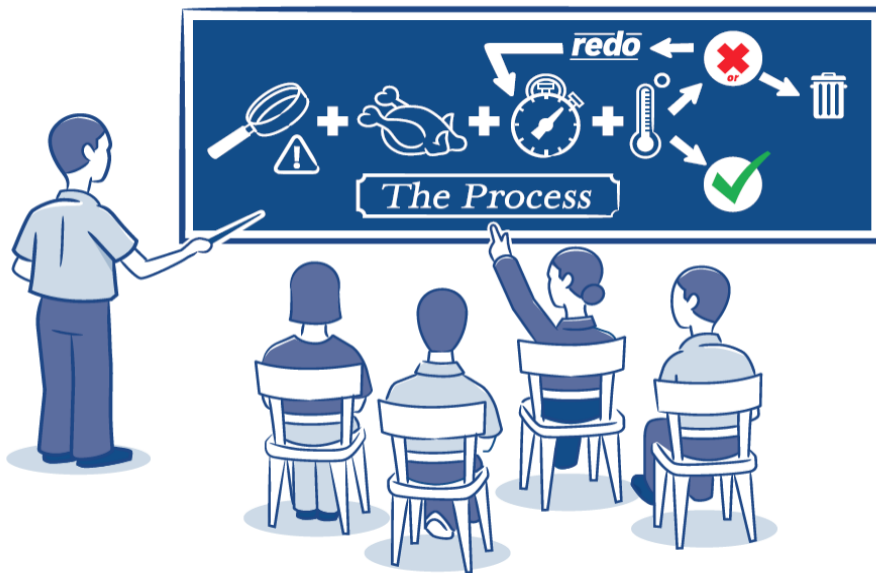


Food Safety Plan

Quality Jam Products Inc.

BLUEBERRY JAM



Ministry of
Health

Product Description

Product description	
1. What is your product name and weight/volume?	Blueberry Jam
2. What type of product is it (e.g., raw, ready-to-eat, ready-to-cook, or ready for further processing, etc.)?	Ready to Eat (RTE)
3. What are your product's important food safety characteristics (e.g., acidity, a_w , salinity, etc.)?	65.0 \pm 0.5°Brix, pH < 3.5, thermal processed, reduced water activity.
4. What allergens does your product contain?	Contains sulphites
5. What restricted ingredients (preservatives, additives, etc.) does your product contain, and in what amounts (e.g., grams)?	None
6. What are your food processing steps (e.g., cooking, cooling, pasteurization, etc.)?	Receiving, Storage of Raw Materials and Packaging, Wash Fruit, Measure Ingredients, Cook, Package, Label, Case, Storage, Distribution
7. How do you package your product (e.g., vacuum, modified atmosphere, etc.) and what packaging materials do you use?	Jam is packaged in glass bottles with label. Bottles are packed in corrugated boxes, 12 jars per box (shipping carton).
8. How do you store your product (e.g., keep refrigerated, keep frozen, keep dry) in your establishment and when you ship your product?	Stored and distributed at ambient temperature.
9. What is the shelf life of your product under proper storage conditions?	One year.
10. How is the best before date to be noted on your product?	The best before date is printed on the plastic container label as YYMMDD. Example 21AU10 (August 10, 2021).
11. Who will consume your product (e.g., the general public, the elderly, the immunocompromised, infants)?	General public
12. How might the consumer mishandle your product, and what safety measures will prevent this?	Consumers are instructed to keep product refrigerated after opening to prevent mold growth and ensure product meets shelf life.
13. Where will the product be sold?	Wholesale, retail
14. What information is on your product label?	Product labels meet the requirements of the federal food and drug regulations.

Incoming Materials

Ingredients	
Blueberries	Sugar
Lemon Juice – single strength (contains sulphites)	
Food contact processing aid materials	
None	
Food contact packaging materials	
Glass jar with lid	
Non-food contact packaging materials	
Labels	Shipping cartons
Tape	
Chemicals (hand washing, sanitation and maintenance)	
Hand soap	Sanitizer
Hand sanitizer	Detergent
Degreaser	

Process Flow

Process Step Number	Process step (e.g., washing, cooling, drying)
1	Receiving
2	Storage of Raw Materials and Packaging
3	Wash Fruit
4	Measure Ingredients
5	Cook CCP1B
6	Package
7	Label
8	Case
9	Storage
10	Distribution

Hazard Analysis and Controls

Process steps	Biological, chemical, and physical hazards	Measures that can be taken to control the hazards
1.Receiving – Ingredients	<p>Biological: Potential pathogen contamination due to poor agricultural practices</p> <p>Chemical: Contamination and presence of natural toxin(s), environmental chemical residues, and sanitation chemicals</p> <p>Physical: Contamination of foreign material (such as dirt, bits of wood) due to receipt of non-compliant products and improper harvesting practices</p>	<p>Transportation, Receiving and Storage</p> <p>All ingredients are purchased from approved supplier.</p> <p>Inspect all incoming ingredients produce for quality and freshness.</p> <p>Packing slips are signed and dated. Record on receiving log.</p>
1. Receiving Food Contact Packaging Materials – 250 mL glass jars.	<p>Biological: Pathogen contamination due to contamination at supplier level</p> <p>Chemical: Contamination and presence of allergen(s), chemical residues, and sanitation chemical(s) at supplier level</p> <p>Physical: Contamination of foreign material(s)</p>	<p>Transportation, Receiving and Storage</p> <p>Use and purchase only food contact packaging material which is food-grade and approved by Health Canada.</p> <p>All packaging must be received intact and with no damage. Any packaging with damage must be rejected.</p> <p>Packaging materials are inspected at receiving and packing slips are signed and dated.</p>
1. Receiving non-food contact packaging materials: Labels, Shipping Cartons, Tape.	None	<p>Transportation, Receiving and Storage</p> <p>The non-food contact packaging material should not be in contact with the product or be source of contamination.</p> <p>Materials are inspected at receiving and packing slips are signed and dated.</p>
1. Receiving of sanitation chemicals.	<p>Chemical: Potential chemical contamination due to receipt of non-compliant products</p>	<p>Transportation, Receiving and Storage</p> <p>Use and purchase only sanitation chemicals that are food-grade and approved by Health Canada. MSDS sheets are available.</p> <p>Materials are inspected at receiving and packing slips are signed and dated.</p>

Process steps	Biological, chemical, and physical hazards	Measures that can be taken to control the hazards
2. Storage of Raw Materials and Packaging	<p>Biological: Potential pathogen contamination due to pests and unsanitary conditions</p> <p>Chemical: Contamination due to improper receiving of non-food chemicals (sanitation chemicals)</p> <p>Physical: Contamination of foreign material (such as dirt, hair, bits of wood, plastic, glass)</p>	<p>Transportation, Receiving and Storage Premises</p> <p>Store products appropriately and use FIFO inventory procedures.</p> <p>Protect products and store products away from cooler wall and off the floor. Follow sanitation plan.</p> <p>Do not receive sanitation chemicals at the same time as receiving ingredients or packaging.</p> <p>Monitor establishment condition and temperature of freezers and coolers.</p>
3. Wash Fruit	<p>Biological: Potential pathogen contamination due to contaminated water supply</p> <p>Pathogen contamination due to unsanitary equipment and employee mishandling and hygiene</p> <p>Chemical: Potential heavy metal, environmental contamination due to contaminated water supply</p>	<p>Premises</p> <p>Establishment uses well water. Water potability test is done weekly by Health Authority.</p> <p>Berries are washed in a sanitized sink and drained and put in plastic NSF tub and transferred to kettle.</p> <p>Personnel Hygiene and Training</p> <p>A personnel training program is in place.</p> <p>Sanitation</p> <p>A sanitation program is in place.</p>
4. Measure Ingredients.	<p>Biological: Contamination and growth of pathogen (<i>Coliforms, Salmonella, Listeria m, E. coli, Staphylococcus aureus</i>) due to time and temperature abuse, unsanitary equipment and employee mishandling and hygiene</p> <p>Chemical: contamination with cleaning/sanitizing chemicals</p> <p>Physical: Contamination of foreign material (such as dirt, hair, bits of packaging, plastic, metal fragments)</p>	<p>Personnel Hygiene and Training</p> <p>Monitor employee personnel hygiene practices (e.g., handwashing).</p> <p>Sanitation</p> <p>Clean and sanitize equipment and area as per the sanitation plan.</p>
5. Cook	<p>Biological: Pathogen survival due to improper agitation, improper temperature distribution, and/or improper application of time / temperature combinations (e.g., <i>Salmonella spp., Shigella spp., Escherichia coli, Escherichia coli O157:H7, Listeria monocytogenes, Clostridium botulinum</i>)</p>	<p>CCP 1B</p> <p>Jam Processing SOP</p> <p>Temperature of kettle is monitored by production employee and recorded on Batch Report.</p> <p>Calibrate thermometer as per preventative maintenance program</p>

Process steps	Biological, chemical, and physical hazards	Measures that can be taken to control the hazards
9. Package	<p>Biological: Pathogen growth due to time and temperature abuse</p> <p>Pathogen contamination due to unsanitary equipment</p> <p>Physical: Hazardous extraneous material (glass) due to breakage during filling operation</p>	<p>Personnel Hygiene and Training, Sanitation</p> <p>A sanitation program is in place. Personnel hygiene program in place.</p> <p>Personnel are trained on glass breakage procedure.</p>
11. Label	None identified	
11. Case	None identified	
13 Storage	<p>Biological:</p> <p>Pathogen contamination due to damaged finished product and unsanitary conditions.</p> <p>Physical:</p> <p>Hazardous extraneous material (glass) due to improper damage during finished product storage.</p> <p>Hazardous extraneous material (dirt and debris) due to improper handling during storage.</p>	<p>Premises, Transportation, Receiving and Storage, Sanitation</p> <p>Store products appropriately and use FIFO inventory procedures.</p> <p>Protect products and store products away from warehouse wall and off the floor.</p> <p>Follow housekeeping procedures in Sanitation Plan</p>
14 Distribution.	<p>Biological: None identified</p> <p>Chemical: None identified</p> <p>Physical: None identified</p>	<p>Transportation, Receiving and Storage</p> <p>Palletizing SOP: Use undamaged pallets, proper shrink wrapping and personnel hygiene practices. Load trucks quickly.</p> <p>Use FIFO inventory procedure when shipping finished products. Complete Shipping Log for each outgoing shipment.</p>

Food Safety Plan Table: Meets B.C. Regulatory Requirements

PRODUCT NAME: Blueberry Jam

1. Identifying Hazards (Regulatory Requirement*)	2. Identifying Critical Control Points (Regulatory Requirement*)	3. Establishing Critical Limits (Regulatory Requirement*)	4. Establishing Monitoring Procedures (Regulatory Requirement*)	5. Establishing Corrective Actions (Regulatory Requirement*)	6. Establishing Verification Procedures (Pending Regulatory Requirement)	7. Keeping Records (Pending Regulatory Requirement)
<p>Biological hazard: Pathogen survival due to improper agitation, improper temperature distribution, and/or improper application of time / temperature combinations (e.g., <i>Salmonella</i> spp., <i>Shigella</i> spp., <i>Escherichia coli</i>, <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i>, <i>Clostridium botulinum</i>)</p>	<p>CCP#1B Cooking</p>	<p>The temperature of the jam must be at least 85°C for a minimum of 1 minute.</p>	<ol style="list-style-type: none"> 1. Production line employee measures the temperature of the product in the kettle for every cooking batch. A digital probe thermometer is used to measure the temperature of the product in the middle of the kettle. Wait until the thermometer reading is steady. 2. Production line employee records result for each batch on the Batch Report 	<p>When critical limits are not met for the batch of jam:</p> <ol style="list-style-type: none"> 1. The fruit jam must be cooked for a longer period of time until the product’s internal temperature reaches at least 85°C for a minimum of 1 minute, or the product must be destroyed. 2. Immediately investigate the cause of the non-conformance and take necessary corrective actions to prevent reoccurrence. 3. Record all non-conformances and corrective actions taken on the Batch Report including date, time and initials. 	<ol style="list-style-type: none"> 1. At the end of each production day, Production Supervisor reviews the Batch Report to ensure that it has been properly completed. 2. Once per week, Production Supervisor ensures that the temperature check follows the written monitoring procedure (Jam Processing SOP). 3. If non-conformance is found during the verification procedure, Production Supervisor immediately investigates the cause of the non-conformance and takes necessary corrective actions to prevent reoccurrence. 4. Production Supervisor records all observations on the Batch Report 	<p>Batch Report</p>