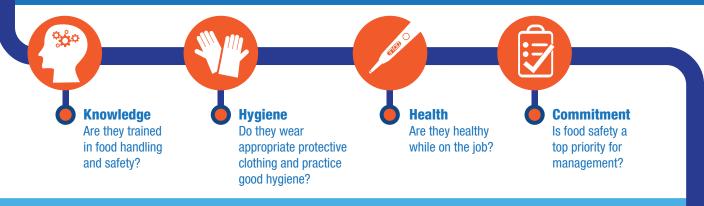
Canadian Food Agence canadienne Inspection Agency d'inspection des aliments

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



Your Establishment

EY PREVENTIVE

D SAFF



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 wellconstructed 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



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



inspection.gc.ca/safefood