Sample Food Safety Plan
MEETS BC REGULATORY REQUIREMENTS

BISON BURGER
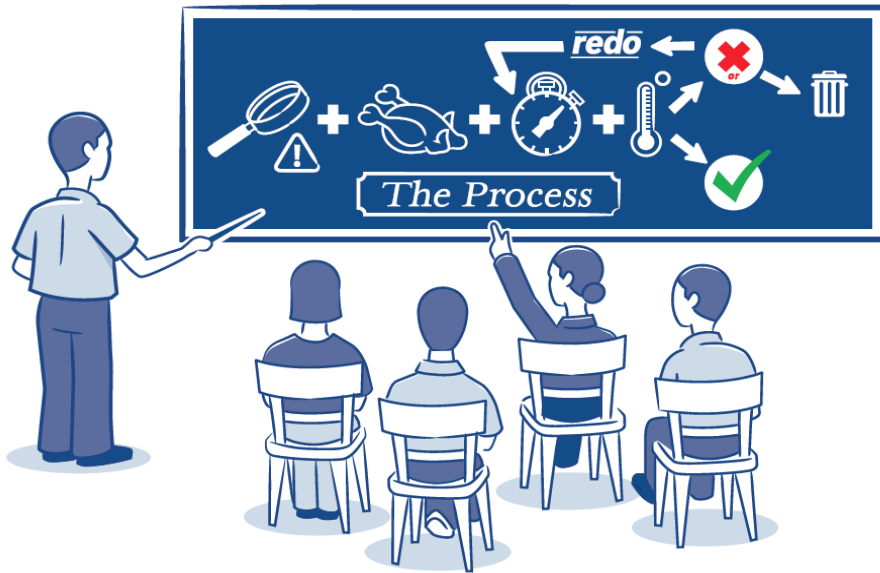
British Columbia | Ministry of Health

Product Description

Product Description	
1. **What is your product name and weight/volume?**	Bison burger (450 g, 10 pieces)
2. **What type of product is it (e.g., raw, ready-to-eat, ready-to-cook, or ready for further processing, etc.)?**	Raw
3. **What are your product's important food safety characteristics (e.g., acidity, A_w, salinity, etc.)?**	None
4. **What allergens does your product contain?**	Wheat, egg, sulphite
5. **What restricted ingredients (preservatives, additives, etc.) does your product contain, and in what amounts (e.g., grams)?**	None
6. **What are your food processing steps (e.g., cooking, cooling, pasteurization, etc.)?**	Receiving incoming materials, ambient storage, cool refrigerator storage, packaging material storage in a separate location, initial grinding, second grinding, weighing, mixing, depositor, burger machine, bag packaging and sealing, metal detecting, box packaging and labeling, case packaging and labeling, palletizing, freezer storage, shipping.
7. **How do you package your product (e.g., vacuum, modified atmosphere, etc.) and what packaging materials do you use?**	Burgers are packaged in plastic bags. Packaged burgers are packed in corrugated boxes.
8. **How do you store your product (e.g., keep refrigerated, keep frozen, keep dry) in your establishment and when you ship your product?**	Keep frozen. Frozen burger packages are shipped in a clean, temperature-controlled truck (less than or equal to -18°C)
9. **What is the shelf-life of your product under proper storage conditions?**	Burger shelf life is 3 months at freezer temperatures (less than or equal to -18°C)
10. **How is the best before date to be noted on your product? (When product shelf life is more than 3 month, lot code or manufacturing date is to be printed on product label.)**	The best before date is printed on the product label as YY MM DD. Example: 15 JA 04 (January 04, 2015)

Product Description	
11. **Who will consume your product (e.g., the general public, the elderly, the immunocompromised, infants)?**	Raw product for the general population. **Note:** Bison burgers are not suitable for people with egg, sulphite or wheat allergies, or gluten intolerance. Frozen product must be cooked before eating. Cooking instructions are provided on the label. Bison burgers must be cooked until the internal temperature of the product reaches to greater than or equal to 71°C (159.8°F) for 15 seconds.
12. **How might the consumer mishandle your product, and what safety measures will prevent this?**	1. Products not stored at correct temperatures can cause illness and can have quality defects – storage and handling instructions are on the label. 2. Products that have passed the best before date can cause illness and can have quality defects – cooking instructions are printed on the label. 3. Refreezing can cause quality defects – storage and handling instructions are on the label.
13. **Where will the product be sold?**	Food service, retail, wholesale and distributor.
14. **What information is on your product label?**	Individual product package label contains information such as product name, weight, ingredients listing including allergens, nutritional table, storage and handling instructions, best before date, preparation instructions, manufacturing company name, address and contact information. Corrugated box label contains information such as product name, best before date, quantity, storage and handling instructions, preparation instructions, manufacturing company name, address and contact information.

Incoming Materials

Ingredients	
Bison trims	Worcestershire sauce
Liquid pasteurized eggs	Black pepper
Bread crumbs	Thyme
Minced garlic	Bay leaf
Dried blueberries	Olive oil
Salt	
Food contact processing aid materials	
None	
Food contact packaging materials	
Wax papers	Plastic bags
Non-food contact packaging materials	
Pre-printed cardboard boxes	Tape
Corrugated boxes	Shrink wrap
Plain labels	Wooden pallets
Ink	
Chemicals (hand washing, sanitation and maintenance)	
Hand soap	Sanitizer
Hand sanitizer	Lubricant
Degreaser	

Food Safety Plan Table: Meets BC Regulatory Requirements

1. Identifying Hazards (Regulatory Requirement*)	2. Identifying Critical Control Points (Regulatory Requirement*)	3 Establishing Critical Limits (Regulatory Requirement*)	4 Establishing Monitoring Procedures (Regulatory Requirement*)	5 Establishing Corrective Actions (Regulatory Requirement*)	6 Establishing Verification Procedures (Pending Regulatory Requirement)	7 Keeping Records (Pending Regulatory Requirement)
Physical hazard: Presence of hazardous extraneous metallic material in the finished product due to the failure of the metal detector to detect metal and reject the product when metal is detected.	CCP # 1 Metal detecting	Metal detector must detect 2.5 mm ferrous, 2.5 mm non-ferrous and 3.0 mm stainless steel test samples when the test samples are passed through the detector with the product. The metal detector must reject the product.	1. Test the metal detector at the start, every hour during packaging, and at the end of each packaging run. 2. Test the metal detector by passing a sample piece of metal through the detector to ensure that it is operating effectively and able to detect metal present in the product. 3. Check metal samples of 2.5 mm ferrous, 2.5 mm non-ferrous and 3.0 mm stainless steel, one at a time. Each check must include all three sample tests. 4. Insert the metal sample into the middle of the product and then pass the product package through the metal detector. A properly operating metal detector must detect the metal sample in the product. 5. Each time a metal contaminant is	**A. When the metal detector fails to detect a metal test sample** 1. Immediately stop the line and place all products processed since the last successful check on hold. 2. All products processed while the metal detector was not functional must be held until they can be passed through a functional metal detector. **B. When a product is rejected by the metal detector** 1. Inspect the product for the metal piece. For above listed non-conformances (A & B) investigate the cause of the non-conformance and take necessary corrective actions to prevent reoccurrence.	1. At the end of each production day, review the "Daily Metal Detector Check Record" to ensure that it has been properly completed. 2. Once per week, ensure that the monitoring of the metal detector follows the written monitoring procedure. 3. If non-conformance is found during the verification procedure, investigate the cause of the non-conformance and take necessary corrective actions to prevent reoccurrence. 4. Record all observations (e.g., whether or not the detector is operating effectively, non-conformances, and corrective	Daily Metal Detector Check Record

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			detected, the metal detector belt must retract and the rejected product must drop into the rejection box. 6. Record the metal sample check as acceptable ("✓") (i.e., the metal detector is operating correctly) or not acceptable ("X") (i.e., the metal detector is not operating correctly) on the "Daily Metal Detector Check Record," including the date, the time, and initials.	Record all non-conformances and corrective actions taken on the "Daily Metal Detector Check Record," including the date, the time, and initials.	actions taken) on the "Daily Metal Detector Check Record," including the date, the time, and initials.	

Daily Metal Detector Check Record

Critical Control Point #1 (Physical)

Critical Limits: Metal detector must detect 2.5 mm ferrous, 2.5 mm non-ferrous and 3.0 mm stainless steel test samples when the test samples are passed through the detector with the product. The metal detector must reject the product.

Record the metal sample check as acceptable ("✓") (i.e., the metal detector is operating correctly) or not acceptable ("X") (i.e., the metal detector is not operating correctly)

Date	Time	Batch Number	Product Name	2.5 mm Ferrous	2.5 mm Non-ferrous	3.0 mm Stainless Steel	Initials
2015/11/02	12:00 (start)	1	Bison burger	✓	✓	✓	SM
	13:05	1	Bison burger	✓	✓	✓	SM
	14:07	1	Bison burger	✓	✓	✓	SM
	15:37	1	Bison burger	✓	✓	✓	SM
	16:04	1	Bison burger	✓	✓	✓	SM
	17:05	1	Bison burger	✓	✓	✓	SM
	17:44 (finish)	1	Bison burger	✓	✓	✓	SM

Record non-conformance and corrective actions here:

At 16:20, one package was rejected. The product was screened for a metal piece. A small piece (4 mm in size) of metal was found. Upon investigation, it appears that it came from one of the damaged belts. The belt was immediately removed and replaced with a new belt. SM

Daily verification:	MN	Date: 2015/11/02
Weekly verification:	ML	Date: 2015/11/09