
INTRODUCTION TO FOOD SAFETY MANAGEMENT

Module 6

The Objectives for **Module 6: Introduction to Food Safety Management** are to introduce to students the concepts of:

- Food safety management systems, e.g.. HACCP: Hazard Analysis Critical Control Point, which are used by the employer to ensure standard food safety practices are followed in their specific facility
- Why food processors are implementing these standards and what it means for them

Throughout this course, participants have learned about food hazards and regulations. This module will bring the knowledge together and provide the basis of how regulations are put into practice in a food processing facility.

Module 6 will introduce HACCP. HACCP is different for each facility and is put into practice by the employer. The employer also ensures that employees follow the HACCP plan.

Standard Practices

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.

A standard practice is an agreed upon way of doing something. Each food processor facility will have specific Standard Operating Procedures (SOPs).

What are standard practices? Can you think of places that use standards (schools, businesses or hospital)? Think of organizations that do the same thing the same way each time they perform that action.

Schools: taking attendance every morning

- Hospitals: Cleaning and sanitizing sheets every day
- Restaurant: taking out the garbage
- Food Processing Facility: wearing protective clothing

Food safety is managed at many levels



Global



Federal



Provincial



Local

Levels of Food Safety

Global: Global Food Safety Initiative has developed a benchmarking process to identify standards that businesses can adhere to and get globally recognized certification.

Federal: Canadian Food Inspection Agency manages inspection and food recalls.

Provincial: BC Centre for Disease Control inspects and license provincial food processors.

Locally: The Employer follows Good Manufacturing Practices and creates a HACCP plan.

(SSFPA, unknown; BCCDC, 2012)



HACCP

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 an acronym for:

Hazard
Analysis
Critical
Control
Points

HACCP is a system designed to prevent food safety hazards. It is used in a wide variety of food industries and used around the world.

The purpose of the HACCP program is to identify critical areas during processing that may affect the food product and the consumer. Controls are then put into place to help eliminate or minimize the potential problems in these critical areas.

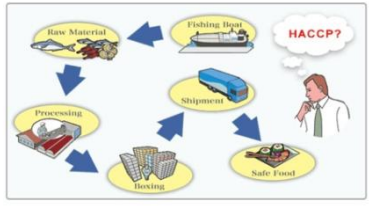
(SSFPA, unknown)

HACCP - 3 Steps

1. Describe the food hazards
2. Control the food hazards
3. Record what you do



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



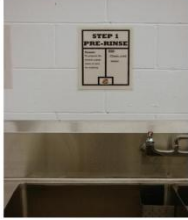
The employer and HACCP

The Small Scale Food Processors Association (SSFPA) lists seven steps for employers to identify and control hazards. They are listed as follows:

1. Conduct a Hazard Analysis: prepare a list of steps in the process where significant hazards occur and describe the preventive measures.
2. Identify the critical control points (CCPs) in the process.
3. Establish critical limits for preventive measures associated with each identified CCP.
4. Establish CCP monitoring requirements.
5. Establish corrective action to be taken when monitoring indicates that there is a deviation from an established critical limit
6. Establish effective record keeping procedures that document the HACCP system
7. Establish procedures for verification that the HACCP system is working correctly.

(SSFPA, unknown)

A HACCP Plan uses written food safety and sanitation procedures



The Employee and HACCP

Employees need to be reminded of why the HACCP is in place. In Module 3, participants learned about physical, chemical, and biological hazards. It is these hazards that the HACCP is put in place to identify and control.

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



Discussion

Engage participants once again in a discussion about potential food hazards and what possible solutions might be. These solutions may be part of a HACCP plan.



Written instructions are also called
SOPs



SOPs

Employees need to be aware of all written instructions in their workplace. Follow the Standard Operation Procedures ensures that safety and sanitary measures will be performed effectively and regularly.



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

ask your supervisor or employer

Unsure...

ASK!



References

BC Centre for Disease Control (2012). *Food and your Health*. Retrieved February 23, 2012 from: <http://www.bccdc.ca/foodhealth/default.htm>

Small Scale Food Processors (unknown). *Basic Hygiene Training for Food Processor Workers – Module 6 Introduction to Food Safety Management*. Retrieved from:

[Untitled photograph of pasta]. Retrieved February 21, 2012, from: dgl.microsoft.com

