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Selected Sections of a Food Safety Plan Teaching Example

Developed by: _____ PCQI Date: _____

Approved by: _____ Plant Manager Date: _____

The information in this example is for training purposes only and does not represent any specific operation. Processing steps may have been omitted or combined to facilitate its use for class exercises. **It is not complete and contains both required and optional information.** Because development of a Food Safety Plan is site specific, it is highly unlikely that this plan can be used in a specific facility without significant modification. Conditions and specifications used (e.g., validation information) are for illustrative purposes only and may not represent actual process conditions.

This Food Safety Plan example is modeled after forms developed for the FSPCA Preventive Controls for Human Food curriculum, and can be modified to reflect the needs of individual establishments. FSPCA has no input on Food Safety Plans for individual establishments.

There is no standardized or mandated format for a Food Safety Plan. The information should be arranged in a progressive manner that clearly explains the thought process for the Hazard Analysis and the individual steps in the Food Safety Plan. Forms used for process Preventive Controls may be adapted for other types of Preventive Controls, but other formats are entirely acceptable if it works for your organization and contains all of the required information.

The following forms are provided as examples. These worksheets can be copied for routine use, but if they are used for official use, they must include details that identify the commercial firm and related information.

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19. Cook Curd.....	18
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23. Press.....	19
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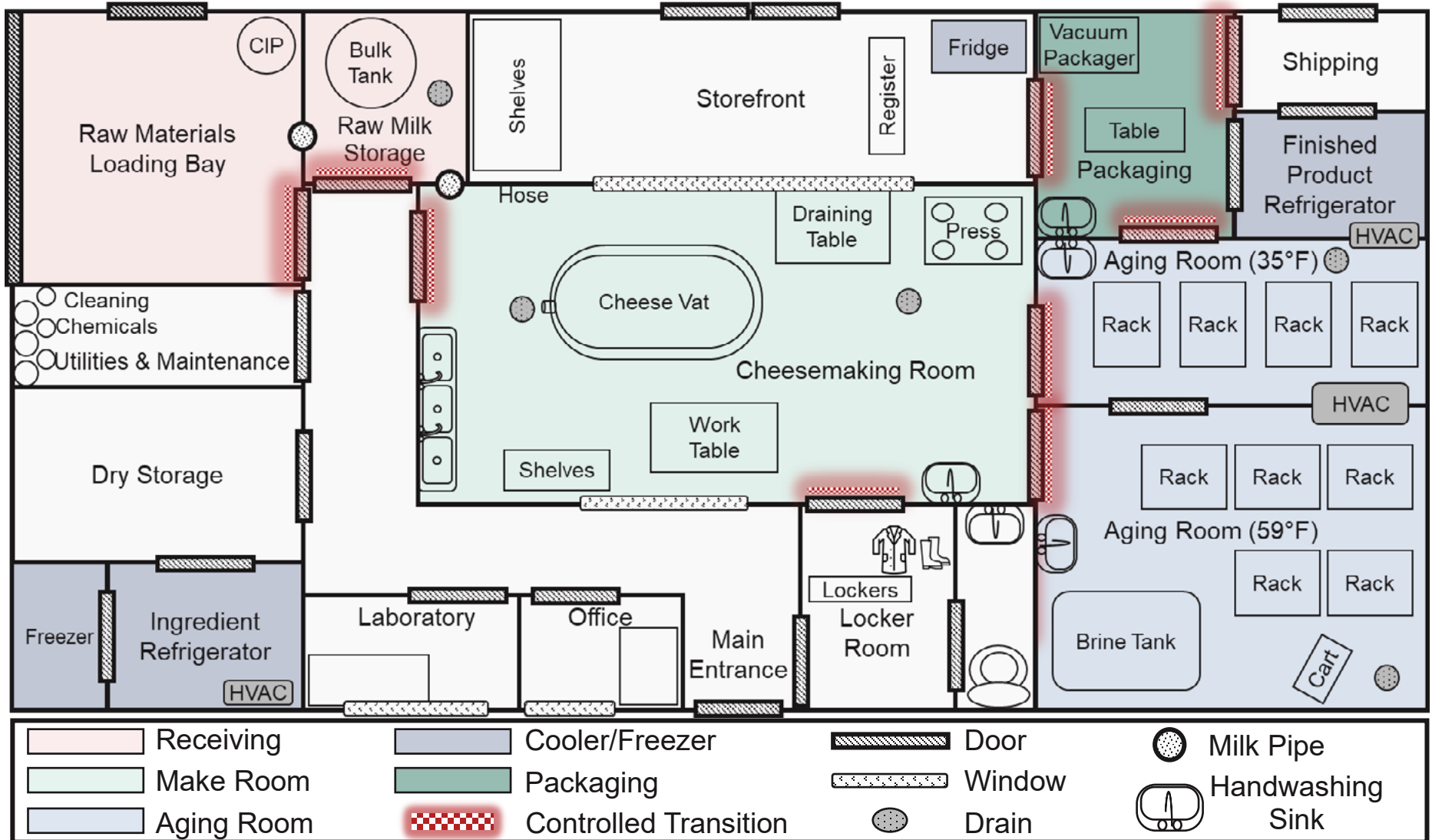
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Plant Layout

Plant layout is not to scale.



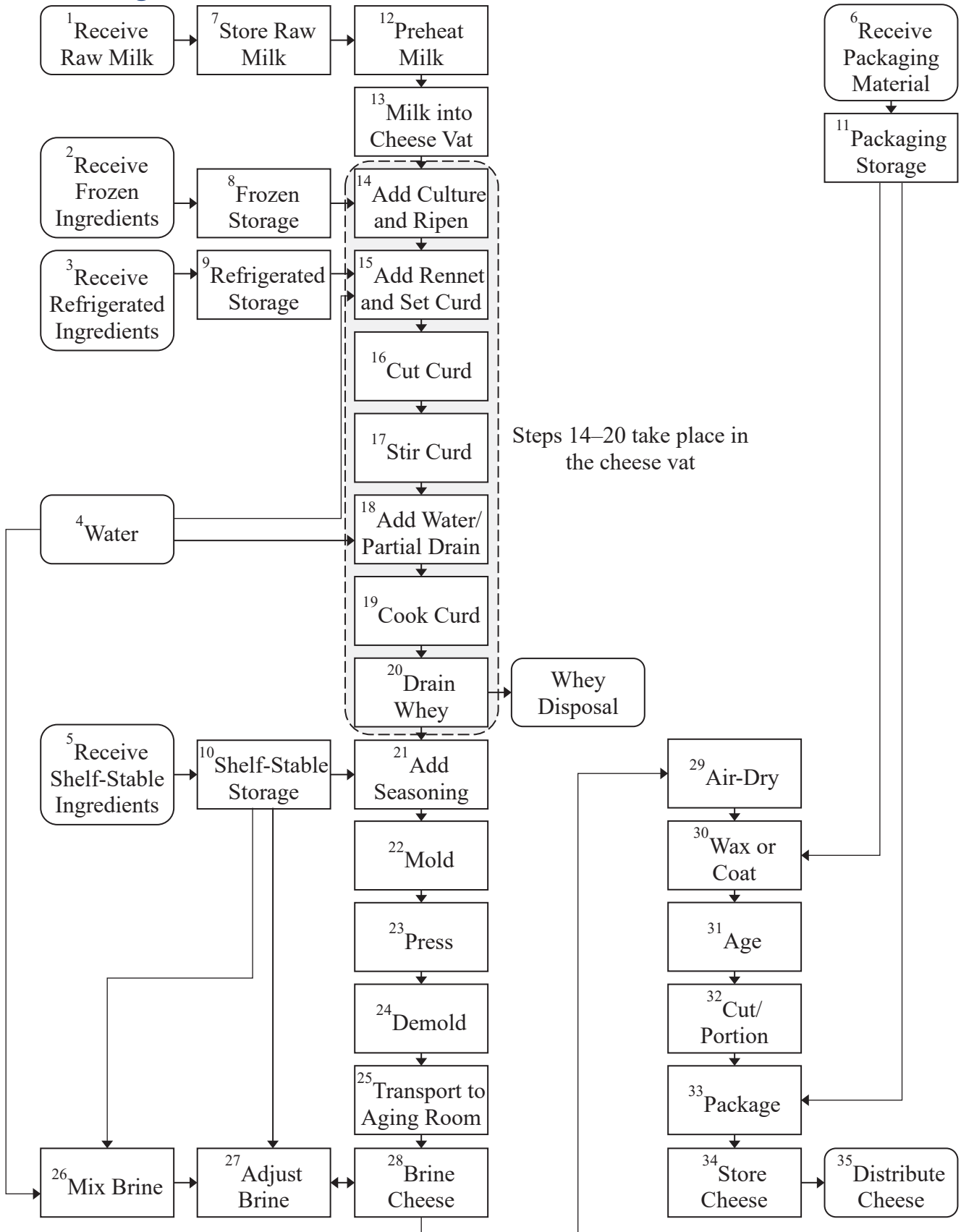
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Company Overview

Product Description

Product Description Distribution, Consumers, and Intended Use	
Product Name(s)	
Product Description, Including Important Food Safety Characteristics	
Ingredients	
Packaging Used	
Intended Use	
Intended Consumers	
Shelf Life	
Labeling Instructions	
Storage and Distribution	
Approved: Signature: Print name:	Date:

Flow Diagram



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Process Narrative

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Hazard Analysis

Highlighted rows denote examples where two different approaches can be used to manage a hazard. It is up to the cheesemaker to select the method most appropriate to their facility, practices, and product.

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(1) Ingredient/processing step	(2) Identify <i>potential</i> food safety hazards introduced, controlled or enhanced at this step	(3) Do any hazards require a Preventive Control?	(4) Justify your decision for column 3	(5) What Preventive Control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the Preventive Control applied at this step?

*Highlighted rows denote examples where two different approaches can be used to manage a hazard. It is up to the cheesemaker to select the method most appropriate to their facility, practices, and product.

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(1) Ingredient/processing step	(2) Identify <i>potential</i> food safety hazards introduced, controlled or enhanced at this step	(3) Do any hazards require a Preventive Control?	(4) Justify your decision for column 3	(5) What Preventive Control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the Preventive Control applied at this step?

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(1) Ingredient/processing step	(2) Identify <i>potential</i> food safety hazards introduced, controlled or enhanced at this step	(3) Do any hazards require a Preventive Control?	(4) Justify your decision for column 3	(5) What Preventive Control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the Preventive Control applied at this step?

PRODUCT(S):		PAGE 13 of 41
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(1) Ingredient/processing step	(2) Identify <i>potential</i> food safety hazards introduced, controlled or enhanced at this step	(3) Do any hazards require a Preventive Control?	(4) Justify your decision for column 3	(5) What Preventive Control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the Preventive Control applied at this step?

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(1) Ingredient/processing step	(2) Identify <i>potential</i> food safety hazards introduced, controlled or enhanced at this step	(3) Do any hazards require a Preventive Control?	(4) Justify your decision for column 3	(5) What Preventive Control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the Preventive Control applied at this step?

Steps 14–20 take place in the cheese vat.

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(1) Ingredient/processing step	(2) Identify <i>potential</i> food safety hazards introduced, controlled or enhanced at this step	(3) Do any hazards require a Preventive Control?	(4) Justify your decision for column 3	(5) What Preventive Control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the Preventive Control applied at this step?

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(1) Ingredient/processing step	(2) Identify <i>potential</i> food safety hazards introduced, controlled or enhanced at this step	(3) Do any hazards require a Preventive Control?	(4) Justify your decision for column 3	(5) What Preventive Control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the Preventive Control applied at this step?

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(1) Ingredient/processing step	(2) Identify <i>potential</i> food safety hazards introduced, controlled or enhanced at this step	(3) Do any hazards require a Preventive Control?	(4) Justify your decision for column 3	(5) What Preventive Control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the Preventive Control applied at this step?

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(1) Ingredient/processing step	(2) Identify <i>potential</i> food safety hazards introduced, controlled or enhanced at this step	(3) Do any hazards require a Preventive Control?	(4) Justify your decision for column 3	(5) What Preventive Control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the Preventive Control applied at this step?

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(1) Ingredient/processing step	(2) Identify <i>potential</i> food safety hazards introduced, controlled or enhanced at this step	(3) Do any hazards require a Preventive Control?	(4) Justify your decision for column 3	(5) What Preventive Control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the Preventive Control applied at this step?

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(1) Ingredient/processing step	(2) Identify <i>potential</i> food safety hazards introduced, controlled or enhanced at this step	(3) Do any hazards require a Preventive Control?	(4) Justify your decision for column 3	(5) What Preventive Control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the Preventive Control applied at this step?

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Process Preventive Controls

Process Control Steps	Hazard(s)	Critical Limits	What	Monitoring			Corrective Action	Verification	Records
				How	Frequency	Who			

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Process Control Steps	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			

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Process Control Steps	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			

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Process Control Steps	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			

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Process Control Steps	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			

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Process Control Steps	Hazard(s)	Critical Limits	What	Monitoring			Corrective Action	Verification	Records
				How	Frequency	Who			

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Food Allergen Preventive Controls

Allergen Verification Listing

Product	Allergen Statement

Allergen Scheduling and Cleaning Implications

Production Line Allergen Assessment

Product Name	Production Line	Intentional Allergens							
		Egg	Milk	Soy	Wheat	Tree Nut	Peanut	Fish	Shellfish

Scheduling Implications

Allergen Cleaning Implications

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Allergen Controls

Allergen Control Step	Hazard(s)	Criterion	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			

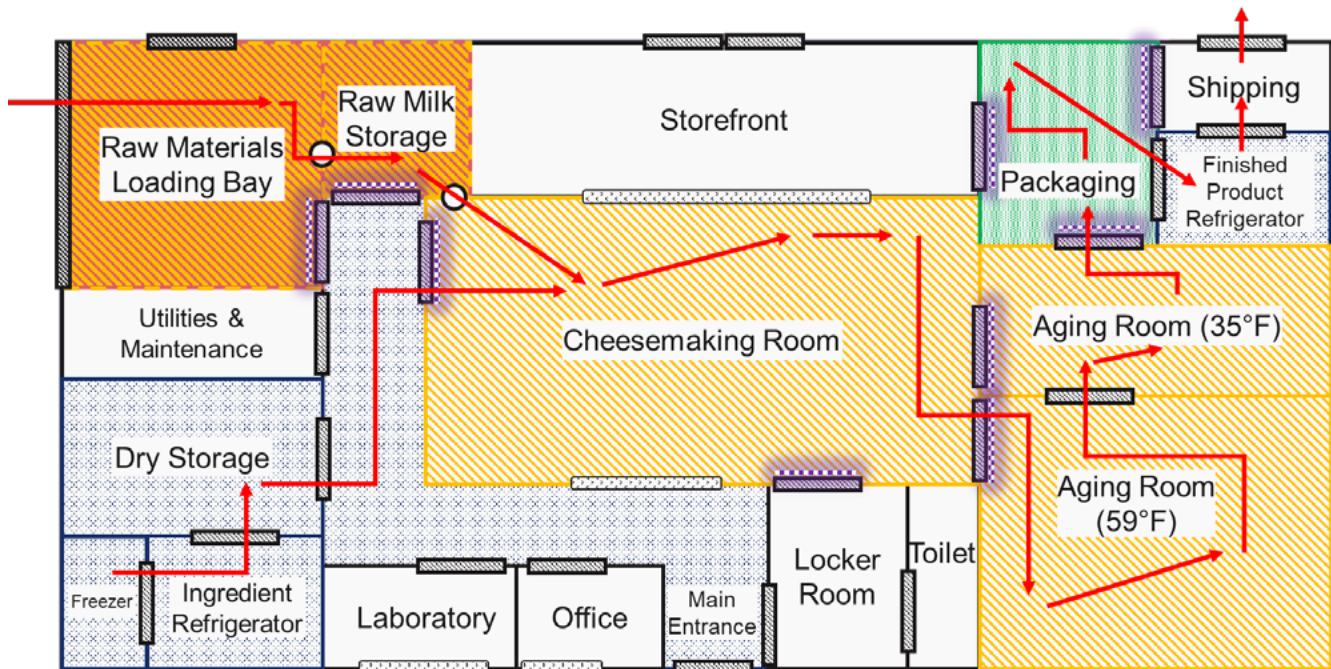
Sanitation Preventive Controls

Cleaning and Sanitizing Procedure

Location	
Purpose	
Frequency	
Who	
Procedure	
Monitoring	
Corrections	
Records	
Verification Activities	

Hygienic Zoning

Hygienic Zone Map



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Who

Procedures

Monitoring

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Corrections

Records

Verification Activities

Environmental Monitoring for Sanitation Control Verification

Purpose	
Sample Identification	
Sampling Procedure	
Laboratory	
Test Conducted	
Interpretation of Results	
Action of a Negative Result	
Corrective Action for a Positive Result	

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Supply-Chain-Applied Preventive Controls

Verification Procedures for Supply-Chain-Applied Control Ingredients

Raw Milk

Hazards Requiring a Supply-Chain-Applied Control	
Preventive Controls Applied by the Supplier	
Verification Activities and Procedures	
Records	

Seasonings (Pepper, Herbs)

Hazards Requiring a Supply-Chain-Applied Control	
Preventive Controls Applied by the Supplier	
Verification Activities and Procedures	
Records	

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