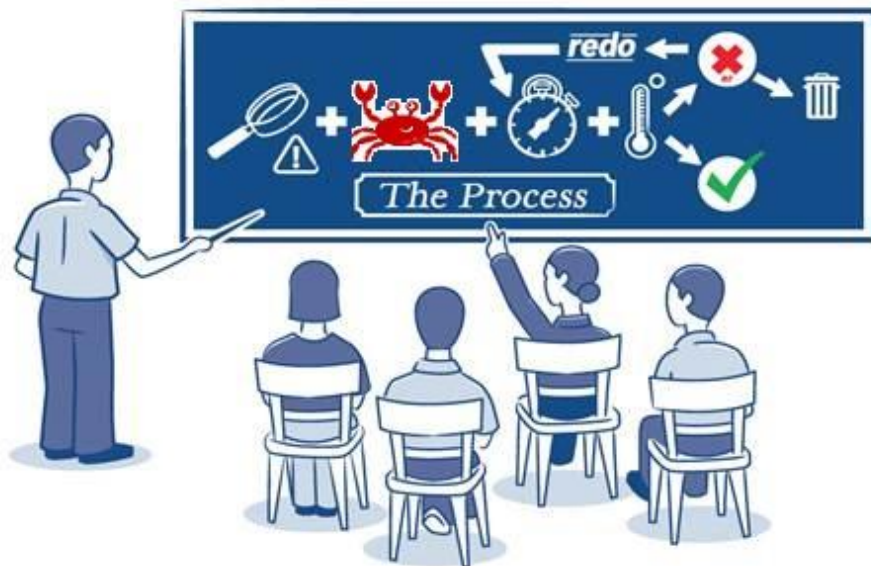


# Sample Food Safety Plan

## FROZEN SEAFOOD DISTRIBUTOR



Ministry of  
Agriculture

## Product Description – Frozen Seafood Distributor

Product Description	
1. What is your product name and weight/volume?	Frozen seafood products (list of products' code, name and weight is available in Appendix 1)
2. What type of product is it (e.g., raw, ready-to-eat, ready-to-cook, or ready for further processing, farmed vs. wild, domestic vs. import, etc.)?	Ready-to-eat, raw, import, domestic, farmed, wild (list of products' type is available in Appendix 1)
3. What are your product's important food safety characteristics (e.g., acidity, A <sub>w</sub> (water availability), salinity, etc.)?	None
4. What allergens does your product contain?	Seafood (fish, crustaceans and shellfish) <b>Note:</b> if there are any other allergens such as sulphites, wheat, etc., it will be stated clearly on individual product label.
5. What restricted ingredients (preservatives, additives, etc.) does your product contain, and in what amounts (e.g., grams)?	Refer to product label
6. What are your food processing steps (e.g., cooking, cooling, pasteurization, etc.)?	Receiving frozen seafood products, freezer storage, distribution/shipping.
7. How do you package your product (e.g., vacuum, modified atmosphere, etc.) and what packaging materials do you use?	All frozen products remain in original packaging from the suppliers. All products must be fully contained and received with intact packaging.
8. How do you store your product (e.g., keep refrigerated, keep frozen, keep dry) in your establishment and when you ship your product?	Stored and distributed frozen at temperature of -18°C or colder.
9. What is the shelf-life of your product under proper storage conditions?	Various – All product's shelf-life are printed individually on the outer packaging by the supplier.
10. How is the 'best before' date to be noted on your product?	The 'best before' date or production date is printed on each product's outer packaging by the supplier. Products without 'best before' or production date will not be accepted.
11. Who will consume your product (e.g., the general public, the elderly, the immunocompromised, infants)?	General public. <b>Note:</b> Not suitable for people with seafood (fish, crustaceans, and shellfish) allergies.
12. How might the consumer mishandle your product, and what safety measures will prevent this?	Products that are not properly stored at the appropriate temperature can have food safety and quality concerns; 'keep frozen' is printed on all labels.  Products that have passed the 'best before' date can be unsafe for consumption; the 'best before' date is printed on the outer packaging of each product. No expired products are distributed to public. Products will not be distributed if the production date is more than 1 year old.
13. Where will the product be sold?	Food service (e.g., restaurants) and wholesalers within BC.
14. What information is on your product label?	Fish and fish products sold intraprovincially (i.e., within BC) are subject to labelling requirements under the federal <i>Food and Drug Act</i> and the <i>Consumer Packaging Labelling Act</i> .  All products are labeled when received from supplier. Any product labels that do not follow labelling requirements will not be accepted.

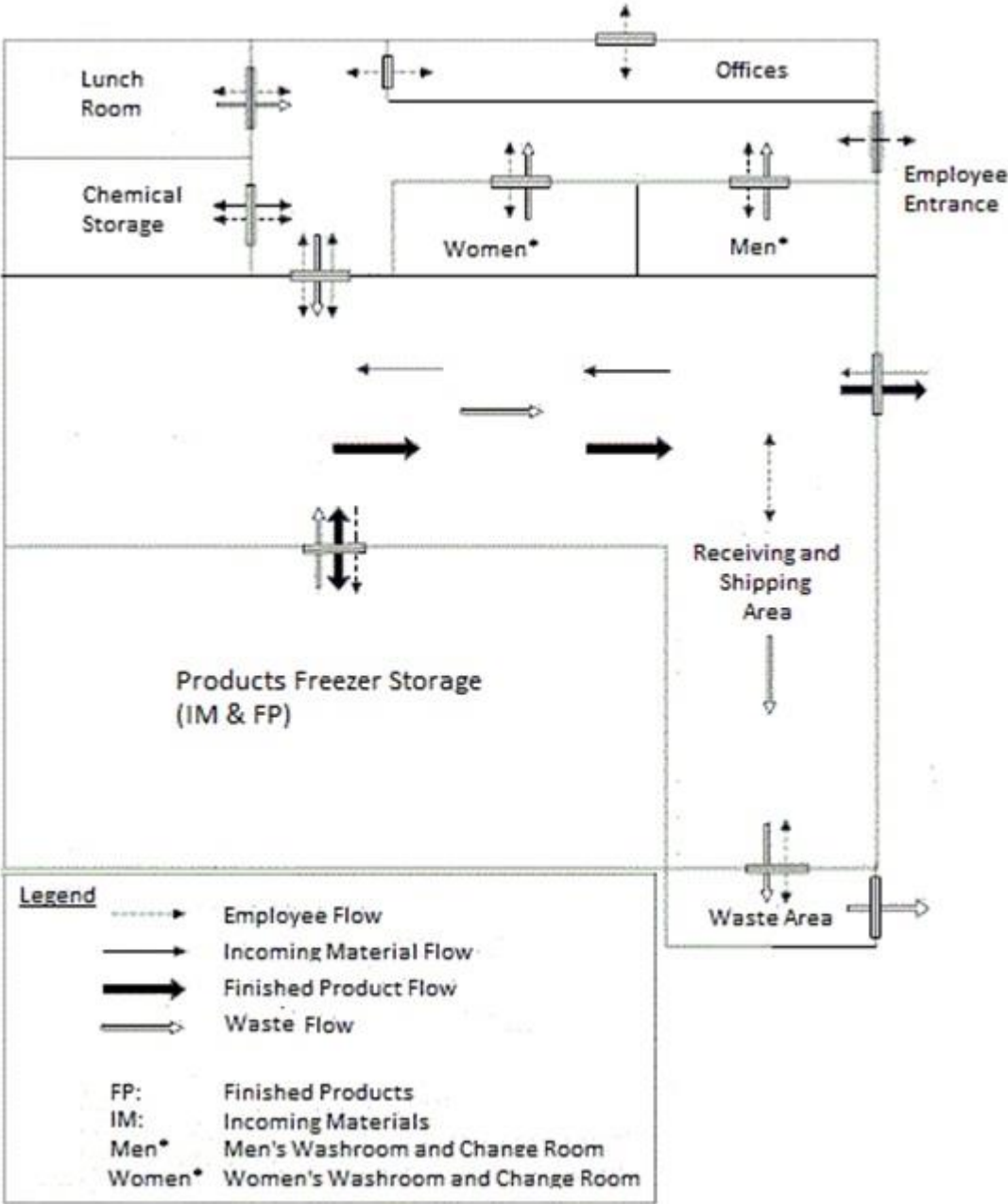
## Incoming Materials – Frozen Seafood Distributor

<b>Ingredients</b>	
Frozen seafood products (see Appendix 1)	
<b>Food contact processing aid materials</b>	
<b>Food contact packaging materials</b>	
Inner packaging (from supplier)	
<b>Non-food contact packaging materials</b>	
Outer packaging (from supplier)	Labels (from supplier)
<b>Chemicals (hand washing, sanitation and maintenance)</b>	
Hand soap	Facility cleaner
Hand sanitizer	Facility sanitizer

## Process Flow – Frozen Seafood Distributor

Process Step Number	Process step (e.g., washing, cooling, drying)
1	Receiving frozen seafood products
2	Storing – frozen temperature
3	Distributing/Shipping

# Process Flow Diagram – Frozen Seafood Distributor



## Hazard Analysis and Control Measures – Frozen Seafood Distributor

Process Step Number	Biological, Chemical, and Physical Hazards	Control Measures (can include: process steps, Standard Operating Procedures (SOPs), and Prerequisite Programs)
1. Receiving ingredient – frozen seafood products	<p>Biological: Potential contamination due to presence of, and growth of, pathogens (coliforms, <i>Salmonella</i>, <i>Listeria</i>, <i>E. coli</i>).</p> <p>Biological: Potential contamination due to presence of pathogens from pests.</p> <p>Chemical: Potential contamination due to presence of allergen, natural toxin, environmental chemical residues, and cleaning/sanitation chemicals.</p> <p>Physical: Potential contamination due to presence of foreign materials (such as nails, dirt, bits of wood).</p>	<p>For imported products: Since company is a registered importer with Canadian Food Inspection Agency (CFIA), all frozen seafood products which are imported directly must be reported to the CFIA within 48 hours of receipt. CFIA will then determine which products should be tested under the import program.</p> <p>Purchasing and Supplier (e.g., Letter of Guarantee that all products shipped must meet previously determined standards).</p> <p>Receiving, Transportation and Storage (e.g., checking received products for incoming temperature, product intactness, labelling, etc.).</p> <p>Receiving SOP (e.g., Products that arrive with damaged packaging and/or incorrect labels will be rejected).</p> <p>Allergen Control.</p> <p>Premises.</p> <p>Personal Hygiene and Training.</p> <p>Cleaning and Sanitation.</p> <p>Pest Control.</p>
1. Receiving Food Contact Packaging Materials – inner packaging (from supplier)	<p>Biological: Potential contamination due to presence of pathogens at supplier level.</p> <p>Chemical: Potential contamination due to presence of allergen, chemical residues and sanitation chemicals at supplier level.</p> <p>Physical: Potential contamination due to presence of foreign materials at supplier level.</p>	<p>Purchasing and Supplier (e.g., Letter of Guarantee that all food contact packaging materials used must be food-grade quality and approved by Health Canada).</p> <p>Receiving, Transportation and Storage (e.g., All products must be fully contained and received with intact packaging. Any products with damaged inner or outer packaging will be rejected).</p>
1. Receiving non-food contact packaging materials – outer packaging, label (from supplier)	None.	<p>Explanation as to why there is no identified hazard at this process step: All products must be fully contained and received with intact packaging. Any products with damaged inner or outer packaging will be rejected. Therefore, the non-food contact packaging material should not be in contact with the product or be a source of contamination.</p>

Process Step Number	Biological, Chemical, and Physical Hazards	Control Measures (can include: process steps, Standard Operating Procedures (SOPs), and Prerequisite Programs)
2. Storing – frozen temperature	<p>Biological: Potential contamination due to presence of, and growth of, pathogens (coliforms, <i>Salmonella</i>, <i>Listeria</i>, <i>E. coli</i>) because of inadequate freezer temperature.</p> <p>Chemical: Potential contamination due to ammonia refrigerant leaks.</p> <p>Physical: None.</p>	<p>Storage SOP (e.g., Product is received in intact packaging and stored under frozen temperature at -18°C or colder. Product found in damaged outer or inner packaging container will be discarded).</p> <p>Premises.</p> <p>Equipment, Calibration and Maintenance.</p> <p>Personal Hygiene and Training.</p> <p>Receiving, Transportation and Storage.</p>
3. Distributing/ Shipping	<p>Biological: Potential contamination due to presence of, and growth of, pathogens (coliforms, <i>Salmonella</i>, <i>Listeria</i>, <i>E. coli</i>) because of temperature abuse during shipping.</p> <p>Chemical: None.</p> <p>Physical: None.</p>	<p>Distributing/Shipping SOP (e.g., Product is fully packaged and shipped while at appropriate temperature. Any product with damaged packaging will not be distributed).</p> <p>Personal Hygiene and Training.</p> <p>Receiving, Transportation and Storage.</p>

**\*Based on the Critical Control Point Decision Tree for each hazard, there are no Critical Control Points (CCP) for the products or process. Therefore, a Critical Control Points Table is not required.**

## Appendix 1 – Frozen Seafood Products List

Product Code	Product Name	Product Weight	Product Type (Raw, Ready-to-eat)	Farmed/Wild	Domestic/Import	Supplier Name (Letter of Guarantee is on file & up-to-date)
1500	Frozen Basa Fillet	20 lb/case	Raw	Farmed	Import - Vietnam	Vietnam Seafood Co.
1501	Frozen Cooked and Peeled 25/30 Tiger Prawn	10 x 2lb/case	Ready-to-eat	Farmed	Import - China	Ming Seafood Ltd.
1502	Frozen H/G Chinook Salmon	50 lb/case	Raw	Wild	Domestic - BC	BC Fisheries Co.
1503	Frozen Sockeye Salmon Nugget	10 lb/case	Ready-to-eat	Wild	Domestic - BC	Fish Smoker Inc.
1504	Frozen Atlantic Salmon portion S/off	20 lb/case	Raw	Farmed	Domestic - BC	BC Fisheries Co.
1505	Frozen Lingcod fillet	20 lb/case	Raw	Wild	Import - United States	USA Sea Fisheries Ltd.