

Jurisdictional Scan of Food Safety Management Programs: Emphasis on Small Operators

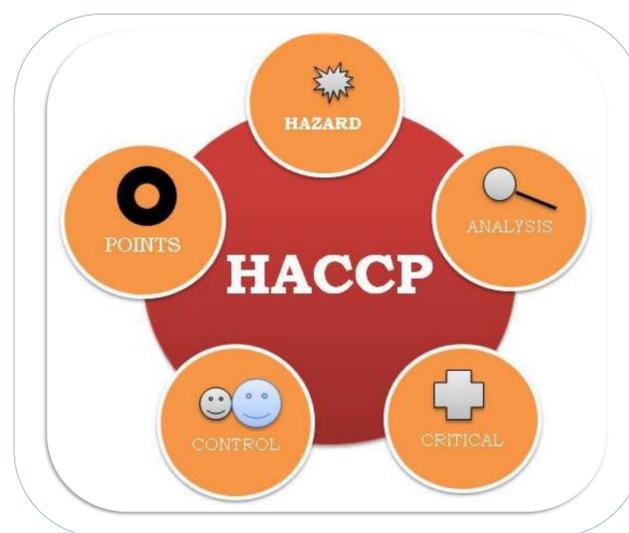
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The Research Question

Does the benefits of enforcing a mandatory FSMP on small operators outweigh the burden of cost, maintenance, enforcement, and implementation of it? Do any governments have laws regarding a mandatory FSMP?

Methods

- Reviewed food regulations in Canada, the United States of America, the United Kingdom and Australia
- Compared guidance documents provided by each country to support food processors



Background

- FMSP in Canada have been used in the past to address food safety concerns in Federal establishments (Meat and Poultry⁵, and Fish Act⁶)
- Roughly 4.4 million foodborne illness cases annually in Canada, costing the government \$4.4 billion annually⁷.
- Pillsbury and NASA were the ones to develop the HACCP System

Results

- In Alberta, there are mandatory laws for a FSMP in food processors. Alberta Health Services created the Serving Safer Food Alberta Guidebook with the help of their communities¹
- In the USA, the FDA started a voluntary FSMP program which provided a guidance document called Managing Food Safety: A Manual for the Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments²
- In the UK, there are mandatory laws for a FSMA in all food processors. Their Food Standards Agency created a document called Safer Food Better Business For Caterers³
- In Australia, there are mandatory laws for a FSMP in food processors. Victoria State was the only region to provide a guidance document called Food safety program template⁴
- Documents that can be personalized (Alberta & UK) are preferred over technical documents (USA & Aus)

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To know more

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