



Post-Farm FOOD SAFETY PROGRAM

ELIGIBLE EXPENSES

Eligible and Ineligible Activities

Eligible Food Safety Activities	PFFS Program Cost Share and Cap	Eligible Items	Ineligible Items	Food Safety Outcomes
Staff Training	90%	Staff/ group training by credible* food safety professional to train staff on SOPs, GMP/BP and/or HACCP protocols, pre-audit inspection etc.	In-house training by internal staff	Employees are trained in BPs by a qualified Food Safety Professional
Facility Modifications (needs to be directly required to achieve HACCP certification)	90% Max. \$20,000 for program life	All consultation, design, engineering, and project management services provided are to be provided by an independent third party Examples: <ul style="list-style-type: none"> • Purchase or construction of hand washing stations • Using food-grade cabinets, surfaces etc. 	In-house modifications are ineligible	Examples: Approved food contact surfaces to minimize contamination Proper drainage to prevent contamination Ventilation to prevent condensation
Lab Analysis	90%	Baseline/ Initial Assessment: <ul style="list-style-type: none"> • 3rd party testing of water, foods or food contact surfaces to assess that the item is suitable for their intended uses (i.e. sanitation; food contact surfaces, product-testing, etc.) • Could also include 3rd party calibration of food safety/ lab equipment 	Regular on-going lab analysis In-house calibration	Provides evidence that the food safety practices are effective

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Transportation, Shipping, Receiving, and Storage	90%	<p>Input Storage:</p> <ul style="list-style-type: none"> • Modification or construction of a room or building to store inputs and food containers <p>Food Storage:</p> <ul style="list-style-type: none"> • Modification or construction of a room or building to enable sanitary storage of foods <p>Hazardous Products Storage:</p> <ul style="list-style-type: none"> • Modification or construction of a room or building to store potentially hazardous products 		<p>Inputs are stored separate from foods</p> <p>Foods are stored separate from non-food items</p> <p>Potentially hazardous products (e.g. fuels, cleaners and sanitizers) are securely stored separate from foods to reduce risks of cross-contamination</p>
Equipment (needs to be directly required to achieve HACCP certification)	50% Not to exceed 50% of total project cost per year	<p>Equipment:</p> <ul style="list-style-type: none"> • purchase, installation and calibration of equipment that directly addresses food safety risk and is necessary for HACCP certification • equipment identified on the work plan <p>Examples might include:</p> <ul style="list-style-type: none"> • pH meter, luminometer • hygiene devices • sanitizer strength devices i.e. test strips • thermometer, moisture analyzer/water activity meter • metal detector/metal detector test wands • modified atmospheric packaging (MAP) gas analyzer • magnets/magnetic banks (for filtering our metal from product or ingredients) • refractometer (for sugar content of jams, jellies, juices, • light meter (for measuring lighting strength of production rooms and visual inspection stations) • allergen test kits • psychrometer/relative humidity measuring devices (to comply with table egg regulations) • food safety related software that is necessary to operate an approved equipment or necessary for HACCP program 	Equipment not directly related to food safety	<p>Equipment must be designed, constructed, and installed to ensure that:</p> <ul style="list-style-type: none"> • it is capable of delivering the requirements of the process and the sanitation practices • it is accessible for cleaning, sanitizing, maintenance and inspection • it prevents contamination of the product and food contact surfaces • it permits proper drainage • it is non- corrosive, non-absorbent, non- toxic, and free from pitting, cracks and crevices where there are food contact surfaces • where necessary, exhausted to the outside to prevent condensation • utensils are constructed of non- toxic materials, do not present a foreign material hazard that could contaminate the food, and are easy to clean and sanitize.

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Post-secondary formal training in Food Safety	90%	<p>Opportunity to train key staff (e.g. HACCP coordinator) at an accredited post-secondary institute in a recognized food safety program</p> <p>Course fee when training is taken in conjunction with development and implementation of an overall food safety system</p>	<p>In-house technical advisory services</p> <p>Trainee wages and salaries</p>	A qualified food safety position builds capacity and helps sustain the food safety program long after funding expires
Sanitation and Pest Control (includes exterior and interior of food production areas, building, sanitary facilities)	90%	<p>Pest Management Plan:</p> <ul style="list-style-type: none"> Preparation of a pest management plan for buildings by a third party pest control business <p>Sanitation Program:</p> <ul style="list-style-type: none"> Preparation of a program to clean and sanitize food contact surfaces and areas 	<p>Incremental equipment and materials for pest control</p> <p>On-going supplies such as hand sanitizer, equipment sanitizer, re-fills, replacement of equipment parts due to wear and tear, etc. are not eligible for funding</p>	<p>Pests are controlled in food storage areas, handling areas, packaging storage areas, and areas where pests may have access to foods and food contact materials</p> <p>Appropriate cleaning and sanitizing practices are implemented</p>
Operational Prerequisite Programs - Record Keeping	90% Max \$5,000 per year	<p>Standard Operating Procedures (SOP):</p> <ul style="list-style-type: none"> Preparation of written standard operating procedures by a qualified Food Safety Advisor based upon a recognized food safety program for one or more aspects of the operation 	In-house technical advisory service	<p>Businesses are able to document food safety practices as mandated by GMP/BP or HACCP food safety program</p> <p>SOPs enable workers to learn and implement standard food safety practices</p>
First Certification Audit (HACCP certification needed for reimbursement)	90% Max \$5,000 per HACCP plan and up to 2 HACCP plans during the term of the program	<p>Certification fees and certifier/auditor expenses:</p> <ul style="list-style-type: none"> Auditor costs (auditor fees, travel expenses) Certification fees are eligible 	<p>Subsequent audits:</p> <p>Recertification, remediation of audit deficiencies, surveillance etc.</p>	Completion of first certification audit related to a HACCP program

* Credible means a Food Safety Advisor provided by BCFPA or a contracted food safety expert approved by the BCFPA. Program life or the term of the program means to February 29, 2016.