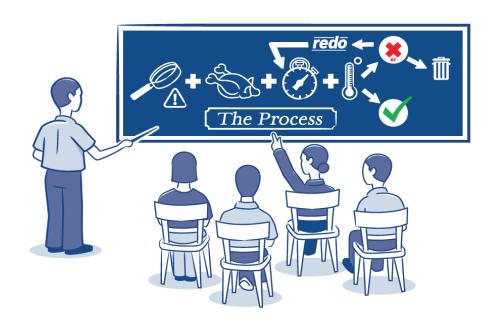
Sample Food Safety Plan MEETS BC REGULATORY REQUIREMENTS

SEAFOOD CHOWDER





Product Description

Product Description							
What is your product name and weight/volume?	Seafood chowder (350 g)						
2. What type of product is it (e.g., raw, ready-to-eat, ready-to-cook, or ready for further processing, etc.)?	Cooked 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?	Wheat, milk, seafood and sulphites						
5. What restricted ingredients (preservatives, additives, etc.) does your product contain, and in what amounts (e.g., grams)?	Preservative - sorbic acid (1000 ppm)						
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, chopping, weighing, mixing, transfer to kettle, cooking, transfer to trays, cooling, transfer to depositor, filling, weighing, metal detecting, labeling and date coding, case packaging and labeling, palletizing, refrigerated or freezer storage, shipping.						
7. How do you package your product (e.g., vacuum, modified atmosphere, etc.) and what packaging materials do you use?	Seafood chowder is packaged in a plastic container. Packaged containers 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?	Two options: 1. Keep refrigerated. Fresh product packages are shipped in a clean, temperature-controlled truck (less than or equal to 4°C) 2. Keep frozen. Frozen product packages are shipped in a clean, temperature-controlled truck (less than or equal to -18°C)						

Product Description				
9. What is the shelf-life of your product under proper storage conditions?	Dependent on the storage option used: 1. Refrigerated product shelf life is 14 days at			
	refrigerated temperatures (less than or equal to 4°C)			
	2. Frozen product 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 plastic container and cardboard box as YY MM DD. Example: 15 JA 04 (January 04, 2015)			
11.Who will consume your product (e.g., the	Ready to eat product for the general population.			
general public, the elderly, the immunocompromised, infants)?	Note: Seafood chowder is not suitable for people with milk, seafood, sulphite or wheat allergies or gluten intolerance			
	Frozen product must be thawed before eating.			
	Preparation instructions, such as for thawing, are provided on the label.			
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 – the best before date is printed on the plastic container and cardboard box.			
	3. Refreezing can cause quality defects – storage and handling instructions are on the label.			
13.Where will the product be sold?	Retail			
14.What information is on your product label?	Individual product 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						
Peeled and deveined shrimps	Salt					
Peeled and cleaned scallops	Sorbic acid					
Peeled and cleaned clams	Black pepper					
Fish stock	Thyme					
Diced vegetables (onions, carrots, celery, potatoes)	Bay leaf					
Minced garlic	Lemon juice					
Pasteurized milk	Wheat flour					
Pasteurized cream	Water					
Butter						
Food contact processing aid materials						
None						
Food contact packaging materials						
Pre-printed plastic containers and lids						
Non-food contact packaging materials						
Corrugated boxes	Таре					
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	2. Identifying	3 Establishing Critical Limits	4	Establishing Monitoring Procedures	5	Establishing Corrective Actions		6 Establishing Verification	7 Keeping
(Regulatory Requirement*)	Critical Control	(Regulatory Requirement*)		(Regulatory Requirement*)		(Regulatory Requirement*)		Procedures	Records
	Points (Regulatory							(Pending Regulatory Requirement)	(Pending
	Requirement*)								Regulatory
									Requirement)
Biological hazard:	CCP # 1	The internal temperature of the	1.	Measure the product's internal		hen critical limits are not being	1.	At the end of each production	Daily Seafood
Pathogen survival due to improper	Cooking	product must be at least 71°C		temperature (i.e., of two samples	m	et for one or both samples		day, review the "Daily Seafood	Chowder
agitation, improper temperature		(159.8°F) for a minimum of 15		collected from different areas of the	1.	The product will be cooked for a		Chowder Cooking Record" to	Cooking Record
distribution, and/or improper		seconds.		kettle) once the operator believes the		longer period of time until the		ensure that it has been properly	
application of time / temperature				product is finished cooking. These		product's internal temperature		completed.	
combinations (e.g., Salmonella spp.,		<u>Definitions:</u>		temperature readings must be taken		reaches a temperature greater	2.	Once per week, ensure that the	
Clostridium botulinum, Clostridium		Internal temperature: The		each time a batch of soup is cooked.		than or equal to 71°C (159.8°F)		monitoring of the temperature	
perfringens, Campylobacter jejuni,		internal temperature is a	2.	Calibrate the thermometer to ensure it		for a minimum of 15 seconds. If		check follows the written	
Escherichia coli and Escherichia coli		temperature reading taken		is working correctly before measuring		the limit cannot be met, the		monitoring procedure.	
0157:H7, Yersinia spp., Listeria		from the center of the product		the product's internal temperature.		product must be destroyed.	3.	If non-conformance is found	
monocytogenes, Vibrio spp.,		(in this case, seafood pieces in	3.	Insert the thermometer into the centre	2.	Investigate the cause of the non-		during the verification	
Staphylococcus aureus and		the soup)		of the seafood pieces and wait until the		conformance and take necessary		procedure, investigate the	
enterotoxin)				thermometer reading is steady.		corrective actions to prevent		cause of the non-conformance	
			4.	Record the results on the "Daily		reoccurrence.		and take necessary corrective	
				Seafood Chowder Cooking Record,"	3.	Record all non-conformances and		actions to prevent	
				including the date, the time, and initials.		corrective actions taken on the		reoccurrence.	
						"Daily Seafood Chowder Cooking	4.	Record all observations (e.g.,	
						Record," including the date, the		temperature readings, non-	
						time, and initials.		conformances, and corrective	
								actions) on the "Daily Seafood	
								Chowder Cooking Record,"	
								including the date, the time,	

SEAFOOD CHOWDER FOOD SAFETY PLAN

1. Identifying Hazards	2. Identifying	3 Establishing Critical Limits	4	Establishing Monitoring Procedures	5	Establishing Corrective Actions		6 Establishing Verification	7 Keeping
(Regulatory Requirement*)	Critical Control	(Regulatory Requirement*)		(Regulatory Requirement*)		(Regulatory Requirement*)		Procedures	Records
	Points (Regulatory							(Pending Regulatory Requirement)	(Pending
	Requirement*)								Regulatory
									Requirement)
								and initials.	
Biological hazard:	CCP # 2	During cooling, the product's	1.	Measure the product's internal	W	hen critical limits are not being	1.	Review the "Daily Seafood	Daily Seafood
Pathogen contamination due to	Cooling	internal temperature must not		temperature every hour during cooling.	m	et for one or more samples		Chowder Cooling Record" to	Chowder
inadequate cooling (e.g.,		remain between 60°C (140°F)	2.	Calibrate the thermometer to ensure it	1.	Immediately place all products		ensure that it has been properly	Cooling Record
Clostridium perfringens, Listeria		and 20°C (70°F) for more than 2		is working correctly before measuring		that do not meet the critical limit		completed.	
monocytogenes)		hours. The product's internal		the internal temperature of the		on hold.	2.	Once per week, ensure that the	
		temperature must not remain		product.	2.	Products put on hold must be re-		temperature check follows the	
		between 60°C (140°F) and 4°C	3.	Measure the product's internal		cooked and re-cooled to meet		written monitoring procedure.	
		(40°F) for more than 4 hours.		temperature from different trays of the		the critical limit. If the critical	3.	If non-conformance is found	
				trolley (top, middle, and bottom) at		limit is not being met, product		during the verification	
				each check.		must be destroyed.		procedure, investigate the	
			4.	Insert the thermometer needle into the	3.	Investigate the cause of the non-		cause of the non-conformance	
				centre of the product and wait until the		conformance and take necessary		and take necessary corrective	
				thermometer reading is steady.		corrective actions to prevent		actions to prevent	
			5.	Record the results from the three		reoccurrence.		reoccurrence.	
				readings from different trays on the	4.	Record all non-conformances and	4.	Record all observations (e.g.,	
				"Daily Seafood Chowder Cooling		corrective actions taken on the		temperature readings, non-	
				Record," including the date, the time,		"Daily Seafood Chowder Cooling		conformances, and corrective	
				and initials.		Record," including the date, the		actions) on the "Daily Seafood	
						time, and initials.		Chowder Cooling Record,"	
								including the date, the time,	
								and initials.	

SEAFOOD CHOWDER FOOD SAFETY PLAN

2. Identifying	3 Establishing Critical Limits	4	Establishing Monitoring Procedures	5	Establishing Corrective Actions		6 Establishing Verification	7 Keeping
Critical Control	(Regulatory Requirement*)		(Regulatory Requirement*)		(Regulatory Requirement*)		Procedures	Records
Points (Regulatory							(Pending Regulatory Requirement)	(Pending
Requirement*)								Regulatory
								Requirement)
CCP #3	Metal detector must detect 2.5	1.	Test the metal detector at the start,	A.	When the metal detector fails to	1.	At the end of each production	Daily Metal
Metal detecting	mm ferrous, 2.5 mm non-		every hour during packaging, and at the	de	etect a metal test sample		day, review the "Daily Metal	Detector Check
	ferrous, and 3.0 mm stainless		end of each packaging run.	1.	Immediately stop the line and		Detector Check Record" to	Record
	steel test samples when the	2.	Test the metal detector by passing a		place all products processed since		ensure that it has been properly	
	test samples are passed		sample piece of metal through the		the last successful check on hold.		completed.	
	through the detector with the		detector to ensure that it is operating	2.	All products processed while the	2.	Once per week, ensure that the	
	product. The metal detector		effectively and able to detect metal		metal detector was not functional		monitoring of the metal	
	must reject the product.		present in the product.		must be held until they can be		detector follows the written	
		3.	Check metal samples of 2.5 mm ferrous,		passed through a functional		monitoring procedure.	
			2.5 mm non-ferrous, and 3.0 mm		metal detector.	3.	If non-conformance is found	
			stainless steel, one at a time. Each	В.	When a product is rejected by the		during the verification	
			check must include all three sample	m	etal detector		procedure, investigate the	
			tests.	1.	Inspect the product for the metal		cause of the non-conformance	
		4.	Insert the metal sample into the middle		piece.		and take necessary corrective	
			of the product and then pass the				actions to prevent	
			product package through the metal	Fc	or above listed non-conformances (A		reoccurrence.	
			detector. A properly operating metal	&	B) investigate the cause of the non-	4.	Record all observations (e.g.,	
			detector must detect the metal sample	СС	informance and take necessary		whether or not the detector is	
			in the product.	СС	rrective actions to prevent		operating effectively, non-	
		5.	Each time a metal contaminant is	re	occurrence.		conformances, and corrective	
			detected, the metal detector belt must				actions taken) on the "Daily	
			retract and the rejected product must	Re	ecord all non-conformances and		Metal Detector Check Record,"	
			drop into the rejection box.	cc	rrective actions taken on the "Daily		including the date, the time,	
	Critical Control Points (Regulatory Requirement*) CCP # 3	Critical Control Points (Regulatory Requirement*) CCP #3 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	Critical Control Points (Regulatory Requirement*) CCP # 3 Metal detector must detect 2.5 Metal detecting Metal detecting mm ferrous, 2.5 mm nonferrous, 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. 3. 4.	Critical Control Points (Regulatory Requirement*) CCP # 3 Metal detector must detect 2.5 Metal detecting mm ferrous, 2.5 mm nonferrous, 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. CCP # 3 Metal detector must detect 2.5 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. 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 must detect the metal sample in the product. Each time a metal contaminant is detected, the metal detector belt must retract and the rejected product must	Critical Control Points (Regulatory Requirement*) CCP # 3 Metal detector must detect 2.5 mm ferrous, 2.5 mm nonferrous, 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. 3. Check metal samples of 2.5 mm 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. A properly operating metal detector must detect the metal sample in the product. 5. Each time a metal contaminant is detected, the metal detector points must rejected product must retract and the rejected product mus	Critical Control Points (Regulatory Requirement*) Metal detector must detect 2.5 Metal detecting mm ferrous, 2.5 mm non- ferrous, and 3.0 mm stainless steel test samples are passed through the detector must reject the product. 3. Check metal samples of 2.5 mm non- stainless steel, one at a time. Each check must include all three sample into the middle of the product for the metal detector in the product. 4. Inspect the product is rejected by the metal detector at the start, every hour during packaging, and at the detect a metal test sample 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. 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. Inspect the product for the metal detector 1. Inspect the product for the metal detector at the start, every hour during packaging, and at the detect a metal test sample in 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. 8. When a product for the metal detector in the product and then pass the product package through the metal detector. 9. When a product for the metal detector at the start, every hour during package in the every	Critical Control Points (Regulatory Requirement*) Metal detector must detect 2.5 Metal detecting mm ferrous, 2.5 mm nonferrous, and 3.0 mm stainless steel the product. Solution of the product and the product and the metal detector was not functional must be held until they can be passed through the detector must detect a metal sample into the middle of the product and then pass the product and then pass the product and then pass the product and then product for the metal detector. A. When the metal detector falls to detect a metal detect or the last successful check on hold. 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, 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. 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. Record all non-conformances and detected, the metal detector belt must retract and the rejected product must.	CCP # 3 Metal detector must detect 2.5 Metal detector must detect 3. Metal detector must detect 4. Metal detector must detect 5. Metal detector must detect 6. Metal detector must detect 7. Metal detector must detect 6. Metal detector 6. Metal detector 6. A. When the metal detector falls to detect a metal detector falls to detect a metal detector salts to detect a metal detector salts to peral detector at the starn, and at the end of each product fall to the metal detector was not functional must be held until they can be passed through the metal detector. B. When a product is rejected by the metal detector. B. When a product for the metal picket. Conscient 6. B. When a product for the metal picket. Conscient 6. B. When a product for the metal picket. Conscient 6. Conformance and take necessary corrective action

SEAFOOD CHOWDER FOOD SAFETY PLAN

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	Points (Regulatory				(Pending Regulatory Requirement)	(Pending
	Requirement*)					Regulatory
						Requirement)
			6. Record the metal sample check as	Metal Detector Check Record,"	and initials.	
			acceptable (" \checkmark ") (i.e., the metal	including the date, the time, and		
			detector is operating correctly) or not	initials.		
			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.			

Daily Seafood Chowder Cooking Record

Critical Control Point # 1 (Biological)

<u>Critical Limits:</u> The internal temperature of the product must be at least 71°C (159.8°F) for a minimum of 15 seconds.

Date	Time	Batch Number	Sample # 1 Temperature	Sample # 2 Temperature	Initials			
2015/11/02	12:00	1	78°C	76°C	CC			
2015/11/02	13:04	2	74°C	74°C	CC			
2015/11/02	16:00	3	76°C	75°C	СС			
Record non-conformance and corrective actions here:								
Daily verifica	tion: MN		Date: 2015/11/02					
Weekly verifi	cation: ML	Date: 2015/11/09						

Daily Seafood Chowder Cooling Record

Critical Control Point # 2 (Biological)

Weekly verification: ML

<u>Critical Limits:</u> During cooling, the product's internal temperature must not remain between 60°C (140°F) and 20°C (70°F) for more than 2 hours. The product's internal temperature must not remain between 60°C (140°F) and 4°C (40°F) for more than 4 hours.

Production Date: 2015/11/02 **Batch Number** 1

Time	Top Tray Temperature	Middle Tray Temperature	Bottom Tray Temperature	Initials				
12:30	66°C	66°C	64°C	CC				
13:04	36°C	48°C	36°C	CC				
14:05	19°C	28°C	16°C	CC				
15:04	9°C		6°C	СС				
16:06	1°C		1°C	СС				
Record non-conformance and corrective actions here: At 14:05, the product in the middle tray did not meet critical limit requirement. The product was destroyed. CC								
Daily verification: M	1N		Date: 2015/11/02					

Date: 2015/11/09

Daily Metal Detector Check Record

Critical Control Point #3 (Physical)

<u>Critical Limits:</u> 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 (" \checkmark ") (i.e., the metal detector is operating correctly) or not acceptable ("X") (i.e., the metal detector is not operating correctly)

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

Record non-conformance and corrective actions here:

At 14:07, non-ferrous and stainless steel test samples were not detected by the metal detector. Products were placed on hold since the last successful check at 13:05. The metal detector was placed on hold for repairs.

Products were checked on another functioning metal detector. SM

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

