

ABOUT SMALL SCALE FOOD CANADA



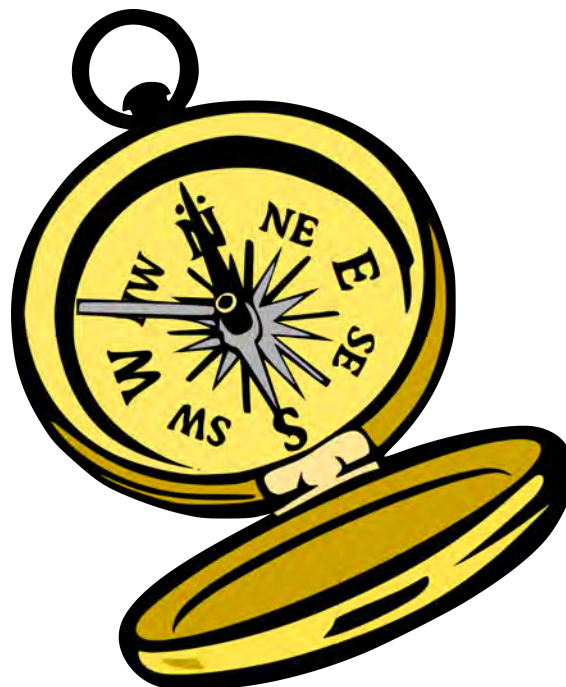
Local focus. Global impact.



Welcome!



Navigating the Food Business



**Keep a
Compass
Handy**



RULES

Health Canada

- Makes the rules

Canadian Food Inspection Agency

- Enforces the rules

Food Processor /Distributor

- Know the rules!



RULES

Canadian Food Inspection Agency Outcomes Based Compliance

- The government may not tell you how to achieve compliance but they do know what they want you to achieve.
- CFIA Guide to Food Safety



Food Safety Planning

Glossary of Terms

Build a Food Safety Plan

- Gap Assessment
- Pre-requisite Program
- HACCP Plan

Resource Library

- Regulation Roadmap
- Find a Consultant
- Document Library
- Co-packing and Food Safety

Education

- A BC HACCP Plan
- Worker Training
- Recall
- Traceability

FAQs

All LMS Courses

LMS Login for Registered Users

My LMS Courses

LMS Course Instructions

What are the rules and regulations ?



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Solution:

> *Regulation Roadmap*

We've designed a tool to help food processors find out which government regulations they need to know. Tell our online database what product you make, where it's sold, where it's made – and get a list of federal and provincial acts and regulations for your product.





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Food Safety Planning

> Resource Library

> *Regulation Roadmap*

We've designed a new tool to help food processors find out which government regulations they need to know. Tell our online database what product you make, where it's sold, and where it's made, and our database will provide you with a list of federal and provincial acts and regulations for your product.

How to use the regulation roadmap:

Step 1 Select:

- Your product type
- Where your product is sold

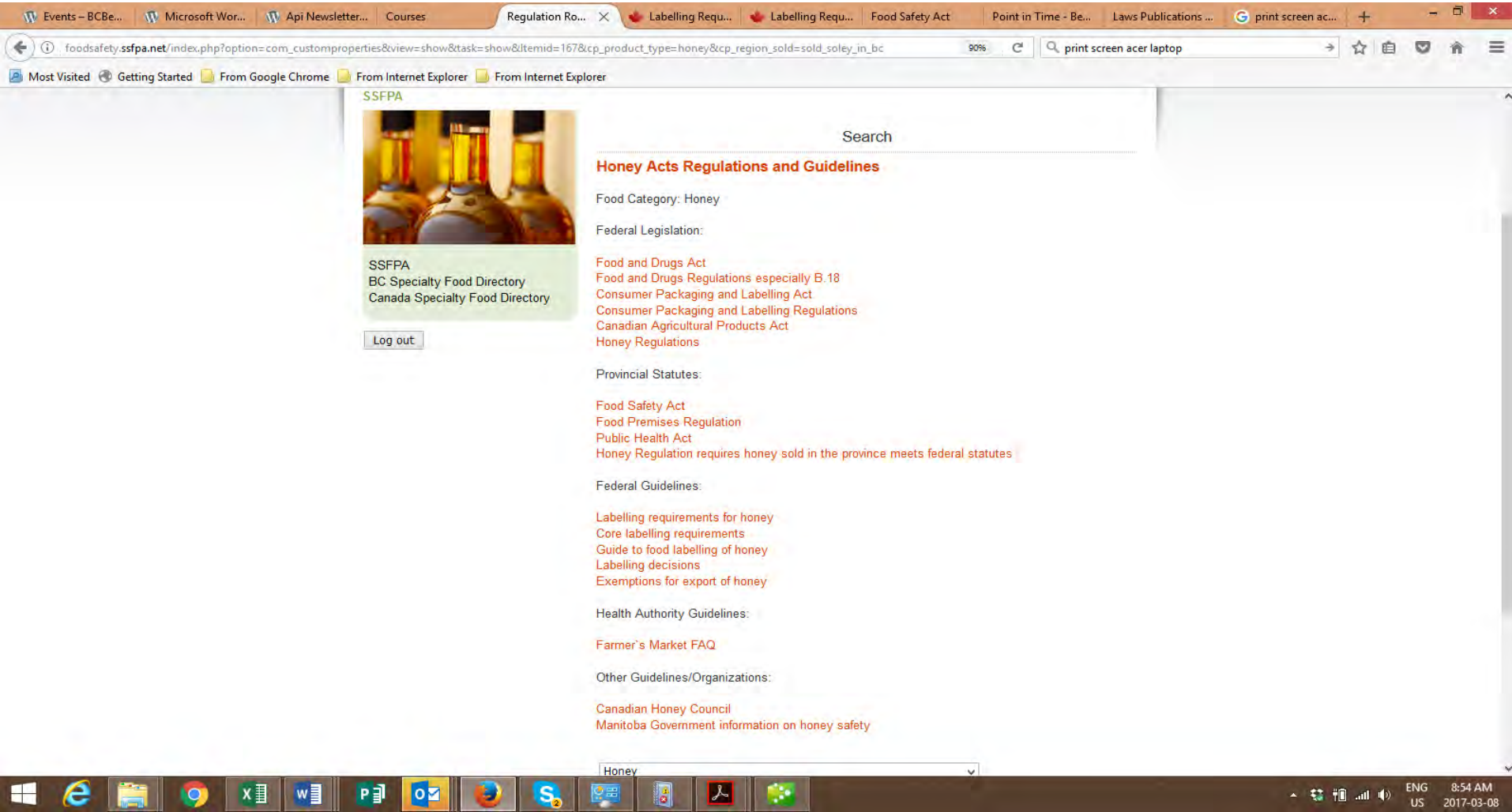
Step 2 Click the Search button

You will be presented a list of federal and provincial acts, regulations and guidelines, as well as other useful information, for your product type.

Product Type

Is the product sold only in BC?





The screenshot shows a web browser window with the URL `foodsafety.ssfpa.net/index.php?option=com_customproperties&view=show&task=show&Itemid=167&cp_product_type=honey&cp_region_sold=sold_soley_in_bc`. The page content includes a search bar, a navigation menu, and a main section titled "Honey Acts Regulations and Guidelines".

SSFPA
BC Specialty Food Directory
Canada Specialty Food Directory
[Log out](#)

Honey Acts Regulations and Guidelines

Food Category: Honey

Federal Legislation:

- [Food and Drugs Act](#)
- [Food and Drugs Regulations especially B.18](#)
- [Consumer Packaging and Labelling Act](#)
- [Consumer Packaging and Labelling Regulations](#)
- [Canadian Agricultural Products Act](#)
- [Honey Regulations](#)

Provincial Statutes:

- [Food Safety Act](#)
- [Food Premises Regulation](#)
- [Public Health Act](#)
- [Honey Regulation requires honey sold in the province meets federal statutes](#)

Federal Guidelines:

- [Labelling requirements for honey](#)
- [Core labelling requirements](#)
- [Guide to food labelling of honey](#)
- [Labelling decisions](#)
- [Exemptions for export of honey](#)

Health Authority Guidelines:

- [Farmer's Market FAQ](#)

Other Guidelines/Organizations:

- [Canadian Honey Council](#)
- [Manitoba Government information on honey safety](#)

Search

Honey



Recipe for Success Course

Module 1 – Business Planning

Module 2 – Food Processing & Regulations

Module 3 – The Market

Module 4 – Product Development

Module 5 – Labelling and Packaging

Module 6 – Distribution and Promotion

Module 7 – Pricing



Recipe for Success

Additional documents and templates to assist you with your Recipe for Success!

- 1) Cost Sheets (Zip File)
- 2) Tables (Zip File)
- 3) Worksheets (Zip File)
- 4) Glossary of Terms
- 5) Cost Sheet Definitions

Prerequisite Courses Developed by the SSFPA

1. Food Processing Introductory Food Safety Training Program
2. GMP & HACCP Training For Food Processing Workers
3. Basic Hygiene Training For Food Processing Workers
4. Introduction to Traceability
5. Recall in a Wired World
6. Supply Chain Management
7. Implementing Your HACCP Plan
8. ABC HACCP Plan Workshop



· Chapter 1: Pre-requisite Programs
1.1 Design and Construction of Premises

1.1.1 Buildings

1.1.2 Facilities

1.1.3 Food contact surfaces

1.1.4 Water, ice and steam

1.2 Controls of Operation

1.2.1 Transportation, receiving/shipping,
storage and handling

1.2.2 Temperature control

1.2.3 Equipment

1.2.4 Personal hygiene and health

1.2.5 Training

1.2.6 Sanitation

1.2.7 Pest control

1.2.8 Product coding and recall

1.2.9 Complaint handling

1.3 Record-Keeping

Chapter 2: Preventive Food Safety Control
Systems

2.1 Assemble the Team

2.2 Describe the Product and Its Intended
Use

2.3 Construct Flow Diagrams and Plant
Schematics

2.4 Conduct a Hazard Analysis

2.5 Determine and Apply Control Measures

2.6 Validation

2.7 Monitoring

2.8 Corrective Action

2.9 Verification

2.10 Record-Keeping

Source CFIA Food Safety Guide

Prerequisite Courses Developed by the SSFPA

- **Meet the requirements of the Food Safety Modernization Act**
- **Each Staff member must be considered a “qualified individual”.**
- **They must have basic training in Good Manufacturing Practises and Food Safety.**



Prerequisite Courses Developed by the SSFPA

Are now owned and managed by the

INTRISK
TRAINING SOLUTIONS

Owned by the SSFPA Foundation



INTRISK

TRAINING SOLUTIONS

The courses are available in the USA





Validating your procedures and processes – is what you are doing keeping the food safe?

The only way to truly know – is to test your food and procedures in a laboratory

SO.....



SMALL SCALE
FOOD CANADA

SUPPORTS INDEPENDENT
FOOD PROCESSORS & GROWERS

COMMUNITY FOOD ANALYSIS LAB



THE MODEL

Supplier/Trainer



Administrator



Community Host



Users



OVERVIEW

- Self-contained 10' x 12' lab
- Used by small scale producers/processors
- >21 tests can be executed for 30% to 70% less than a commercial lab



BioMedix

- Donating equipment to Small Scale Food Canada
- Provide and facilitate training programmes
- Financing test materials



TESTS AVAILABLE

Total Bacterial (Plate) Count	E. coli O157:H7	Fish allergen
Total Coliform and E. coli	Staph. aureus	Crustacean Shellfish allergen
Total Yeast and Mould	Wheat allergen	Tree nut allergen
Total Enterobacters	Peanut allergen	Mustard allergen
Listeria species	Soy allergen	Lupin allergen
Listeria monocytogenes	Egg allergen	Histamine (only for food samples)
Salmonella Species	Dairy allergen	Sulfates for wine testing



Trade Association

** Five main Activities*

- Advocacy
- Networking
- Marketing
- Education
- Benefit Programs



QUESTIONS?

This presentation was produced by the
Small Scale Food Processor Association.

www.ssfpa.net

Toll Free: 1-866-547-7372

Email: info@ssfpa.net