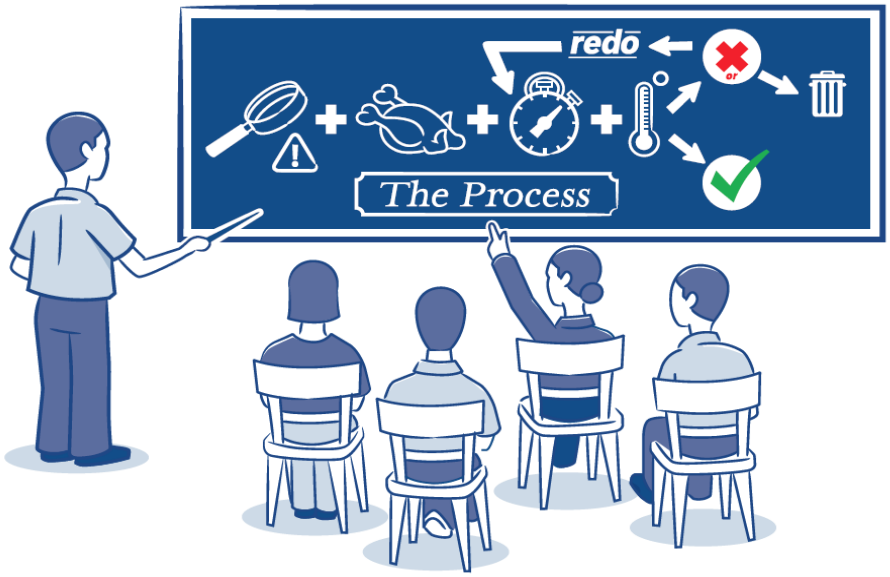
Sample Food Safety Plan

MEETS BC REGULATORY REQUIREMENTS

TRAIL MIX WITH DEHYDRATED FRUITS & NUTS



BRITISH COLUMBIA | Ministry of Health

Product Description

Product Description	
1. What is your product name and weight/volume?	Trail mix with dehydrated fruits and nuts (225 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.)?	Dehydrated fruits' water activity - less than 0.60
4. What allergens does your product contain?	Tree nut (cashew), sulphite, milk and wheat
5. What restricted ingredients (preservatives, additives, etc.) does your product contain, and in what amounts (e.g., grams)?	Preservative - sodium metabisulphite (less than 2500 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, pitting, slicing, peeling, inspection, preservative treatment, draining, traying, dehydrating, inspection, ambient storage, weighing, mixing, bag packaging and labeling, date coding, 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?	Products are packaged in a plastic bag. Packaged bags 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. Products are shipped at ambient temperatures in a clean truck.
9. What is the shelf-life of your product under proper storage conditions?	Product shelf life is one year 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.)	Best before date is printed on the plastic bag 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:** This product is not suitable for people with tree nut (cashew), sulphite, milk or wheat allergies, or gluten intolerance.
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 plastic bag.
13. Where will the product be sold?	Retail, wholesale and distributor.
14. What information is on your product label?	Individual bag label contains information such as product name, weight, ingredients listing including allergens, nutritional table, claim, storage and handling instructions, best before date, preparation instruction, 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 instruction, manufacturing company name, address and contact information.

Incoming Materials

Ingredients	
Washed raspberries, blueberries and apricots	Cashew pieces
Bananas	Pretzels
Food contact processing aid materials	
Water	Sodium metabisulphite
Food contact packaging materials	
Pre-printed plastic bags	
Non-food contact packaging materials	
Pre-printed corrugated boxes	Plain labels
Ink	Shrink wrap
Tape	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: Reduced shelf life of the product due to inadequate dehydrating of the product (fruit).	CCP # 1 Dehydrating	Dehydrated product (fruit) water activity must be less than or equal to 0.60 ($A_w \leq 0.60$).	1. Measure the water activity of the product from each batch, using two samples from each batch. 2. Calibrate the water activity meter to ensure it is working correctly before measuring product water activity. 3. Place a product sample (dehydrated fruit) in a sampling cup and then insert the sampling cup in the water activity meter. Close the lid and press start. 4. Record the results in the "Daily Water Activity Check Record" when water activity reading is displayed on the water activity meter, including the date, the time, and initials.	**When critical limits are not being met for one or both product samples** 1. Product must be dehydrated for a longer period of time to meet the critical limit. If the critical limit cannot be met, the product must be destroyed. 2. 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 Water Activity Check Record," including the date, the time, and initials.	1. At the end of each production day, review the "Daily Water Activity Check Record" to ensure that it has been properly completed. 2. Once per week, ensure that the monitoring of the water activity 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., water activity readings, non-conformances, and corrective actions taken) on the "Daily Water Activity Check Record," including the date, the time, and the technician's initials.	Daily Water Activity Check Record

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 # 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	5. At the end of each production day, review the “Daily Metal Detector Check Record” to ensure that it has been properly completed. 6. Once per week, ensure that the monitoring of the metal detector follows the written monitoring procedure. 7. If non-conformance is found during the verification procedure, investigate the cause of the non-conformance and take necessary corrective actions to prevent reoccurrence. 8. 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 Water Activity Check Record

Critical Control Point # 1 (Biological)

Critical Limits: Dehydrated product (fruit) water activity must be less than or equal to 0.60 ($A_w \leq 0.60$).

Date	Time	Product Name	Batch Number	Sample # 1 A_w	Sample # 2 A_w	Initials
2015/11/02	12:00	Trail mix with dehydrated fruits and nuts	1	0.58	0.56	CC
2015/11/02	13:04	Trail mix with dehydrated fruits and nuts	2	0.54	0.55	CC
2015/11/02	16:00	Trail mix with dehydrated fruits and nuts	3	0.64	0.62	CC
2015/11/02	17:00	Trail mix with dehydrated fruits and nuts	3	0.52	0.56	CC

Record non-conformance and corrective actions here:

2015/11/02: Batch 3:

The water activity of the product did not meet the critical limit. The product was dehydrated again until it reached the critical limit. 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	Trail mix with dehydrated fruits and nuts	✓	✓	✓	SM
	13:05	1	Trail mix with dehydrated fruits and nuts	✓	✓	✓	SM
	14:07	1	Trail mix with dehydrated fruits and nuts	✓	✓	X	SM
	15:37	1	Trail mix with dehydrated fruits and nuts	✓	✓	✓	SM
	16:04	1	Trail mix with dehydrated fruits and nuts	✓	✓	✓	SM
	17:05	1	Trail mix with dehydrated fruits and nuts	✓	✓	✓	SM
	17:44 (finish)	1	Trail mix with dehydrated fruits and nuts	✓	✓	✓	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. All products were placed on hold since the last successful check. 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