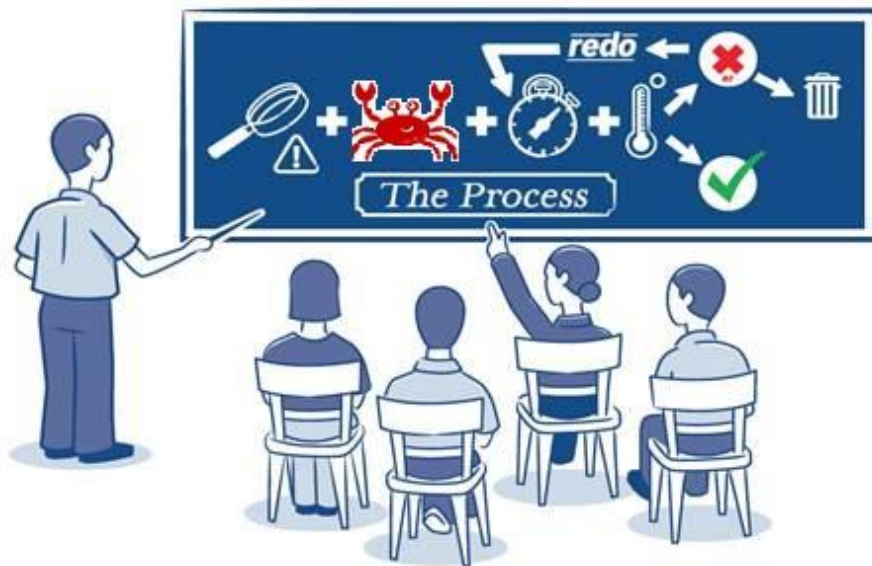


Sample Food Safety Plan

FROZEN SALMON PORTION



Product Description – Frozen Salmon Portion

Product Description	
1. What is your product name and weight/volume?	Frozen Atlantic Salmon Portion (150g) (<i>Salmo salar</i>)
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.)?	Raw, Ready to cook, farmed BC
3. What are your product's important food safety characteristics (e.g., acidity, A_w (water availability), salinity, etc.)?	None
4. What allergens does your product contain?	Seafood (fish)
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, storing-refrigerated temperature, filleting, skinning/trimming/pin boning, portioning/weighing, vacuum packing, racking, freezing-blast freezer, packaging/labelling, freezer storage, distributing/shipping.
7. How do you package your product (e.g., vacuum, modified atmosphere, etc.) and what packaging materials do you use?	Individual salmon portion is packaged in polybag and vacuumed packed. Ten 150g frozen salmon portion are then packed inside a cardboard box.
8. How do you store your product (e.g., keep refrigerated, keep frozen, keep dry) in your establishment and when you ship your product?	Product is fresh when received and stored inside the cooler under 0-4°C. Final products are stored and distributed frozen at temperature of -18°C or colder.
9. What is the shelf-life of your product under proper storage conditions?	1 year from production date under frozen temperature.
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, the elderly, the immunocompromised, infants)?	General public. Note: 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 or sold to 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 <i>Food and Drug Act</i> and the <i>Consumer Packaging Labelling Act</i> . Labels on outer cardboard boxes must contain the following information: product common name, total net weight, production date, best before date, storage and handling instructions, manufacturing company name and address.

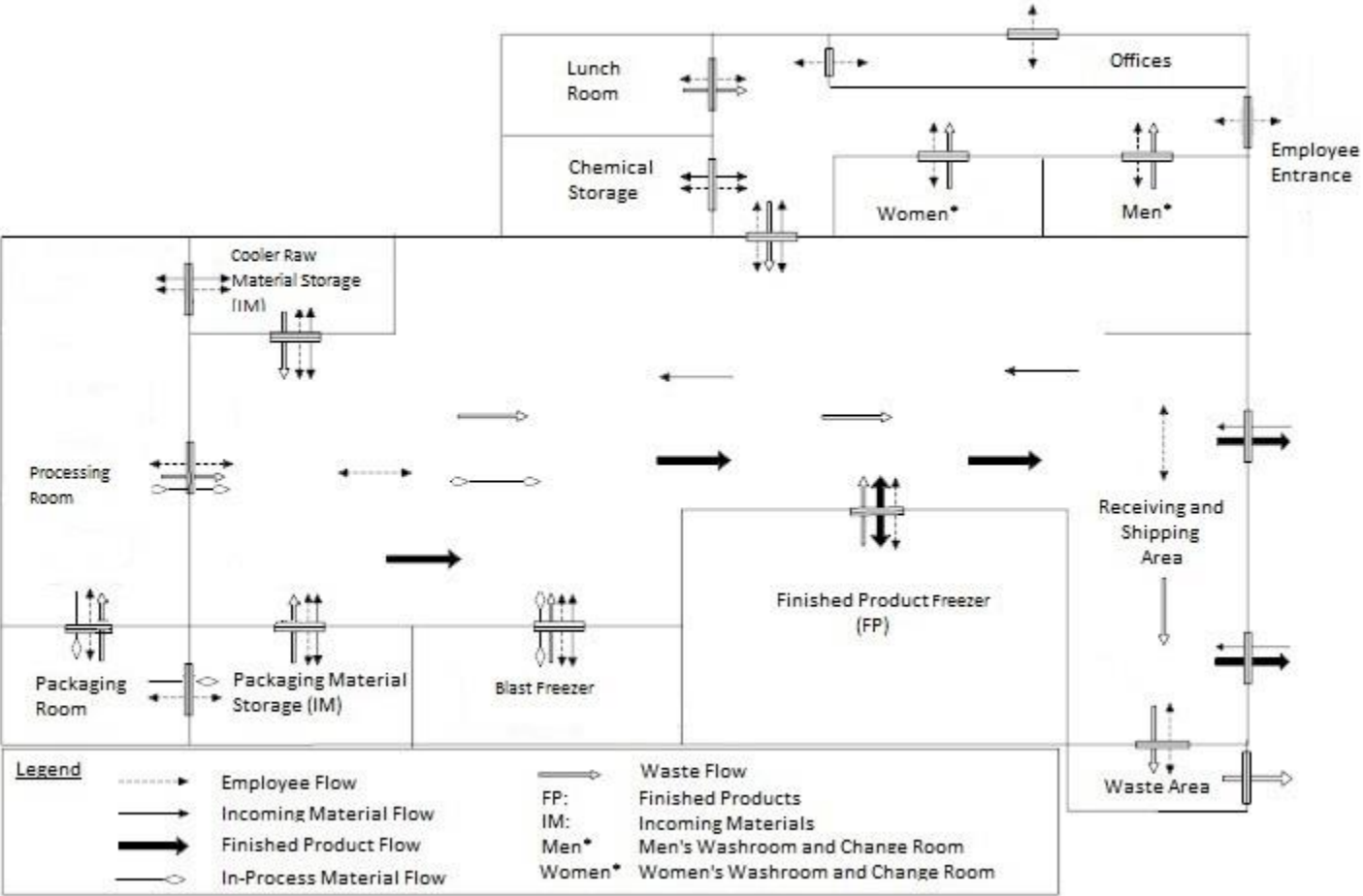
Incoming Materials – Frozen Salmon Portion

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 Number	Biological, Chemical, and Physical Hazards	Control Measures (can include: process steps, Standard Operating Procedures (SOPs), and Prerequisite Programs)
1. Receiving ingredient – fresh H/G Atlantic Salmon	<p>Biological: Potential contamination due to presence of, and growth of, pathogens (Coliforms, Salmonella, Listeria, E. Coli).</p> <p>Biological: Potential contamination due to presence of pathogens from pests.</p> <p>Chemical: Potential contamination due to presence of allergen, therapeutants, and cleaning/sanitation chemicals.</p> <p>Physical: Potential contamination due to presence of foreign materials (such as nails, dirt, bits of wood).</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>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 Processing Aid Materials – water	<p>Biological: Potential contamination due to presence of, and growth of, water borne pathogens (Coliform, E. Coli, Fecal Coliform).</p> <p>Chemical: Potential contamination due to presence of chemical residues (such as chlorine, lead).</p> <p>Physical: Potential contamination due to presence of foreign materials (such as dirt, sand and tiny rocks).</p>	<p>Potable water from a reliable municipal system used for processing.</p> <p>Water sample is sent and tested by 3rd party accredited laboratory yearly.</p>
1. Receiving Food Contact Processing Aid Materials – ice	<p>Biological: Potential contamination due to presence of, and growth of, water borne pathogens (Coliform, E. Coli, Fecal Coliform).</p> <p>Chemical: Potential contamination due to presence of chemical residues (such as chlorine, lead).</p> <p>Physical: Potential contamination due to presence of foreign materials (such as dirt, sand and tiny rocks).</p>	<p>Ice used for icing the fresh H/G Atlantic Salmon is made from potable water from a reliable municipal system.</p> <p>Ice sample is sent and tested by 3rd party accredited laboratory yearly.</p>
1. Receiving Food Contact Packaging Materials – Polybag (food-grade)	<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>Purchase and use only food contact packaging material which is food-grade and approved by Health Canada.</p> <p>Purchasing and Supplier (e.g., Letter of Guarantee).</p> <p>Receiving, Transportation and Storage.</p>

Process Step Number	Biological, Chemical, and Physical Hazards	Control Measures (can include: process steps, 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 raw and intended for further processing.
2. Storing – refrigerated temperature	<p>Biological: Potential contamination due to presence of, and growth of, pathogens (Coliforms, Salmonella, Listeria M., E.Coli) 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 and stored under refrigerated temperature at 0-4°C. Product is iced whenever needed to maintain the temperature).</p> <p>Premises.</p> <p>Equipment, Calibration and Maintenance.</p> <p>Personal Hygiene and Training.</p> <p>Receiving, Transportation and Storage.</p>
<p>3. Filleting</p> <p>4. Skinning/ Trimming/ Pin Boning</p> <p>5. Portioning/ Weighing</p> <p>6. Vacuum Packing</p> <p>7. Racking</p> <p>Note: these five steps were grouped into one row as the hazards and controls are the same for each of five steps.</p>	<p>Biological: Potential contamination due to presence of, and growth of, pathogens (Coliform, E. Coli, Fecal Coliform).</p> <p>Chemical: Potential contamination due to presence of undeclared allergens, and cleaning/sanitizing chemicals.</p> <p>Physical: Potential contamination due to presence of foreign materials (such as knife chips, dirt, hair, plastic, glass, bits of wood).</p>	<p>Processing SOP (e.g., Product is processed in a processing room at 8-9°C. The time of filleting, skinning, trimming, pin boning, portioning and weighing, vacuum packing, racking until the product is transferred to blast freezer is not more than 4 hours).</p> <p>Potable water from reliable municipal system used for processing.</p> <p>Cleaning and Sanitation.</p> <p>Pest Control.</p> <p>Personal Hygiene and Training.</p> <p>Equipment, Calibration and Maintenance.</p> <p>Premises.</p> <p>Knives SOP (e.g., Knives are checked for chips before using. All worn out knives must be replaced).</p> <p>Product Traceability and Recall.</p>
8. Freezing- Blast Freezer	<p>Biological: Potential contamination due to presence of, and growth of, pathogens (Coliforms, Salmonella, Listeria M., E.Coli) because of inadequate blast freezer temperature.</p> <p>Chemical: Potential contamination due to ammonia refrigerant leaks.</p> <p>Physical: None.</p>	<p>Freezing SOP (e.g., Products are frozen inside the blast freezer at -35°C for at least 8 hours. The freezing time and final product temperature is recorded in the processing trail paperwork).</p> <p>Premises.</p> <p>Equipment, Calibration and Maintenance.</p> <p>Personal Hygiene and Training.</p>

Process Step Number	Biological, Chemical, and Physical Hazards	Control Measures (can include: process steps, Standard Operating Procedures (SOPs), and Prerequisite Programs)
<p>9. Packaging/ Labelling</p> <p>Note: these related activities occur at the same time.</p>	<p>Biological: Potential contamination due to presence of, and growth of, pathogens (Coliform, E. Coli, Fecal Coliform).</p> <p>Chemical: Potential contamination due to presence of undeclared allergens, and cleaning/sanitizing chemicals.</p> <p>Physical: Potential contamination due to presence of foreign materials (such as dirt, hair, plastic, glass, bits of wood).</p>	<p>Packaging SOP (e.g., Products is packaged in cardboard boxes and labelled in a packaging room at 8-9°C for less than 2 hours. No broken, wet or dirty cardboard boxes used for packaging).</p> <p>Labelling SOP (e.g., cardboard boxes are labelled according to labelling requirements under the federal <i>Food and Drug Act</i> and the <i>Consumer Packaging Labelling Act</i>).</p> <p>Cleaning and Sanitation.</p> <p>Pest Control.</p> <p>Personal Hygiene and Training.</p> <p>Premises.</p> <p>Equipment, Calibration and Maintenance.</p>
<p>10. Storing – Frozen Temperature</p>	<p>Biological: Potential contamination due to presence of, and growth of, pathogens (Coliforms, Salmonella, Listeria M., E.Coli) 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., Products are packed in food-grade polybag and then placed inside the cardboard box. Products are 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>
<p>11. Distributing/ Shipping</p>	<p>Biological: Potential contamination due to presence of, and growth of, pathogens (Coliforms, Salmonella, Listeria M., E.Coli) 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.**