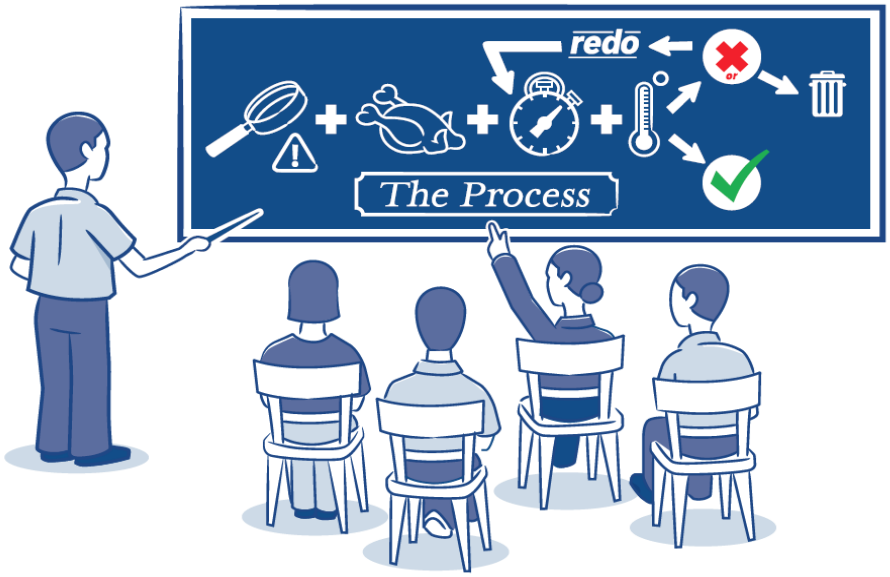
Sample Food Safety Plan

MEETS BC REGULATORY REQUIREMENTS

APRICOT JAM



BRITISH COLUMBIA | Ministry of Health

Product Description

Product Description	
1. What is your product name and weight/volume?	Apricot jam (350 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.)?	pH: 3.0 - 4.0 Brix: 50% - 55%
4. What allergens does your product contain?	None
5. What restricted ingredients (preservatives, additives, etc.) does your product contain, and in what amounts (e.g., grams)?	Potassium sorbate (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, dumping, destemmer, washing, pitting, inspection, crushing, screening, weighing, mixing, cooking, jar inspection, jar filling, metal detecting, jar capping, jar washing, jar drying, labeling and date coding, jar cooling, case packaging and labeling, palletizing, room temperature storage, shipping.
7. How do you package your product (e.g., vacuum, modified atmosphere, etc.) and what packaging materials do you use?	Hot filling in hermetically-sealed glass jars. Apricot jam is packaged in glass jars. The glass jars are packaged 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?	Room temperature storage. Products are shipped at ambient temperatures in a clean truck.
9. What is the shelf-life of your product under proper storage conditions?	Two years at room temperature.
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 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)?	Ready to eat for the general population.
12. How might the consumer mishandle your product, and what safety measures will prevent this?	Products that have passed the best before date can cause illness and can have quality defects – the best before date is printed on the label.
13. Where will the product be sold?	Food service, retail, wholesale and distributor.
14. What information is on your product label?	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. Corrugated box label contains information such as product name, best before date, quantity, storage and handling instructions, manufacturing company name, address and contact information.

Incoming Materials

Ingredients	
Apricots	Artificial colour
Sugar	Stabilizer (pectin)
Glucose	Citric acid
Fructose	Preservative (potassium sorbate)
Artificial flavour	Water
Food contact processing aid materials	
Water	
Food contact packaging materials	
Glass jars	Metal lids
Non-food contact packaging materials	
Corrugated boxes	Plain labels
Ink	Shrink wrap
Tape	Wooden pallets
Pre-printed labels	
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)
Biological hazard: Pathogen survival due to improper agitation, improper temperature distribution, and/or improper application of time / temperature combinations (*e.g. Salmonella* spp., *Shigella* spp., *Escherichia coli*, *Escherichia coli O157:H7*, *Listeria monocytogenes, Clostridium botulinum*)	CCP # 1 Cooking	The internal temperature of the product must be at least 85°C for a minimum of 1 minute.	1. Measure the product's internal temperature (i.e., of two samples collected from different areas of the kettle) once the operator believes the fruit jam is finished cooking. These temperature readings must be taken each time a batch of fruit jam is cooked. 2. Calibrate the thermometer to ensure it is working correctly before measuring the product's internal temperature. 3. Collect a sample of the product in a sampling bowl. Place the thermometer into the middle of the sample without touching the sides of the sampling bowl, and wait until the thermometer reading is steady. 4. Record the results on the "Daily Fruit Jam Cooking Record," including the date, the time, and initials.	**When critical limits are not being met for one or both samples** 1. The fruit jam must be cooked 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 Fruit Jam Cooking Record," including the date, the time, and initials.	1. At the end of each production day, review the "Daily Fruit Jam Cooking Record" to ensure that it has been properly completed. 2. Once per week, ensure that the monitoring of the temperature check 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., temperature readings, non-conformances, and corrective actions) on the "Daily Fruit Jam Cooking Record," including the date, the time, and initials.	Daily Fruit Jam Cooking Record

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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 # 2 Metal detecting	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.	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.	**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. Record all non-conformances and corrective actions taken on the “Daily	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,	Daily Metal Detector Check Record

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			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 Fruit Jam Cooking 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	Batch Number	Sample # 1 Temperature	Sample # 2 Temperature	Initials
2015/11/02	12:00	1	88°C	86°C	CC
2015/11/02	13:04	2	81°C	87°C	CC
2015/11/02	16:00	3	86°C	85°C	CC

Record non-conformance and corrective actions here:

2015/11/02: Batch 2:

The internal temperature of product (sample # 1) did not reach 85°C. The product was cooked again until the internal temperature reached 85°C. CC

Daily verification: MN	Date: 2015/11/02
Weekly 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	Apricot jam	✓	✓	✓	SM
	13:05	1	Apricot jam	✓	✓	✓	SM
	14:07	1	Apricot jam	✓	✓	X	SM
	15:37	1	Apricot jam	✓	✓	✓	SM
	16:04	1	Apricot jam	✓	✓	✓	SM
	17:05	1	Apricot jam	✓	✓	✓	SM
	17:44 (finish)	1	Apricot jam	✓	✓	✓	SM

Record non-conformance and corrective actions here:

At 14:07, a 3.5 mm stainless steel test sample was not detected by the metal detector. The line was stopped. Products were placed on hold since the last successful check at 13:05. At 15:30, the metal detector was repaired and calibrated. SM

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