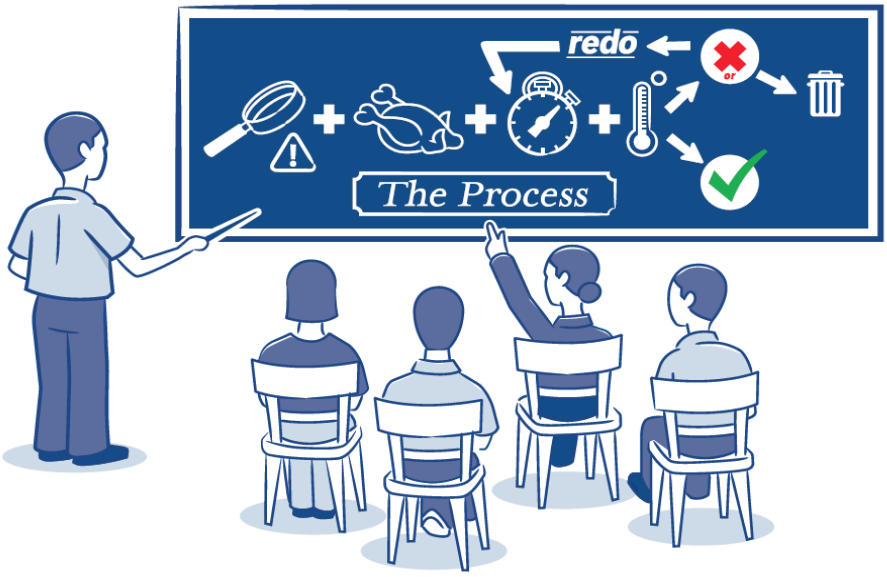
Sample Food Safety Plan

MEETS BC REGULATORY REQUIREMENTS

SLICED WHOLE WHEAT BREAD



BRITISH COLUMBIA | Ministry of Health

Product Description

Product Description	
1. What is your product name and weight/volume?	Sliced whole wheat bread (450 g)
2. What type of product is it (e.g., raw, ready-to-eat, ready-to-cook, or ready for further processing, etc.)?	Baked 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
5. What restricted ingredients (preservatives, additives, etc.) does your product contain, and in what amounts (e.g., grams)?	Preservative - propionic acid (less than 2000 ppm)
6. What are your food processing steps (e.g., cooking, cooling, pasteurization, etc.)?	Receiving incoming materials, ambient storage, cool refrigerator storage, silo storage, packaging material storage in a separate location, sifter screen, weighing ingredients, mixing, hopper, dividing, rounding, flour dusting, dough ball proofing, moulder/rolling, arrange product on board, bread proofing, baking, cooling, slicing, bagging, bag clipping, metal detecting, 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?	Individual bread is packaged in plastic bags and then 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?	Nine days at room temperature. The best before date is printed on the plastic clip.
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 clip 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. **Note:** Sliced whole wheat bread is not suitable for people with wheat allergies or gluten intolerance.
12. How might the consumer mishandle your product, and what safety measures will prevent this?	1. Products that have passed the best before date can cause illness and can have quality defects – the best before date is printed on the paper clip and the corrugated box. 2. Refreezing can cause quality defects and mould - product storage and handling instructions are on the label.
13. Where will the product be sold?	Food service, retail, wholesale and distributor.
14. What information is on your product label?	Individual product bag label contains information such as product name, weight, ingredient listing including allergens, nutritional table, claims, storage and handling 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, manufacturing company name, address and contact information.

Incoming Materials

Ingredients	
Whole wheat flour	Dough conditioner
Sugar	Fresh yeast
Salt	Vegetable oil
Calcium propionate	Water
Dough relaxer	
Food contact processing aid materials	
Steam	Compressed air
Mineral oil	
Food contact packaging materials	
Clear polypropylene plastic bags	Printed polypropylene plastic bags
Non-food contact packaging materials	
Plastic clips	Shrink wrap
Ink	Corrugated boxes
Tape	Wooden pallets
Plain 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)
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 # 1 Metal detecting	Metal detector must detect 2.0 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 2.0 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	**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.	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	Daily Metal Detector Check Record

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			retract and the rejected product must drop into the rejection box. 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.	Record all non-conformances and corrective actions taken 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.	

Daily Metal Detector Check Record
Critical Control Point #1 (Physical)

Critical Limits: Metal detector must detect 2.0 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	2.0 mm Ferrous	3.0 mm Non-ferrous	3.5 mm Stainless Steel	Initials
2015/11/02	12:00 (start)	1	Sliced whole wheat bread	✓	✓	✓	SM
	13:05	1	Sliced whole wheat bread	✓	✓	✓	SM
	14:07	1	Sliced whole wheat bread	✓	✓	✓	SM
	15:37	1	Sliced whole wheat bread	✓	✓	✓	SM
	16:04	1	Sliced whole wheat bread	✓	✓	✓	SM
	17:05	1	Sliced whole wheat bread	✓	✓	✓	SM
	17:44 (finish)	1	Sliced whole wheat bread	✓	✓	✓	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 belts. The belt was immediately removed and replaced with a new belt. SM

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