

Introduction to Food Safety Management Module 6



Standards in food processing



Food processors protect food safety by following standard practices.



Food safety standards are used around the world to help keep food safe.

Food safety is managed at many levels



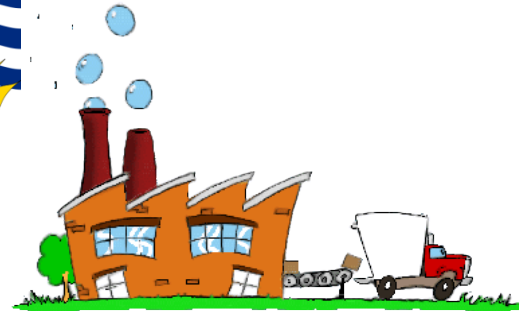
Global



Federal



Provincial



Local

Managing food safety at the local level

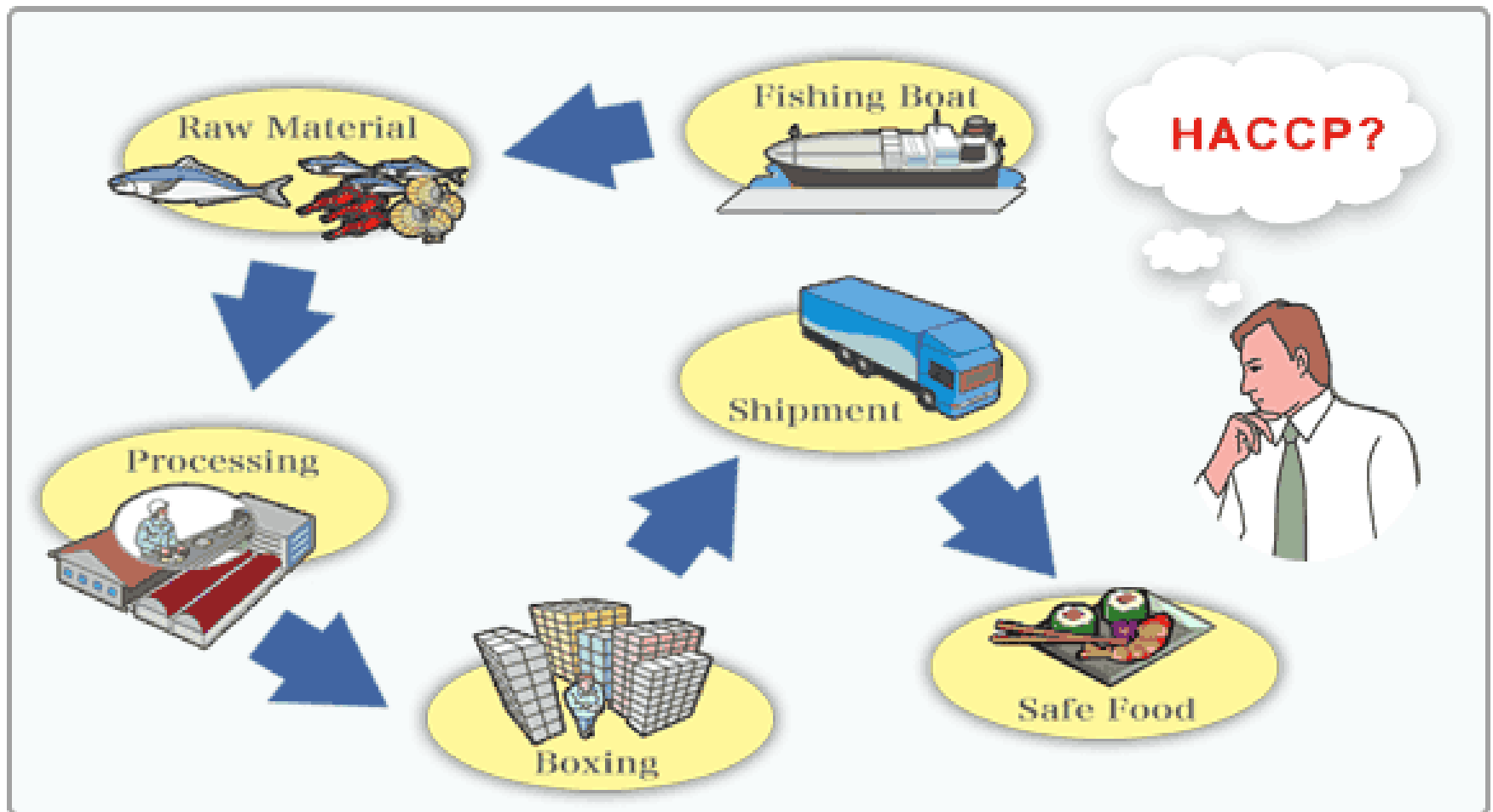


The employer uses a **HACCP** plan to manage food safety at the food processing facility.

What is HACCP?



HACCP is a plan to keep food safe
at every point





The purpose of HACCP:

- **identify areas** where there could be potential food hazards
- **keep records** to make sure that everything is done properly
- **give customers confidence** that the food is produced in a clean and safe environment





A HACCP Plan uses written food safety and sanitation procedures



Keep food safe by following the policies and procedures at your workplace



Written instructions are also called
SOPs



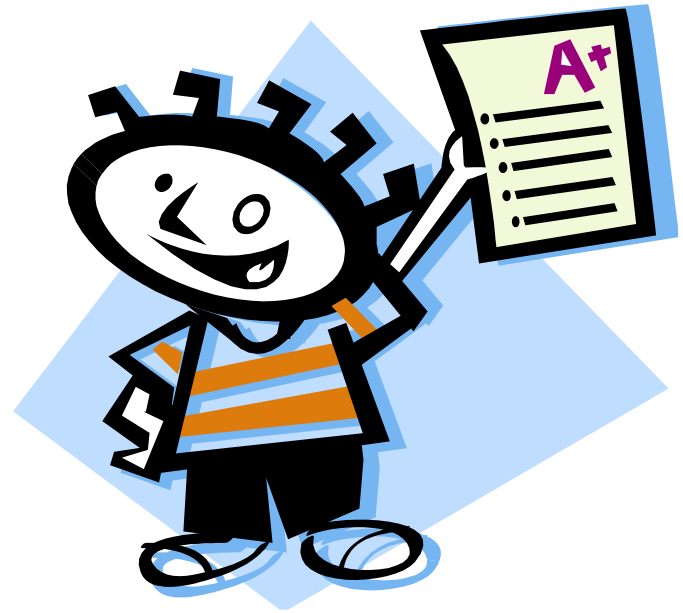


If you have any questions
about food safety or
sanitation procedures...

ask your supervisor or employer



Review





1. The letters **SOPs** stand for?

a) something's out of place

b) show-off person

a) sun's on the patio

b) standard operating procedures

2. What is the name of the food safety plan the employer uses?

a) HACCP

b) RCMP

c) ABCD

d) TLC



3. What does the H in HACCP stand for?

- a) Harmful
- b) Hazard
- c) Health



A job well done!



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**Growing Employment
Opportunities**

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Growing Employment Opportunities