

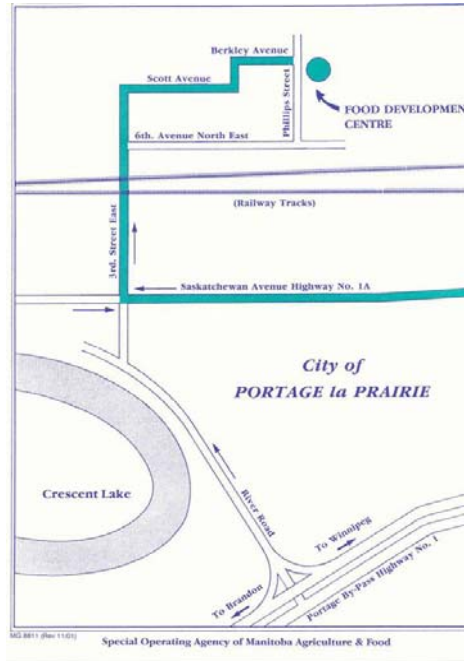
## What is HACCP?

HACCP is a food safety system designed to identify and control hazards that may occur in the food production process. The HACCP approach focuses on preventing potential problems that are critical to food safety at 'critical control points' (CCP) through monitoring and controlling each step of the process.

HACCP applies science-based controls from raw materials to finished product. It uses seven principles standardized by the Codex Alimentarius Commission.

## Need for HACCP

In the past few years the food industry has faced increased challenges ensuring the safety of the food supply with an emerging number of pathogenic bacteria (ex: listeria) and increasing public concern on chemical contamination of food (ex: allergens, lead). HACCP prevents and controls food safety concerns associated with food processing thereby minimizing food safety risks on the product. HACCP allows food producers to offer a safer product to the consumers.



### Food Development Centre

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# Hazard Analysis Critical Control Point (HACCP) and Regulatory Services

Food Development Centre

*A Special Operating Agency  
of Manitoba Agriculture, Food  
and Rural Initiatives*



## What are the Benefits of HACCP?

Although the main goal of HACCP is food protection, there are other benefits acquired through HACCP implementation, such as:

- Increase customer and consumer confidence
- Maintain or increase market access
- Reduce costs through reduction of product losses and rework
- Reduce risks of recalls and product withdrawals thus reducing costs associated with insurance and business liability protection
- Increase focus and ownership of food safety
- Simplify inspections primarily because of the recordkeeping and documentation
- Assuring that all operations meet regulatory requirements
- Provide consistent, quality product

## FDC Consulting Services

Through consultation with FDC, we can determine your needs and assist in the development, implementation and maintenance of the programs you require. FDC can provide the following services to assist with the food safety and regulatory needs of your company.

- Development of HACCP system
- Development of record keeping system
- Implement traceability and recall programs. Perform mock-recall with your staff.
- Technical assistance to prepare for audits
- Develop training programs and/or provide training
- Perform verification and validation of your HACCP system
- Perform audits and GAP analysis

## Fees

Please contact us for a cost estimate as fees are determined based on needs and size of facility.

## Other Services

- Food Safety Presentations (entrepreneurs, retail owners, classroom)
- Label review (ensure product labels meet the basic Canadian Labelling requirements)
- Consultations to assist in interpretation of Canadian and US regulations
- Provide training in Good Manufacturing Practices (GMP)
- Environmental Monitoring (light quality, air quality etc)
- Assistance with completion of and/or review of applications for label/formulation submissions.