Sample Food Safety Plan

FROZEN SALMON PORTION





Product Description – Frozen Salmon Portion

Product Description	
1. What is your product name and weight/volume?	Frozen Atlantic Salmon Portion (150g)
	(Salmo salar)
2. What type of product is it (e.g., raw, ready-to-eat, ready-to-	Raw, Ready to cook, farmed BC
cook, or ready for further processing, farmed vs. wild,	
aomestic vs. import, etc.)?	None
characteristics (e.g., acidity, A., (water availability), salinity.	NULE
etc.)?	
4. What allergens does your product contain?	Seafood (fish)
5 What restricted ingredients (preservatives additives etc.)	None
does your product contain, and in what amounts (e.g.,	None
grams)	
6. What are your food processing steps (e.g., cooking, cooling,	Receiving incoming materials, storing-refrigerated temperature,
pasteurization, etc.)?	filleting, skinning/trimming/pin boning, portioning/weighing, vacuum
	packing, racking, freezing-blast freezer, packaging/labelling, freezer
7 How do you packago your product (o g. youwm. modified	storage, distributing/shipping.
atmosphere etc.) and what packaging materials do you	nacked
use?	Ten 150g frozen salmon portion are then packed inside a cardboard
	box.
8. How do you store your product (e.g., keep refrigerated,	Product is fresh when received and stored inside the cooler under 0-
keep frozen, keep dry) in your establishment and when you	4°C.
ship your product?	Final products are stored and distributed frozen at temperature of
9 What is the shelf-life of your product under proper storage	-18 C OF CORDER.
conditions?	
10. How is the 'best before' date to be noted on your product?	The 'best before' date and production date are printed on each
	product's cardboard box. The 'best before' date is one year from the
	production date.
11. Who will consume your product (e.g., the general public,	General public.
the elderly, the immunocompromised, infants)?	shellfish) allergies
12. How might the consumer mishandle your product, and	Products that are not properly stored at the appropriate temperature
what safety measures will prevent this?	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
	customers
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 Food and
	Drug Act and the Consumer Packaging Labelling Act.
	Labels on outer cardboard boyes must contain the following
	information: product common name, total not weight
	production date, best before date, storage and handling
	instructions, manufacturing company name and address.

Incoming Materials – Frozen Salmon Portion

Ingredients		
Fresh H/G Atlantic Salmon		
Food contact processing aid materials		
Water	Ice	
Food contact packaging materials		
Food-grade polybag		
Non-food contact packaging materials		
Ink (from supplier)	Cardboard boxes (from supplier)	
Tape (from supplier)	Plain labels (from supplier)	
Chemicals (hand washing, sanitation and maintenance)		
Hand soap	Facility & equipment cleaner	
Hand sanitizer	Facility & equipment sanitizer	

Process Flow – Frozen Salmon Portion

Process Step Number	Process step (e.g., washing, cooling, drying)
1	Receiving incoming materials
2	Storing-Refrigerated Temperature
3	Filleting
4	Skinning/Trimming/Pin Boning
5	Portioning/Weighing
6	Vacuum Packing
7	Racking
8	Freezing-Blast Freezer
9	Packaging/Labelling
10	Storing-Frozen Temperature
11	Distributing/Shipping

Process Flow Diagram – Frozen Salmon Portion



Hazard Analysis and Control Measures – Frozen Salmon Portion

Process Step	Biological, Chemical, and Physical Hazards	Control Measures (can include: process steps,
Number		Standard Operating Procedures (SOPs), and
		Prerequisite Programs)
1. Receiving	Biological: Potential contamination due to	Purchasing and Supplier (e.g., Letter of Guarantee that all
ingredient – fresh	presence of, and growth of, pathogens	products shipped must meet previously determined
H/G Atlantic	(Coliforms, Salmonella, Listeria , E.Coli).	standards).
Salmon		
	Biological: Potential contamination due to	Receiving, Transportation and Storage (e.g., checking
	presence of pathogens from pests.	received products for incoming temperature, product
		intactness, labelling, etc.).
	Chemical: Potential contamination due to	
	presence of allergen, therapeutants, and	Allergen Control.
	cleaning/sanitation chemicals.	
		Premises.
	Physical: Potential contamination due to	
	presence of foreign materials (such as nails,	Personal Hygiene and Training.
	dirt, bits of wood).	Cleaning and Constanting
		Cleaning and Sanitation.
		Pest Control
1 Receiving Food	Biological: Potential contamination due to	Potable water from a reliable municipal system used for
Contact	presence of, and growth of, water borne	processing.
Processing Aid	pathogens (Coliform, E. Coli, Fecal Coliform).	P
Materials – water		Water sample is sent and tested by 3 rd party accredited
	Chemical: Potential contamination due to	laboratory yearly.
	presence of chemical residues (such as	
	chlorine, lead).	
	Physical: Potential contamination due to	
	presence of foreign materials (such as dirt,	
	sand and tiny rocks).	
1. Receiving Food	Biological: Potential contamination due to	Ice used for icing the fresh H/G Atlantic Salmon is made
Contact	presence of, and growth of, water borne	from potable water from a reliable municipal system.
Processing Aid	pathogens (Coliform, E. Coli, Fecal Coliform).	Les sources is constant tooted by 2 rd point, accordited
Materiais – Ice	Chamical: Detential contamination due to	Ice sample is sent and tested by 3 party accredited
	presence of chemical residues (such as	
	chlorine lead)	
	Physical: Potential contamination due to	
	presence of foreign materials (such as dirt,	
	sand and tiny rocks).	
1. Receiving Food	Biological: Potential contamination due to	Purchase and use only food contact packaging material
Contact	presence of pathogens at supplier level.	which is food-grade and approved by Health Canada.
Packaging		
Materials –	Chemical: Potential contamination due to	Purchasing and Supplier (e.g., Letter of Guarantee).
Polybag (food-	presence of allergen, chemical residues and	
grade)	sanitation chemicals at supplier level.	Receiving, Transportation and Storage.
	Physical: Potential contamination due to	
	presence of foreign materials at supplier level.	

Number Standard Operating Procedures (SOPs), and Prerequisite Programs) 1. Receiving non- food contact packaging materials - ink, tape, cardboard boxes, plain labels None. Explanation as to why there is no identified hazard at this process step: Any broken polybag will not be used. Therefore, the non-food contact packaging material should not be in contact with the product or be a source of contamination. In addition, the final product is reasource of contamination in addition, the final product is reasource of contamination of the prosence of and growth of, pathogens (Caliform, E. Coli, Fecal Coliform). Storage SDP (e.g., Product is processing in a processing presence of, and growth of, pathogens (Caliform, E. Coli, Fecal Coliform). 1. Filleling Boining Biological: Potential contamination due to presence of and growth of, pathogens (Caliform, E. Coli, Fecal Coliform). Processing SDP (e.g., Product is transferred to blast freezer is not more than A hours). 5. Portioning/ Weighing Physical: Potential contamination due to presence of foreign materials (such as knife chips, dirt, hair, plastic, glass, bits of wood). Potable water from reliable	Process Step	Biological, Chemical, and Physical Hazards	Control Measures (can include: process steps,
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Physical: None. Personal Hygiene and Training		annionia reirigerant iedKS.	equipment, calibration and maintenance.
		Physical: None.	Personal Hygiene and Training.

Process Step	Biological, Chemical, and Physical Hazards	Control Measures (can include: process steps,
Number		Standard Operating Procedures (SOPs), and
		Prerequisite Programs)
9. Packaging/	Biological: Potential contamination due to	Packaging SOP (e.g., Products is packaged in cardboard
Labelling	presence of, and growth of, pathogens	boxes and labelled in a packaging room at 8-9°C for less
-	(Coliform, E. Coli, Fecal Coliform).	than 2 hours. No broken, wet or dirty cardboard boxes
Note: these		used for packaging).
related activities	Chemical: Potential contamination due to	
occur at the same	presence of undeclared allergens, and	Labelling SOP (e.g., cardboard boxes are labelled according
time.	cleaning/sanitizing chemicals.	to labelling requirements under the federal Food and Drug
		Act and the Consumer Packaging Labelling Act).
	Physical: Potential contamination due to	
	presence of foreign materials (such as dirt, hair,	Cleaning and Sanitation.
	plastic, glass, bits of wood).	
		Pest Control.
		Personal Hygiene and Training.
		Premises.
		Equipment, Calibration and Maintenance.
10. Storing –	Biological: Potential contamination due to	Storage SOP (e.g., Products are packed in food-grade
Frozen	presence of, and growth of, pathogens	polybag and then placed inside the cardboard box.
Temperature	(Coliforms, Salmonella, Listeria M., E.Coli)	Products are stored under frozen temperature at -18°C or
	because of inadequate freezer temperature.	colder. Product found in damaged outer or inner packaging
		container will be discarded).
	Chemical: Potential contamination due to	
	ammonia refrigerant leaks.	Premises.
	Physical: None.	Equipment, Calibration and Maintenance.
		Devece al Uluriana and Training
		Personal Hygiene and Training.
		Receiving Transportation and Storage
11 Distributing/	Biological: Potential contamination due to	Distributing/Shipping SOP (e.g. Product is fully packaged
Shinning	presence of and growth of nathogens	and shinned while at annronriate temperature. Any
2PP1B	(Coliforms, Salmonella, Listeria M – F Coli)	product with damaged packaging will not be distributed)
	because of temperature abuse during shipping.	product with duffaged packaging win not be distributed).
		Personal Hygiene and Training.
	Chemical: None.	
		Receiving, Transportation and Storage.
	Physical: None.	G,

*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.