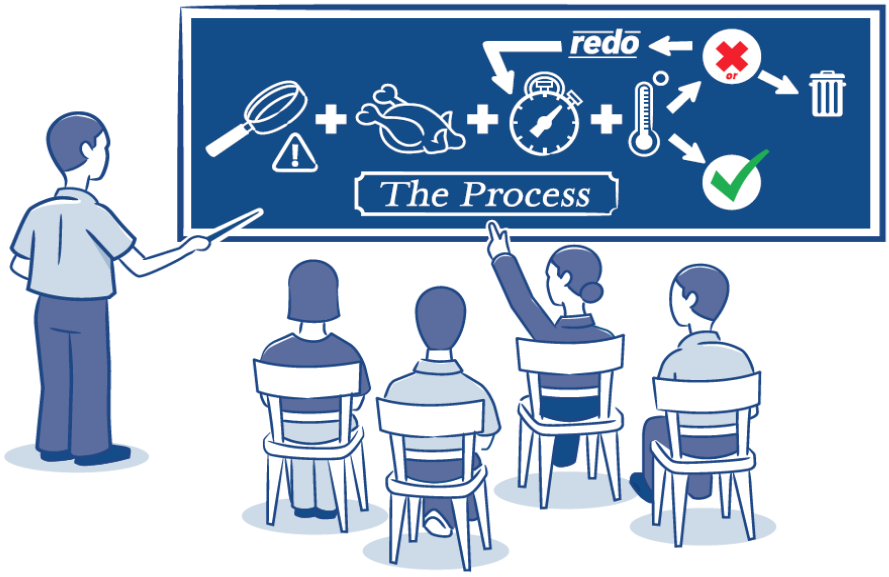
Sample Food Safety Plan
MEETS BC REGULATORY REQUIREMENTS

RED WINE



BRITISH COLUMBIA | Ministry of Health

Product Description

Product Description	
1. What is your product name and weight/volume?	Red wine (500 mL)
2. What type of product is it (e.g., raw, ready-to-eat, ready-to-cook, or ready for further processing, etc.)?	Ready to drink
3. What are your product's important food safety characteristics (e.g., acidity, A_w, salinity, etc.)?	pH: 3.0 - 4.0 Alcohol: 11% - 13%
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)?	Preservatives: potassium metabisulphite (sulphurous acid is less than 70 ppm in free state)
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, washing, fruit inspection, crushing, squeezing / juicing, storage in tank, mixing, water filtering, fermentation, aeration, mixing, tank or drum storage, micro filtering, glass bottle inspection, bottling, corking / capping, bottle inspection, labeling, 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?	Red wine is packaged in glass bottles. Glass bottles 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?	Room temperature storage in a dry and cool area. Wines are shipped at ambient temperatures in a clean truck.
9. What is the shelf-life of your product under proper storage conditions?	Red wine shelf life is two years at room temperature. Refrigerate after opening and use within 48 hours.
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.)	Production lot number is printed on the label.

Product Description	
11. Who will consume your product (e.g., the general public, the elderly, the immunocompromised, infants)?	Government regulations apply - ready to drink for the general population (19 years old or older).
12. How might the consumer mishandle your product, and what safety measures will prevent this?	Storage of the product at high temperatures or humidity can cause quality defects - storage and handling instructions are on the label.
13. Where will the product be sold?	Government sales provisions apply – licensed retailers and restaurants.
14. What information is on your product label?	Individual wine label contains information such as product name, volume, alcohol content, ingredients listing, nutritional table, storage and handling instructions, production lot number, manufacturing company name, address and contact information. Corrugated box label contains information such as product name, production lot number, quantity, storage and handling instructions, manufacturing company name, address and contact information.

Incoming Materials

Ingredients	
Red grapes	Preservative (potassium metabisulphite)
Yeast	Water
Fining agent	
Food contact processing aid materials	
Water	
Food contact packaging materials	
Sterile glass bottles	Corks
Non-food contact packaging materials	
Corrugated boxes	Tape
Pre-printed 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)
Biological hazard: Presence of yeast and lactic acid bacteria due to a damaged filter or the filter's inability to function as intended, resulting in reduced shelf life of the product.	CCP # 1 Micro-filtering	The turbidity of the product must be less than or equal to 0.1 NTU (Nephelometric Turbidity Unit)	1. Check the turbidity meter to ensure it is working correctly before scanning the product. 2. Check the turbidity of each batch before bottling the product. 3. Calibrate the turbidity meter to ensure that it is working correctly before measuring the product's turbidity. 4. Take a product sample in a clean sampling vial. Gently invert the filled sampling vial a few times to mix the sample well without introducing bubbles. 5. Wipe the sampling vial to remove all traces of liquids or fingerprints. Place the sampling vial into the turbidity meter and press the measure key. 6. Record the results in the "Daily Turbidity Check Record" when turbidity reading is displayed on the turbidity meter, including the date, the time, and	**When the critical limit is not being met** 1. Immediately place all products on hold. 2. Products put on hold must be filtered again and retested. If the critical limit cannot be met, the product must be destroyed. 3. Investigate the cause of the non-conformance and take necessary corrective actions to prevent reoccurrence. 4. Record all non-conformances and corrective actions taken on the "Daily Turbidity Check Record," including the date, the time, and initials.	1. At the end of each production day, review the "Daily Water Turbidity Check Record" to ensure that it has been properly completed. 2. Once per week, ensure that the turbidity 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 Turbidity Record," including the date, the time, and initials.	Daily Turbidity Check Record

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Daily Turbidity Check Record

Critical Control Point # 1 (Biological)

Critical Limits: The turbidity of the product must be less than or equal to 0.1 NTU (Nephelometric Turbidity Unit)

Date	Time	Product Name	Batch Number	Turbidity	Initials
2015/11/02	12:00	Red wine	1	0.04	CC
2015/11/02	13:04	Red wine	1	0.05	CC
2015/11/02	16:02	Red wine	2	0.04	CC
2015/11/02	17:06	Red wine	2	0.03	CC
2015/11/02	18:06	Red wine	2	0.04	CC

Record non-conformance and corrective actions here:

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