



Post-Farm

FOOD SAFETY PROGRAM

INTRODUCTION AND OVERVIEW

Are you looking to improve the food safety at your facility, but not sure where to start? Are you planning on becoming Hazard Analysis Critical Control Point (HACCP) certified, but you're not sure of the process involved? You may have found your answers through the Post-Farm Food Safety (PFFS) Program.

The goal of the PFFS program is to ensure that B.C. produced foods are among the safest, nationally and internationally, by encouraging agri-businesses adoption of:

- good manufacturing practices;
- best practices; and
- recognized HACCP based food safety assurance systems in their operations.

The PFFS program will move B.C.'s processors forward towards achieving HACCP certification or assist with a food safety management system that can lead to HACCP or other equivalent certifications (for example BRC, SQS 2000). This will increase consumer safety and confidence, enhance the reputation of B.C.'s processors, reduce the potential for recalls issued in B.C., and assist B.C. processors to be more economically viable and to compete in export markets.

Eligible companies include federally or provincially registered businesses with an active GST number, based and operating in B.C.:

- post-farm agri-businesses (processors, transporters, warehouses, distributors, packagers, importers, exporters) that handle food for consumption;
- processing facilities (beyond basic washing, grading and packaging) located on a farm premise and not covered by a certified post farm food safety program; and
- First Nations post-farm agri-businesses with a business number.

Ineligible participants include:

- aquaculture and seafood processing/handling operations;
- health and/or nutrition supplement processing/handling operations;
- pet food and/or operations producing food not intended for human consumption;
- retail operations;
- restaurants or other foodservice operations;
- plants/facilities that have been HACCP certified in the past;
- unlicensed, unregistered, and/or uninspected facilities; and
- any other business deemed ineligible by the B.C. Ministry of Agriculture.

Food Safety Education and Training Opportunities

The PFFS program provides targeted food safety education opportunities in various locations around the province facilitated by food safety experts. The topics of the sessions are listed below. A complete list of classes, dates, and locations will soon be available on the website in the training section.

- Allergens;
- Internal Audit;
- Managing Recall in a Wired World;
- Food Spoilage and Food Safety;
- Safety & Security Elements for Food Processors; and
- Developing a HACCP Plan.

Towards Food Safety Certification

The PFFS program is designed to assess a processors' current food safety management system, assist with developing work plans to improve the current system and thereby improve food safety in the facility, and partially fund food safety related activities to help facilities move towards and achieve HACCP certification. Eligible activities include the following:

- technical advisory services for implementing a food safety system;
- facility modifications (needs to be directly required to achieve HACCP certification);
- lab analysis;
- transportation, shipping, receiving, and storage (needs to be directly required to achieve HACCP certification);
- equipment (needs to be directly required to achieve HACCP certification);
- staff training;
- sanitation and pest control (includes exterior and interior of food production areas, building, sanitary facilities);
- operational prerequisite programs – record keeping; and
- first certification audit (HACCP certification needed for reimbursement).

Why HACCP?

- HACCP (Hazard Analysis Critical Control Point) is a globally recognized, proven, cost effective food safety management system. It is the basis for many other certifications.
- The CFIA requires food processors in a variety of processing sectors to be HACCP certified; therefore, if you do not have HACCP certification, you are already at a disadvantage competitively. HACCP provides access to export markets. More and more buyers are only doing business with companies that are HACCP certified.
- HACCP ensures safe food for everyone, decreased health risks, and decreased food recalls.
- HACCP meets all regulatory requirements and facilitates good inspection results.
- HACCP enhances company reputation and provides confidence in your products.
- HACCP provides legal due diligence in the face of recalls and other crises.

What Does HACCP Require?

- Good manufacturing processes – if you do not have GMPs your Food Safety Advisor will start you on the road to implementing them.
- Standard operating procedures (SOP) – if you do not have SOPs your Food Safety Advisor will start you on the road to creating and implementing your SOPs.
- Prerequisite programs (PP) – if you do not have PPs your Food Safety Advisor will start you on the road to creating and implementing your prerequisite programs.
- A formal hazard analysis, critical control points and a risk analysis.
- An internal auditor component to your food safety management system.
- A traceability and recall system, allergen control plan, security plan and more.