaster!

However, it can be difficult for a smaller company to know how to get started on developing a full HACCP Plan.

That's why we have developed **A step by step BC HACCP plan**. You and your staff are invited to attend a **FREE introductory one day workshop** where you will learn some basic HACCP theory and some hands-on monitoring procedures, including measuring and recording temperatures, testing sanitizer solutions strengths and the latest information on employee hygiene and practices.



After the workshop you may contact your local health authority to arrange for on-site assistance.



START



A

The Basics

- Personal Hygiene
- Basic Sanitation
- Basic Temperature Measurements



B

Free 1-Day Workshop



C

Tools & Techniques

- Monitor high risk processes
- Four Step Sanitation • Written Sanitation Receiving & Handwashing Procedures

Those companies that attend are eligible for **FREE one-on-one site visits** (counselling) by an Environmental Health Officer who will help you to conduct a **gap assessment** of your plant and help you to develop a workplan for completing **A BC HACCP Plan**.

You will perform a **Hazard Analysis** and then identify **Critical Control Points** in a systematic fashion. This provides a better understanding of the prevention and control of hazards, and will form the basis for your new Standard Operating Procedures (SOP). Your company will then create its own **A BC HACCP Plan Manual**. This Plan may then be used as a building block towards full HACCP Plan implementation.

The Food Safety Initiative - Implementation Element is also available to provide financial assistance to companies that are already moving forward towards their HACCP program. Please visit the Small Scale Food Processor Association website (www.ssfp.net) for eligibility and application information.



"We like our HACCP program because now everyone knows what they are doing. The floor runs more efficiently and there is no more confusion."

Percy Chan, Plant Manager, Superior Tofu Ltd.

"The HACCP program has helped us to establish our company as a reliable supplier of premium tofu. Through HACCP, our production processes are more efficient, our products enjoy consistent quality, and above average shelf-life."

Rita Cheng, President, Superior Tofu Ltd.



D Gap Assessment

- Identify "gaps" in plant procedures



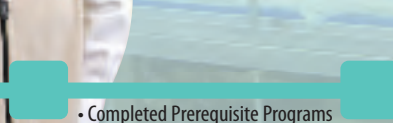
E 1-on-1 Counselling

- Prepare workplan



F A BC HACCP Plan Conclusion

- Prepare Product Background Form
- Evaluate process for hazards
- Develop SOPs to control hazards



Full HACCP Plan

- Completed Prerequisite Programs
- Full Monitoring & Verification Procedures
- 3rd Party Audit



For more information or to register for the workshop please contact your local health authority.

A **Step-by-Step BC HACCP Plan** program is a primary component of the **Food Safety Initiative**, a joint program between Agriculture and Agri-Food Canada (AAFC) and the BC Ministry of Agriculture and Lands (BCMAL). A major goal of the Food Safety Initiative is to increase the number of non-federally registered food processing plants using Good Manufacturing Practices (GMPs), Hazard Analysis Critical Control Point (HACCP) plans and/or ISO 22000 food safety systems. This program aims to position Canada as a world leader in food safety, innovation and environmentally responsible agricultural production.

Sign up now for a workshop in your area

REGION	CONTACT	TEL	FAX	EMAIL	WEB
Vancouver Coastal Health	Virginia Jorgensen/Barbara Peters	604-675-6912	604-736-8651	fsi@vch.ca	www.vch.ca/environmental/food
Fraser Health	FSI Consultant Team	604-507-5478	604-507-5492	fsi@fraserhealth.ca	www.fraserhealth.ca
Interior Health Authority	Jacqueline Bratt/Judi Ekkert	250-980-5080	250-980-5060	fsi@interiorhealth.ca	www.interiorhealth.ca
Northern Health	Russell Seltenrich	250-638-2222	250-638-2256	fsi@northernhealth.ca	www.northernhealth.ca
Vancouver Island Health Authority	Keir Cordner	250-334-5457	250-334-5466	fsi@viha.ca	www.viha.ca/mho/food/
BC Centre for Disease Control	Sion Shyng (Abattoirs & Dairy Plants Only)	604-660-0260	604-660-6628	fsi@bccdc.ca	www.bccdc.org
Small Scale Food Processor Association	Manager (FSI Implementation Funding)	1-866-473-7372		fsi@ssfpa.net	www.ssfpa.net



"With a HACCP Plan, I never have to worry about the inspector coming in; now I am always ready."

Gina Dame, Paradise Island Foods

Family Business and Dairy Plant



The Agricultural Policy Framework (APF). A Federal-Provincial-Territorial Initiative.