

# Finding Success with Food Safety



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# ***Estimated Annual Foodborne Illnesses in Canada***



- **11 to 13 million cases**
- **40,000 hospitalizations**
- **500 deaths**

# Causes of Food Poisoning

Year	Animal	Plant	Fish & Seafood
1973 – 1987	39	5	5
1988 – 1992	17	12	3
1990 - 1998	20	41	8

Sources: PHAC, FSIS, USDA

# Industry Responds

- Industry responded by developing food safety programs based on HACCP

**H**azard

**A**nalysis

**C**ritical

**C**ontrol

**P**oint

# Industry Programs

- Processors implement HACCP
- Retailers implement Food Wise
- Foodservice implement Serve Safe
- Producers implement OFFS  
(On-Farm Food Safety)



# Producer Level

- National commodity associations have developed generic OFFS programs
- Good Production Practices are based upon HACCP principles
- Programs are:
  - Voluntary
  - Single program per commodity
  - Auditable and administratively effective
  - Nationally standardized and consistently delivered
  - Affordable



# Producer Programs

## Livestock & Poultry

- Verified Beef Production
- Canadian Quality Assurance (CQA)
- Start Clean, Stay Clean
- Food Safe Farm Practices
- Canadian Quality Bison
- Safe, Safer, Safest
- Canadian Hatching Egg Quality (CHEQ)
- Canadian Quality Milk (CQM)
- *CTMA* On-Farm Food Safety Program
- Cervid – Live Animal & Velvet Antler



# Producer Programs



- **Crops**
  - **CGC OFFS Program**
  - **Safe Food Begins with the Producer**
  - **Canadian Bee Industry Safety Quality Traceability (CBISQT)**
  - **Horticulture**
    - **Potato; Greenhouse Vegetables; Tree & Vine Fruit,; Small Fruit; Leafy Vegetables; Fruiting Vegetables; Asparagus, Sweet Corn and Legumes; Bulb & Root Vegetables**

# Today's Presentation

- Briefly outline some on-farm food safety practices
  - Good agricultural practices
    - Premises, water, chemicals, sanitation, worker hygiene, etc



# On-Farm Programs

- OFFS is about prevention
- Reduce risk of hazards being introduced into food supply
- Address the 3 types of hazards
  - Chemical - pharmaceutical products, antibiotics, growth hormones, feed additives, heavy metals, pesticides...
  - Biological – bacteria, viruses, parasites...
  - Physical – broken needles, glass, splinters, metal fragments...

# OFFS

- **Programs stress:**
  - good production practices
  - proper record keeping
  - due diligence
  - traceability (identification and tracking)
  - veterinary-client-patient relationships



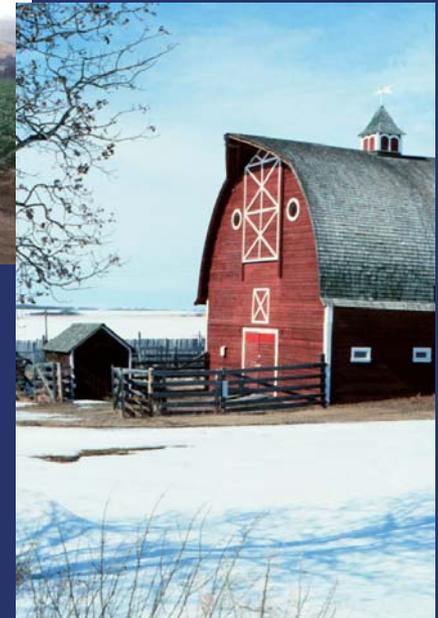
# Good Production Practices

- Common elements to all programs
  - Facilities, production site
  - Manure management
  - Equipment
  - Storage
  - Pest control
  - Sanitation
  - Water
  - Transportation
  - Inputs



# Premises, Production Sites

- **Production site**
  - location
  - previous use
- **Facilities**
  - design
  - construction
  - Appropriate
- **Records**
  - cleaning and maintenance



# Manure Management



- Amount
- Storage
- Source
- Field application
- Records

# Equipment

- Design
- Maintenance
- Inspection
- Records



# Storage

- Inspections
- Clean & in good repair
- Proper conditions
- Inventory control
- Records



# Pest Control

- Effective program in place
- Monitoring
  - Self managed
  - 3<sup>rd</sup> party
- Keep records
- Prevention



# Sanitation

- Written sanitation plan
- Use the right products
- Do it the right way
  - Clean
  - Rinse
  - Sanitize
- Proper storage
- Records



# Water Management



- Quality is important
- Know your source
- Protect your water
- Use wisely
- Testing
- Keep records



# Transportation

- Suitable for use
- Clean and good repair
- Inspection
- Records



# Inputs

- Purchasing & receiving
- Checklists
- Records



# Livestock Programs

- **Proper use of animal health products**
  - Use approved products
  - Use according to instructions
  - Use equipment properly including disposal
- **Keep records**
- **Check records prior to shipping animals**



# Poultry Programs

- Facility sanitation crucial
- Egg handling
  - collection
  - storage



# Crop Programs

- **Proper use of pesticides**
  - Use approved products
  - Use according to instructions
  - Proper disposal
- **Keep records**
- **Check records prior to harvesting**



# Crop Programs

- **Packaging Materials**
  - Usage
  - Clean
  - Properly maintained
  - Stored properly



# Personal Hygiene

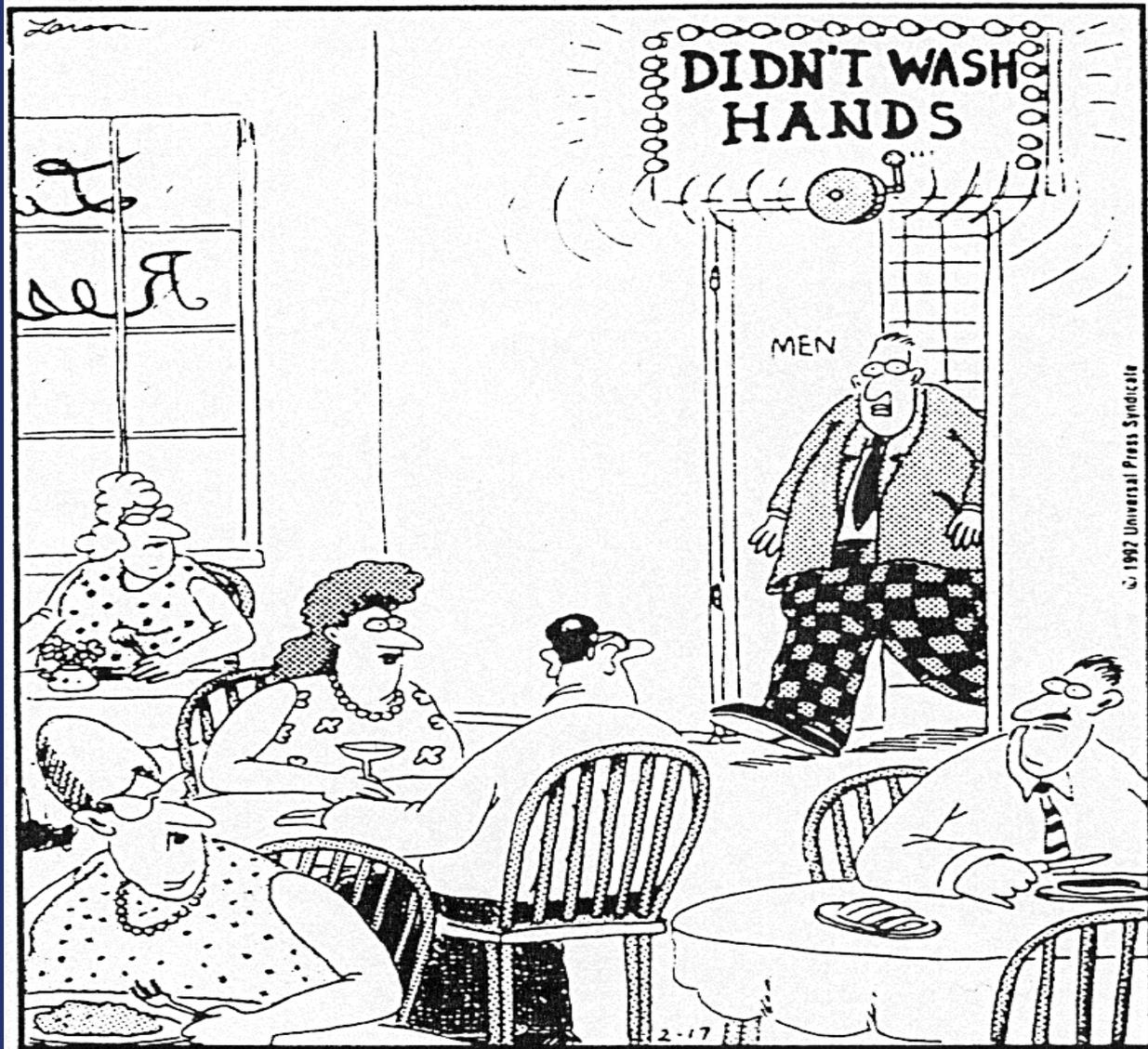
- Most effective way of reducing the spread of pathogens is ???



- Hand washing!
- 15 M microorganisms per hand

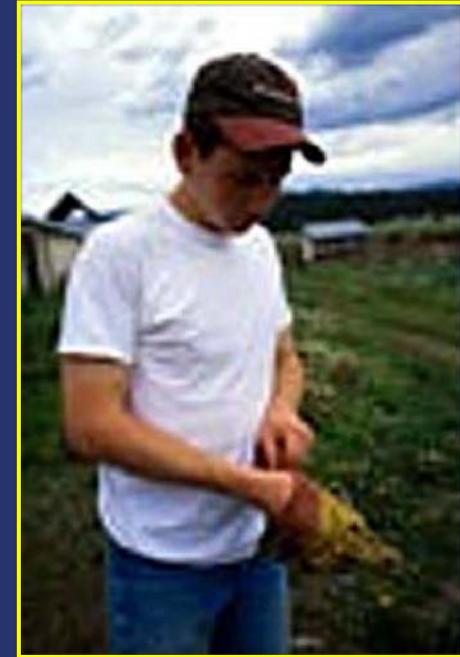
# THE FAR SIDE

By GARY LARSON



# Worker Hygiene

- Management responsibility
- Hygiene basics
- Personal hygiene
- Hand washing
  - Post signs
- Personal work habits



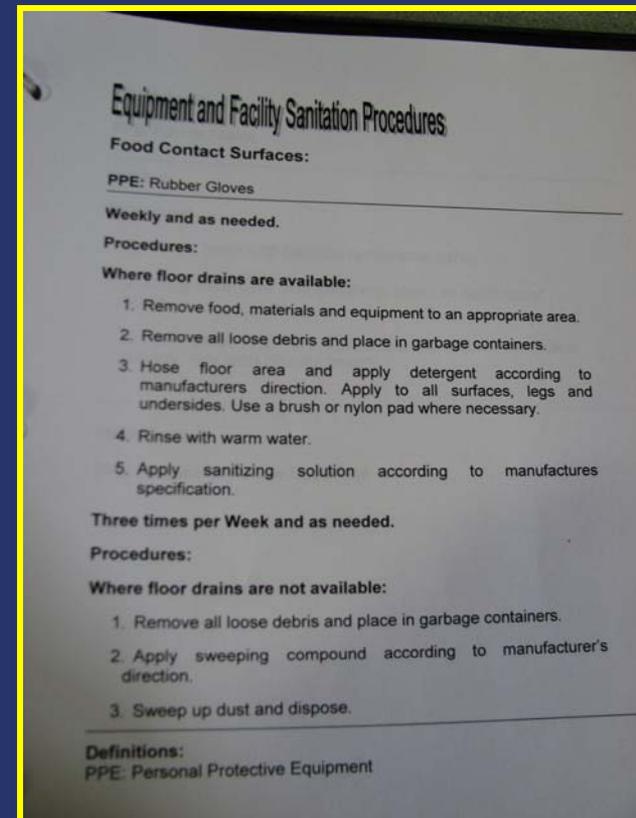
# Staff Training

- Key to safe food
- Your responsibility
- Employees need to know why, who, when, what, where, and how
- Makes business sense



# Operating Procedures

- Write what you do
- Do what you write
- Prove it



**If you did not RECORD IT,  
you did not do it.**

- **Record keeping allows you to**
  - **keep track of farming operations and worker training**
  - **documents your activities should this information be required**





# Food Safety is Everyone's Responsibility



# Questions

