

Small Scale Food Processor Association



Building A Culture of Food Safety

Since

2002



Candice Appleby
Executive Director

Small Scale Food Processor Association



Time Capsule

2002

SSFPA Board of Directors monitoring Global movement towards adopting the HACCP Principles for food and beverage manufacturers

2004 - 2006

SSFPA granted representation on the Federal Provincial Territorial Food Safety Initiative Working Group



Time Capsule

2006-2008

SSFPA delivers Food Safety Initiative Program Implementation Element to **55** British Columbia non-federally regulated Food and Beverage Processors

Ministry of Health and the Five Regional Health Authorities delivered the Food Safety Initiative Outreach Element - 95 “A” BC HACCP Plan workshops to **677** individuals from **357** companies.



Time Capsule

2008-2009

SSFPA delivers Food Safety Initiative Program Implementation Element to **57** British Columbia non-federally regulated Food and Beverage Processors

SSFPA delivers Food Safety Initiative Outreach Element “A” BC HACCP Plan workshop and on-site consultations to **216** individuals from **207** companies.



AWARD VIDEO

Email: info@ssfpa.net




**2009 – SSFPA and Partners WIN Premier's
Innovation and Excellence Award –
Partnership Category**



Time Capsule

2009 – Present

SSFPA delivers Food Safety Systems Implementation (Processors) Program to British Columbia non-federally regulated Food and Beverage Processors



| | 2009-10 | 2010/-2 011 | 2011 -2012 |
|--|---------|----------------|------------|
| Outreach Participants | 333 | 403 | 324 |
| Outreach Companies | 176 | 259 | 281 |
| Implementation of GMP's and HACCP Certification and GFSI recognized Schemes | 33 | 26 | 45 |



How did you find out about the workshop?

| Response | Percentage |
|---|------------|
| Personal Contact- someone told me about it | 36% |
| Email, letter or call from Small Scale Food Processor Association | 32% |
| Information from another organization | 32% |



What did you find most useful about the workshop?

- Understanding the Principles of HACCP
- Increasing Knowledge With Relevant and Practical Information for food processing
- Tools -Resources
- Informed Business Decisions
- Production Staff Gaining an Understanding of QA and QC Department Motivations
- Learning From Peer Experience



Significant Findings – Industry Participants Implementing GMP's and HACCP


- The main reason for participating in the program was the desire to increase the food safety of their products
- The participants learned of the programs primarily through the SSFPA website, followed close behind through their local Health Officer (EHO, BCCDC) and food consultants
- The main benefits conveyed after the term of participation included increased knowledge, awareness, and involvement by employees in identifying food safety issues within their daily routine, and an increased appreciation for cleaning procedures.
- The degree of continued employee involvement and teamwork was deemed as the most unexpected positive aspect of the program.



People ultimately build a culture of food safety.

Dedicated **Industry Representatives & Food Safety Professionals** who have participated in the development of tools, resources and programming designed to assist industry to build a culture of food safety

Dedicated **Companies** who have built a culture of food safety in their organizations.

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- Agriculture and Agri-Food Canada
 - British Columbia Ministry of Agriculture and Lands
 - British Columbia Ministry of Health –BCCDC
 - Investment Agricultural Foundation of BC
 - BC Chamber of Commerce
 - Economic Developers Association of BC
 - BC Food Processor Association
 - BC Food Protection Association
 - BC Food Technologists Association
 - BCIT / UBC – Food Information Services
 - Coast Capital Savings
 - Women's Enterprise Centre
 - BC Certified Organic Association
 - BC Cooperative Association
 - Western Economic Diversification
 - Fraser Basin Council
 - Farm Folk City Folk
 - First Nations Agricultural Lending Association
 - Aboriginal Agricultural Education Society of BC
 - CGSB Canadian General Standards Board
 - BC Food Commercialization Centre
 - Canadian Food Safety Supply Chain Coalition
 - Canadian Federation of Independent Grocers
 - Saskatchewan Food Processor Association
 - Manitoba Food Processor Association
 - BC Food Processor Health & Safety Council
 - British Columbia Agricultural Council
 - Vancity
 - The Co-operators
 - Canadian Food Inspection Agency
 - Health Canada
 - CORD Economic Development Corporation
 - South Fraser Community Futures
 - Creston Valley Agricultural Society
 - Community Futures Organizations
 - BC Farmers Market Association
 - BC Chef's Association
 - Cooperative Secretariat
 - Alberta Food Processor Association
 - Island Farmers Alliance
 - CR Fair
 - BC Food Democracy Network
 - British Columbia Agri-Tourism Alliance
 - Women Farmers Institute
 - North Cowichan Agricultural Society
 - Agri-food Partners In Healthy Eating
 - Provincial/Territorial/Federal Food Safety Committee
 - First Nations Agriculture Association
 - BC Cooperative Association
 - Food Processors Alliance of Canada
 - First Nations Agriculture Association
 - Ontario Food Processor Alliance
 - Atlantic Food Processor Alliance



Food Safety Systems Implementation (Processor) Program



Growing Forward, a federal-provincial-territorial initiative.



The Food Safety Systems Implementation (Processor) Program is offered as part of *Growing Forward*, a federal-provincial-territorial initiative.

Growing Forward offers programs and services to support a profitable, innovative, competitive and market-oriented agriculture, agri-foods and agri-based products industry.

Growing Forward will contribute to the health and wellness of Canadians through the development, recognition and implementation of food safety systems across Canada.





Food Safety Systems Implementation Program

There are three initiatives:

- **FSSI (Processor) Program** – processor food safety (Small Scale Food Processor Association)
- FSSI (Producer) On-farm Food Safety Program – delivered by ARDCorp
- FSSI (Traceability) On-farm or Processing Traceability – delivered by ARDCorp



Funding is provided by Agriculture and Agri-Food Canada and the BC Ministry of Agriculture and Lands





FSSI (Processor) Program

The Food Safety Systems Implementation (Processor) Program includes two elements:

1. Outreach Element

- Food safety planning workshops
- On-site consultations – one-on-one site visits by food safety consultants to conduct an assessment of a processing operation

2. Implementation element

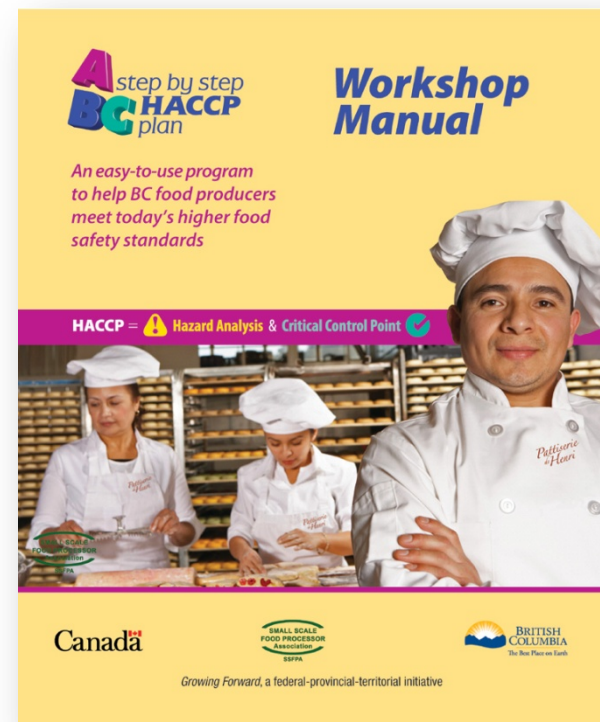
- Funding support for eligible processors to implement GMP, HACCP and/or ISO 22000 food safety plans (includes equipment upgrades and staff training)





Outreach Element: Food Safety Planning Workshops

All food and beverage processors are welcome to attend an introductory food safety workshop to learn basic food safety for food manufacturing using food safety systems such as GMPs and HACCP.





Outreach Element:

On-Site Consultations

Eligible companies that have attended the food safety workshop can request a one-on-one site visit (counseling) by a food safety consultant who will conduct an assessment of their processing operation.

The on-site visit provides a "snapshot" of food safety strengths and weaknesses – "What am I doing right?" "What am I doing wrong?" The consultant will help a company plan and begin their food safety improvements. This plan may be used as the basis of an in-house or Certified HACCP plan.





Implementation Element: **Funding**

There is cost-sharing **financial assistance available to implement your food safety** plan:

- Up to \$15,000 is available to a company to develop, write and implement a food safety program.
- Up to \$5,000 is available to obtain certification of a recognized food safety program.

Most expenses spent on food safety are reimbursed 90% by the FSSI (Processor) Program.





Food Safety Portal: **Tools & Resources**

Introduction to Food Safety Planning

Glossary

Access our glossary of foods safety terms and acronyms.

Build a Food Safety Plan

Find out how to complete a gap assessment, download guidelines how to build a HACCP pre-requisite program of Good Manufacturing Practices (GMPs) and a toolkit to help build a HACCP plan.





Food Safety Portal: Tools & Resources

Resources to Help Build a Food Safety Plan

Find legislation and regulations relevant to your food products, learn how to find a food safety consultant and access a library of sample documents to help construct a food safety plan.

Education and Training for Food Safety

Register for "A BC HACCP Plan" home study program, complete a training program for food processing workers, watch a video series on how to develop a recall plan, and learn about the critical role of traceability in modern food safety management systems.

FAQs

Do you have questions about food safety planning? Here are some helpful answers to food processing FAQs



Food Safety Portal: Accredited online courses

Online courses

Accessible through our Learning Management System (LMS)
on the Food Safety Portal

- Recall in a Wired World
- Introduction to Traceability
- Worker Training: Basic Hygiene Training
- Worker Training: GMP/HACCP Training

Our courses are accredited

These courses have been reviewed and certified by the
Food Processors Human Resources Council (FPHRC) to
meet National Occupational Standards (NOS) for food
processors.





Food Safety Portal:

Other online resources

Low literacy courses

Special courses developed to help train food processing workers who may face employment barriers.

- Course modules available for workers and employment counsellors

Co-packing and Food Safety

Three online presentations on co-packing and food safety:

- Food Safety for Co-packing
- Dividing GMP and HACCP for Co-packing
- Checklists for Co-packing Food Safety





The FSSI (Processor) Program is managed by the
Small Scale Food Processor Association
in support of British Columbia food processors.

www.ssfpa.net/foodsafety

Toll Free: 1-866-547-7372

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