



# KEY PREVENTIVE FOOD SAFETY CONTROLS

The following are considered to be international **best practices** to identify and correct food safety issues early in the production process.

Keeping Food Safe

## Your People



### Knowledge

Are they trained in food handling and safety?



### Hygiene

Do they wear appropriate protective clothing and practice good hygiene?



### Health

Are they healthy while on the job?



### Commitment

Is food safety a top priority for management?

## Your Establishment



### Handling

How do you receive, store and load food? What are the controls at every step?



### Maintenance

Is your establishment in good condition? Is your facility well-constructed and maintained, inside and out?



### Equipment & Flow

Are all tools and containers well maintained and safe for food preparation? Is food moved safely from one point to another?



### Clean

Is everything sanitary and free of pests?



### Processes

Is there an understanding of hazards when treating, preparing and packaging food?

## Your Procedures



### Complaints

Do you have procedures for receiving, investigating and responding to complaints?



### Recalls

Do you have procedures to effectively recall unsafe food?

## YOUR PREVENTIVE CONTROL PLAN:

### Food safety

Does your Preventive Control Plan (PCP) describe the risks to food, and if applicable food animals, including how they are controlled?



### Other requirements

Does your PCP describe the measures to take to meet other regulatory requirements for grades, standards, packaging and labelling?

## TIP:

Check out the following web pages:

- Preventive control plans (PCP)
- Preventive controls for food businesses