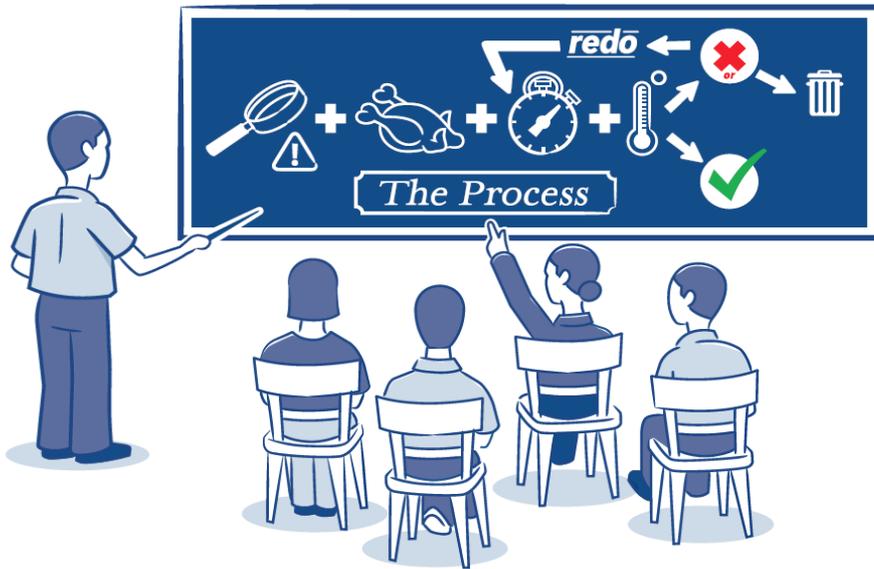


Sample Food Safety Plan MEETS BC REGULATORY REQUIREMENTS

FRIED TOFU



Ministry of
Health

Product Description

Product Description	
1. What is your product name and weight/volume?	Fried Tofu (250 g)
2. What type of product is it (e.g., raw, ready-to-eat, ready-to-cook, or ready for further processing, etc.)?	Ready to eat
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?	Soy
5. What restricted ingredients (preservatives, additives, etc.) does your product contain, and in what amounts (e.g., grams)?	Coagulant: magnesium chloride (0.3%, calculated as the anhydrous salt)
6. What are your food processing steps (e.g., cooking, cooling, pasteurization, etc.)?	Receiving incoming materials, ambient storage, packaging material storage in a separate location, washing, soaking in water, rinsing, grinding, cooking, centrifuge, filtering, mixing, coagulation, stirring, draining, moulding, pressing, cutting, frying, cooling, weighing, packaging, date coding, metal detecting, 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?	Fried tofu pieces are packaged in plastic bags. Packaged bags 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. Products 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?	Frozen fried tofu shelf life is 4 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 plastic bag as YY MM DD. Example: 15 JA 04 (January 04, 2015)

Product Description	
<p>11. Who will consume your product (e.g., the general public, the elderly, the immunocompromised, infants)?</p>	<p>Ready to eat for the general population.</p> <p>Note: Tofu is not suitable for people with soy allergies.</p> <p>Frozen product must be thawed before eating.</p>
<p>12. How might the consumer mishandle your product, and what safety measures will prevent this?</p>	<ol style="list-style-type: none"> 1. Products not stored at the correct temperature 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 – the best before date is printed on the plastic bag. 3. Refreezing can cause quality defects – storage and handling instructions are on the label.
<p>13. Where will the product be sold?</p>	<p>Food service and retail.</p>
<p>14. What information is on your product label?</p>	<p>Product label contains information such as product name, weight, ingredients listing, nutritional table, storage and handling instructions, best before date, manufacturing company name, address and contact information.</p> <p>Corrugated box label contains information such as product name, best before date, quantity, storage and handling instructions, manufacturing company name, address and contact information.</p>

Incoming Materials

Ingredients	
Soybeans	Magnesium chloride
Black pepper	Vegetable oil
Salt	Water
Food contact processing aid materials	
Water	
Food contact packaging materials	
Pre-printed plastic bags	
Non-food contact packaging materials	
Corrugated boxes	Tape
Plain labels	Shrink wrap
Ink	Wooden pallets
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)
<p>Biological hazard: Presence of pathogenic bacteria due to improper temperature applications (e.g., <i>Listeria monocytogenes</i>, <i>Escherichia coli</i>, <i>Salmonella spp.</i>, <i>Shigella spp.</i>, <i>Clostridium botulinum</i>)</p>	<p>CCP # 1 Frying</p>	<p>The internal temperature of the product must be at least 85°C for a minimum of 1 minute.</p>	<ol style="list-style-type: none"> 1. Measure the product’s internal temperature during each frying session. 2. Take two samples from different areas of the fryer at each check. 3. Insert the thermometer into the centre of the product and wait until the thermometer reading is steady. 4. Record the each result on the “Daily Frying Record” including the date, the time, and initials. 	<p>When critical limits are not being met for one or more product samples</p> <ol style="list-style-type: none"> 1. The product must be fried for a longer period of time until the product’s internal temperature reaches at least 85°C for a minimum of 1 minute, or the product must be destroyed. 2. Immediately investigate the cause of the non-conformance and take necessary corrective actions to prevent reoccurrence.. 3. Record all non-conformances and corrective actions taken on the “Daily Frying Record,” including the date, the time, and initials. 	<ol style="list-style-type: none"> 1. At the end of each production day, review the “Daily Frying Record” to ensure that it has been properly completed. 2. Once per week, ensure that the temperature check follows the written monitoring procedure. 3. If non-conformance is found during the verification procedure, immediately investigate the cause of the non-conformance and take necessary corrective actions to prevent reoccurrence. 4. Record all observations on the “Daily Frying Record,” including the date, the time, and initials. 	<p>Daily Frying Record</p>

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)
<p>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.</p>	<p>CCP # 2 Metal detecting</p>	<p>Metal detector must detect 3.0 mm ferrous, 3.0 mm non-ferrous, and 3.5 mm stainless steel test samples when the test samples are passed through the detector with the product. The metal detector must reject the product.</p>	<ol style="list-style-type: none"> 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 3.0 mm ferrous, 3.0 mm non-ferrous, and 3.5 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 detected, the metal detector belt must retract and the rejected product must drop into the rejection box. 	<p>A. When the metal detector fails to detect a metal test sample</p> <ol style="list-style-type: none"> 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. <p>B. When a product is rejected by the metal detector</p> <ol style="list-style-type: none"> 1. Inspect the product for the metal piece. <p>For above listed non-conformances (A & B) investigate the cause of the non-conformance and take necessary corrective actions to prevent reoccurrence.</p> <p>Record all non-conformances and corrective actions taken on the "Daily</p>	<ol style="list-style-type: none"> 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 actions taken) on the "Daily Metal Detector Check Record," including the date, the time, 	<p>Daily Metal Detector Check Record</p>

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)
			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.	Metal Detector Check Record," including the date, the time, and initials.	and initials.	

Daily Frying Record

Critical Control Point # 1 (Biological)

Critical Limits: The internal temperature of the product must be at least 85°C for a minimum of 1 minute.

Date	Time	Product Name	Batch Number	Sample # 1 Temperature	Sample # 2 Temperature	Initials
2015/11/02	9:10	Tofu	1	87°C	89°C	OR
	10:12	Tofu	2	88°C	89°C	OR
	11:45	Tofu	3	88°C	86°C	OR
<u>Record non-conformance and corrective actions here:</u>						
Daily Quality Assurance technician verification:				MN	Date: 2015/11/02	
Weekly Quality Assurance technician verification:				ML	Date: 2015/11/09	

Daily Metal Detector Check Record

Critical Control Point #2 (Physical)

Critical Limits: Metal detector must detect 3.0 mm ferrous, 3.0 mm non-ferrous, and 3.5 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	3.0 mm Ferrous	3.0 mm Non-ferrous	3.5 mm Stainless Steel	Initials
2015/11/02	12:00 (start)	1	Tofu	✓	✓	✓	SM
	13:05	1	Tofu	✓	✓	✓	SM
	14:07	1	Tofu	✓	✓	✓	SM
	15:37	1	Tofu	✓	✓	✓	SM
	16:04	1	Tofu	✓	✓	✓	SM
	17:05	1	Tofu	✓	✓	✓	SM
	17:44 (finish)	1	Tofu	✓	✓	✓	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 fryers. The fryer was immediately removed and replaced with a new fryer. SM

Daily verification: MN

Date: 2015/11/02

Weekly verification: ML

Date: 2015/11/09

