

An information series for Ontario food processors from the Alliance of Ontario Food Processors and The Ontario Ministry of Agriculture, Food and Rural Affairs

## FOCUS ON FOOD SAFETY Information for Ontario Food Processors

Fact Sheet #10

# HACCP Advantage

• To learn more about food safety contact the Ministry of Agriculture, Food and Rural Affairs at 1-888-466-2372 ext 64752, follow the food safety links at [www.omafra.gov.on.ca](http://www.omafra.gov.on.ca) or email [haccp.advantage@omafra.gov.on.ca](mailto:haccp.advantage@omafra.gov.on.ca)

## A HACCP Standard for Non-federally Registered Food Processors

The Ontario Ministry of Agriculture, Food and Rural Affairs' *HACCP Advantage* provides a Hazard Analysis and Critical Control Point (HACCP) approach and HACCP recognition framework for non-federally registered food processors. *HACCP Advantage* is designed to be practical and feasible for all facilities, regardless of size, commodity or volume.

### HACCP Systems

Hazard Analysis and Critical Control Point (HACCP) is an internationally recognized, science-based, food safety system that is used to help ensure the manufacture of safe food products. HACCP is designed to prevent, reduce or eliminate potential biological, chemical and physical food safety hazards. During the implementation of a HACCP system, potential hazards are identified and control measures are implemented at specific points in the manufacturing process. It is focused on preventing problems before they occur.

### HACCP Principles

The following 7 principles form the basis for development of HACCP Plans:

- Principle 1 – Conduct a Hazard Analysis
- Principle 2 – Determine the Critical Control Points
- Principle 3 – Establish Critical Limits
- Principle 4 – Establish Monitoring Procedures
- Principle 5 – Establish Corrective Actions
- Principle 6 – Establish Verification Procedures
- Principle 7 – Establish Record-Keeping and Documentation Procedures

The *HACCP Advantage* is based on the *Codex Alimentarius' General Principles of Food Hygiene* and includes all seven HACCP Principles. The *HACCP Advantage* consists of 57 prerequisite program standards and eight HACCP Plan forms. The prerequisite programs are designed to control environmental and personnel-related hazards while the HACCP plan accounts for product and process-related hazards.

### GMP Advantage

Good Manufacturing Practices (GMPs) are the foundation of any effective food safety program. *GMP Advantage* is the first step in the *HACCP Advantage* series of programs and addresses the hazards associated with personnel and the processing environment

*GMP Advantage* is divided into four groups:

#### Control Programs

The standards in the "Control Programs" group outline the different types of control programs that an establishment must have in place. These include sanitation, pest control and water treatment programs.

#### Training

The standards contained in the "Training" group outline the training that must be delivered to employees.

#### Operational Controls

The standards contained in the "Operational Controls" group outline the implementation of the written Control Programs. The operational controls ensure that the programs developed in the first group are being followed as written and intended, and are effective in maximizing food safety.

#### Environmental Controls

The "Environmental Controls" group outline the requirements for the establishment's interior and exterior design, construction, equipment and water supply.

### HACCP Advantage

*HACCP Advantage* includes the *GMP Advantage* components as well as eight HACCP plan forms. The HACCP plan forms guide the development of a HACCP plan specific to the facility and its products.

## Some Benefits of HACCP Advantage

Increased food safety

Increased market access

Reduced cost of processing/  
product waste

Improved product quality and consistency

Reduced risk - increased business protection

The completion of the HACCP forms will generate Critical Control Points (CCPs) where key hazards can be controlled by identifying the food safety controls that are needed to eliminate, prevent or reduce the hazard to an acceptable level.

The *HACCP Advantage* consists of eight HACCP Plan Forms:

### Form 1 - Product Description

A product description is necessary for every product manufactured at the establishment. The form lists important product characteristics and ingredients that are commonly used to identify potential food safety hazards. The intended use of the product, and the people (or animals) that are most likely going to consume the product is also described.

### Form 2 - Ingredients and Incoming Materials

Hazards associated with all ingredients and incoming materials are listed.

### Form 3 - Flow Diagram

The flow diagram is a systematic representation of the sequence of steps or operations used in the manufacturing of a particular food product.

### Form 4 - Plant Schematic

The plant schematic diagram (also commonly referred to as the plant floor plan) displays where each step of the manufacturing process occurs within the establishment.

### Form 5 - Hazard Description and Critical Control Point Determination

Conducting a hazard analysis is the process of collecting and evaluating information on hazards; determining conditions leading to their presence; and deciding which are significant to food safety and should be addressed as Critical Control Points in the HACCP plan.

### Form 6 - Flow Diagram with Critical Control Points

Critical Control Points are identified at appropriate steps in Form 3 Flow Diagram.

### Form 7 - Uncontrolled Hazards

Hazards that cannot be controlled by the operator must be recorded.

### Form 8 - The HACCP Matrix

Critical limits, monitoring procedures, deviation procedures, corrective action, verification procedures and records for each Critical Control Point are established.

## Getting Started

Once you decide to implement *HACCP Advantage* there are several considerations. These include whether to use your staff or a consultant to implement the program.

For information on finding a consultant please see Fact Sheet # 2 Do You Need Outside Help? Selecting a Food Safety Advisor/ Consultant.

## Management Commitment

Implementation of the *HACCP Advantage* program will only be effective if there is commitment from all levels of management from onset. With management commitment and dedication, it is possible to implement an effective HACCP system by following the *HACCP Advantage* Program Manual.

For further information regarding the *HACCP Advantage* please call: 1-888-466-2372 X 64752

## ***HACCP Advantage Plus+***

Protection of the food supply is vital. With *HACCP Advantage Plus+* in place, traceability and security components are fully documented.

*HACCP Advantage Plus+* allows you to trace ingredients and finished products “one up and one down,” - back to the immediate supplier and forward to the next customer - an essential step in protecting consumers and your investment. This program also gives you the processes you need to protect food ingredients and packaging from tampering, theft and intentional contamination.