



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