Food Safety

- Conditions and practices that preserve the quality of food to prevent contamination and foodborne illnesses
- Food-borne illness (also known as “food poisoning”) happens when a person gets sick from eating food that has been contaminated
- Every year, an estimated 11 to 13 million Canadians suffer from illnesses caused by food-borne illness

The most common symptoms may include the following: stomach cramps, nausea, vomiting, diarrhea, fever

Food can be contaminated by bacteria, viruses, parasites, toxins, chemicals, and physical particles

Consumer Expectations

- Ultimate consumer expectation is that the food they purchase is safe
- Surveys show that consumers assume that products sold directly undergo the same inspection as that sold through retail outlets

Best Practices for Horticulture

- Appropriate use, handling and storage of agricultural chemicals
  - Registered for use
  - Follow label instructions
  - Adhere to pre-harvest intervals
  - Appropriate storage
- Proper handling of manure

Horticulture GPPs

- Water
  - Quality and temperature important
  - Potable quality for spraying, hydrocooling, washing and fluming
  - Tested twice a year
- Ice made from potable water
- Packaging materials
  - Appropriate for food use
  - New
  - Reusable must be cleaned and disinfected
**Horticulture GPPs**

- Proper storage of product
- Product must be held at proper temperatures
- Store in:
  - Designated areas
  - Off the ground
  - Away from walls
  - Clean and well maintained

**Horticulture GPPs**

- Personal hygiene facilities
  - Adequate number of toilets
  - Ability to wash and clean hands
  - Cleaned and stocked regularly
- Employee training
  - Annual food safety training

**Horticulture GPPs**

- Records
  - Pesticide application records include date, chemical applied, quantity, rate, production site information, pre-harvest interval, who
  - Manure/fertilizer application: date, what, rate, who, crop
  - Water tests
  - Cleaning and maintenance of premises, including washrooms
  - Harvest and storage records
  - Employee training
  - Deviations and corrective actions

**Livestock Best Practices**

Common elements for all the livestock programs

- Receiving new animals
  - Require treatment history including broken needle incident records
- Animal identification essential

**Using Animal Health Products (AHP)**

- Medicated feed
  - AHP must be registered for use on animal species or have an off-label vet prescription
  - Follow label instructions or vet prescription directions
  - Ensure proper mixing of AHPs in the feed
  - Proper sequencing to ensure that medicated mix does not contaminate non-medicated feed
- Medicated water
  - Same procedure apply to the use of medicated water

**Using Animal Health Products**

- Medicated feed and AHP storage
  - Prevent contamination during feed storage
  - Identify bins
  - Store AHP according to label directions
- AHP treatment
  - Use properly to prevent chemical residues
- Records
  - Feed: type, amount, AHP used, animal ID, dosage, who
  - Treatment: date, animal ID, product used, dosage, administration route, withdrawal period, who
Proper Injections
• Securely restrain animals
• Use sharp needles – not bent or burred
• Properly administer injections
• Use proper needle length and gauge
• Use detectable needles
• Use clean equipment
• Discard all used needles into a sharps container
• Document broken needles

Good Production Practices...
• Shipping
  – Monitor withdrawal periods
  – Clean trucks
• Corrective actions
• Review records

Poultry Best Practices
• Protocols for the use of medicated feed and animal health products same as livestock
  – Samples required for each load
• Water quality important
  – Closed watering system preferred
  – Water lines should be cleaned and disinfected between flocks
• Medication withdrawal

Poultry GPPs
• Waste management
  – Remove dead birds
  – Proper manure management
• Flock records
  – AHP usage and withdrawal
  – Feed and water consumption
  – Mortality
  – Flock disposal
  – Egg count
  – Storage temperatures
  – Water tests

Eggs
• Gather regularly
• Segregate
• Clean and disinfect
• Temperature control
  – Storage temperatures at or below 7°C
  – Records
• Proper storage
  – clean and disinfect
• Clean packaging

Operating Procedures
• Write what you do
• Do what you write
• Prove it
If you did not RECORD IT, you did not do it.

- Record keeping allows you to
  - keep track of farming operations and worker training
  - documents your activities should this information be required

Producer Programs
- Verified Beef Production (VBP)
- Canadian Quality Assurance (CQA)
- Start Clean, Stay Clean
- Food Safe Farm Practices
- Safe, Safer, Safest
- Canadian Quality Milk (CQM)
- CTMA On-Farm Food Safety Program
- CanadaGAP

Food Safety is Everyone’s Responsibility