

Food Traceability Program

Increased funding is now available to implement food traceability systems in your operation. Food traceability systems help keep and organize records for tracking and tracing products and ingredients for recall and other purposes. They record where food products or ingredients originate through all processing stages to distribution. Processors and distributors may be eligible to participate in a traceability pilot project. Eligible expenses may include software, barcode introduction, barcode readers, label printers or other costs pre-approved by MAFRI.

Funding levels up to:

- \$10,000 available for eligible applicants

Provincial Government Recognition Audit

Provincial government recognition is available to processors who have implemented Manitoba GMP Advantage or Manitoba HACCP Advantage and have successfully completed an audit conducted by MAFRI. Successfully audited companies receive a recognition certificate and their company name is listed on MAFRI's website.

Program Deadline

Applications are accepted on an ongoing basis until the final application deadline of **January 2, 2013**, or earlier if funding is depleted.



Food Safety Program, for Processors and Distributors

For More Information

- To find out about your eligibility or to get an application form, contact your local Manitoba Agriculture, Food and Rural Initiatives Growing Opportunities (GO) Office.
- To find your nearest GO Office, call Manitoba Government Inquiry, toll free at **1-866-626-4862**.
- To find out more about program details, call the MAFRI Chief Veterinary Office/ Food Safety Knowledge Centre at **204-795-8507**; or go to **manitoba.ca/agriculture/foodsafety**.

Supporting Your Business in Food Safety



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The **Food Safety Program, for Processors and Distributors** is a *Growing Forward* initiative, a federal-provincial-territorial joint effort to support a profitable, innovative agrifood industry – an industry that is of major importance to our local and national economy. Enhanced food safety practices respond to market demands, manage risks and improve the health and well-being of Canadians.

Through this program, food processors and distributors receive financial and technical support, to adopt food safety and food traceability systems that are recognized by Manitoba Agriculture, Food and Rural Initiatives (MAFRI).

The program also aims to increase food safety knowledge and awareness for all industry stakeholders. It includes training courses, seminars, fact sheets, an electronic newsletter and a website featuring food safety information and resources. The Food Safety Program has staff available to address questions relating to food safety and traceability on an individual basis.

Eligibility for Funding

Non-federally registered food processors are eligible for the food safety and traceability program funding while food distributors, transporters, warehouses and direct food contact packaging manufacturers are eligible for traceability program funding only. Pet food, fish and shellfish processing plants are excluded.

Eligible projects include development and implementation of:

- Basic Good Manufacturing Practices (GMPs) program (sanitation and personnel practices only)
- Comprehensive GMP program
- MAFRI recognized HACCP (Hazard Analysis Critical Control Point) programs (ex: HACCP Advantage, Food Safety Enhancement program, Global Food Safety Initiative (GFSI) Benchmarked programs or ISO 22000)
- Food safety program upgrade (ex: GMP to HACCP, HACCP to GFSI program)
- Traceability programs approved by MAFRI

Eligible food processors may receive funding up to a maximum of:

- \$5,000 for a basic GMP program
- \$15,000 for a comprehensive GMP program
- \$25,000 for a MAFRI recognized HACCP program or ISO 22000
- \$10,000 for upgrading an existing food safety program

Eligible food processors, distributors, warehouses and direct food contact packaging manufacturers may receive funding up to a maximum of:

- \$10,000 for traceability programs

Advantages of the Food Safety Program

There are increasing market demands for reliable food safety and traceability systems throughout the food chain, especially in the processing sector. Applicants now have access to funds and resources that may not otherwise be available; or funds that may only be available at a reduced level, in the future.

There are a variety of benefits to using this program to implement food safety and traceability programs in your operation:

- Maintain or increase market access.
- Increase overall customer confidence and satisfaction.
- Improve product quality and consistency.
- Lower processing costs and reduce waste.
- Reduce the risk of a product recall.
- Due diligence is demonstrated which reduces your business risk and liability.

The Manitoba HACCP Advantage

The Manitoba HACCP (Hazard Analysis Critical Control Point) Advantage was adapted from Ontario's Advantage Series® of food safety programs. It has three different levels of programs that include Manitoba GMP (Good Manufacturing Practices) Advantage, Manitoba HACCP Advantage and Advantage Plus+. This food safety program is specifically designed for small to medium-sized food processors.

The Manitoba HACCP Advantage allows applicants to choose the program that best suits their food safety, and market needs.

1. Manitoba GMP Advantage Program

This program supports implementation of good manufacturing practices (GMPs) which are the foundation of all food safety programs. GMPs are known as prerequisites and they control the hazards associated with people and the processing environment.

Applicants can:

- receive up to \$15,000 in funding

2. Manitoba HACCP Advantage Program

This program helps processors identify hazards and set up controls to prevent, eliminate or reduce hazards. The Manitoba HACCP Advantage Program controls hazards associated with food, ingredients and manufacturing processes.

Applicants can:

- receive up to \$25,000 in funding

3. Advantage Plus+ Program

This program combines Manitoba GMP Advantage or Manitoba HACCP Advantage with a security standard.

