



Food Safety Systems Implementation (Processor) Program



Growing Forward, a federal-provincial-territorial initiative.



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Responsible Officer
**Food Safety System Implementation
(Processor) Program**
for British Columbia



The Food Safety Systems Implementation (Processor) Program is offered as part of Growing Forward, a federal-provincial-territorial initiative.

Growing Forward offers programs and services to support a profitable, innovative, competitive and market-oriented agriculture, agri-foods and agri-based products industry.

Growing Forward will contribute to the health and wellness of Canadians through the development, recognition and implementation of food safety systems across Canada.



Food Safety Systems Implementation Program

There are three initiatives:

- **FSSI (Processor) Program** – processor food safety (Small Scale Food Processor Association)
- FSSI (Producer) On-farm Food Safety Program – delivered by ARDCorp
- FSSI (Traceability) On-farm or Processing Traceability – delivered by ARDCorp

Funding is provided by Agriculture and Agri-Food Canada and the BC Ministry of Agriculture and Lands



FSSI (Processor) Program

The Food Safety Systems Implementation (Processor) Program includes two elements:

1. Outreach Element

- Food safety planning workshops
- On-site consultations – free one-on-one site visits (counseling) by food safety consultants to conduct an assessment of a processing operation

2. Implementation element

- Funding support for eligible processors to implement GMP, HACCP and/or ISO 22000 food safety plans (includes equipment upgrades and staff training)

Food Safety Systems Implementation (Processor) Program

Assistance with Food Safety: Education and Funding

Welcome to the web pages for the Food Safety Systems Implementation (Processor) Program. The purpose of this program is to provide education and support for processors across British Columbia to develop food safety plans. The FSSI (Processor) Program delivers educational workshops, one on one consultations and offers funding to eligible food processors to implement GMP and/or HACCP plans. The Small Scale Food Processor Association is pleased to deliver this program. We hope you find these web pages informative and helpful in developing a formal food safety plan for your business. If you have any questions, please do not hesitate to contact us.



Program Overview

What FSSI program activities apply to my business? How can my business benefit?



Implementation Grants

Is my business eligible for financial help to implement a food safety plan?



Resources

Download sample documents to help you develop your food safety plan.



Workshops

Find out where and when workshops are being held, and how to register.



Consultants

How do I find the right consultant to help develop my food safety plan?



Links

Follow links to other websites with useful information on food safety planning.



On-Site Consultations

Is my business eligible for an on-site consultation? How do I apply?



Gap Analysis

Download a gap analysis checklist to help you start on a food safety workplan.



Media Centre

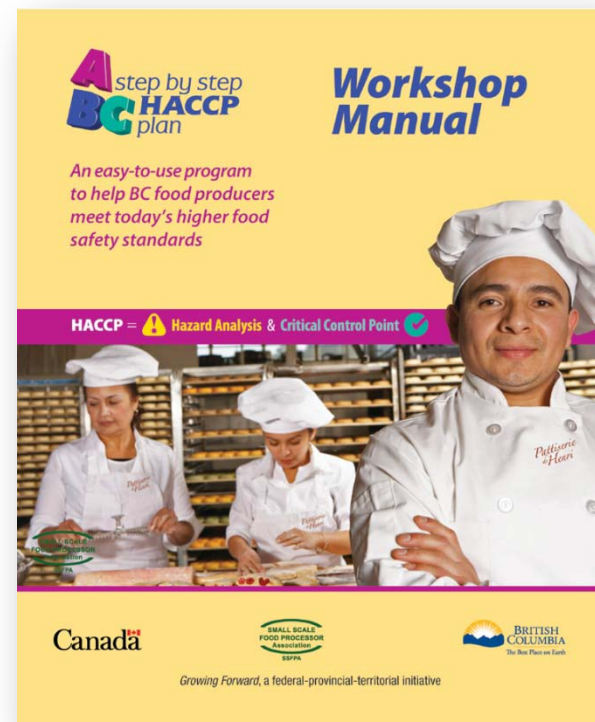
Press releases and other information about the FSSI (Processor) Program.

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Outreach Element: Food Safety Planning Workshops

All food and beverage processors are welcome to attend an introductory food safety workshop to learn basic food safety for food manufacturing using food safety systems such as GMPs and HACCP.





Outreach Element:

Food Safety Planning Workshops

- 8:30 a.m. to 4:30 p.m.
- Cost \$20 (includes GST): includes coffee breaks, lunch
- FREE Thermometer, Record of Participation
- Presentation from the Business Development Bank of Canada (BDC) and an opportunity to talk with a representative of the BDC during the lunch hour.

To register

- Go to “Register for Events” at www.ssfpa.net
- Call the Outreach Coordinator toll free 1-866-619-7372



Outreach Element: Food Safety Planning Workshops

Workshops are held throughout British Columbia

Lower Mainland

Burnaby	September 18
Burnaby	November 20
Abbotsford	December 3
Burnaby	January 8
Abbotsford	January 22

Vancouver Island

Courtenay	October 15
Victoria	November 26
Nanaimo	November 27

Interior

Creston	October 29
Vernon	November 6
100-Mile House	November 13
Nelson *	November 27
Kamloops	December 11

Northern BC

Prince George	October 8
Fort St. John *	October 8

* video conference



Outreach Element: **On-Site Consultations**

Eligible companies that have attended the food safety workshop can request a FREE one-on-one site visit (counseling) by a food safety consultant who will conduct an assessment of their processing operation.

The on-site visit provides a "snapshot" of food safety strengths and weaknesses – "What am I doing right?" "What am I doing wrong?" The consultant will help a company plan and begin their food safety improvements. This plan may be used as the basis of an in-house or Certified HACCP plan.



Outreach Element:

On-Site Consultations

Is your business eligible?

Contact the FSSI (Processor) Program Manager

Phil Watney

FSSI (Processor) Program Manager

Toll Free 1-866-473-7372

Email: fssi.manager@ssfpa.net

Web-site: www.ssfpa.net/foodsafety



Implementation Element: **Funding**

There is cost-sharing **financial assistance available to implement your food safety** plan:

- Up to \$15,000 is available to a company to develop, write and implement a food safety program.
- Up to \$5,000 is available to obtain certification of a recognized food safety program.

Most expenses spent on food safety are reimbursed 90% by the FSSI (Processor) Program.



Implementation Element: **Grants – who is eligible?**

Eligible companies include:

- Directly involved in the modification, processing, or transformation of food products or drink intended for human consumption
- Can include companies manufacturing in a stand-alone processing facility
- Combined retail/processing operations mostly a processing operation – wholesale side of business sales account for over 67% of total business sales



Outreach Element:

Want more information?

Contact the FSSI (Processor) Program Manager

Phil Watney

FSSI (Processor) Program Manager

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The FSSI (Processor) Program is managed by the
Small Scale Food Processor Association
in support of British Columbia food processors.

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Canada 



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