

Food Safety Plan

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Extension and Outreach

Food Safety Plan

- All companies must have plan by June 2012
- More detailed than a traditional HACCP Plan
- New concept of proof of compliance
 - More than prevention
- Companies must evaluate known and **reasonably foreseeable** hazards
- Science (validation) and Risk-based (traditional contamination) prevention strategies (interventions), monitoring (written), and record keeping (traceability)
- Each program requires a separate hazard analysis

HACCP versus FSP

- Hazards: Biological, Physical, Chemical, Allergen, Radiological
- Flow diagram from farms to end user with ALL supplier
- Must perform a Hazard Analysis with HACCP Prerequisite Plans
 - GAP/GMP/Process Control
 - Recall Plans
 - Sanitation
 - Personnel Hygiene
 - Environmental monitoring
 - Supplier verification-not just letter
 - Allergen Control-proof of prevention of cross contamination