



Port Maitland Plant

109 Siddall Road
Lowbanks, Ontario, Canada
N0A 1K0

HACCP/ Food Safety Manual



Approved by:

Sohail Khan, Plant Manager

Melissa Munday, Manager, Quality & Food Safety

Telephone No. (905)-774-7476

Fax No. (905)-774-3509

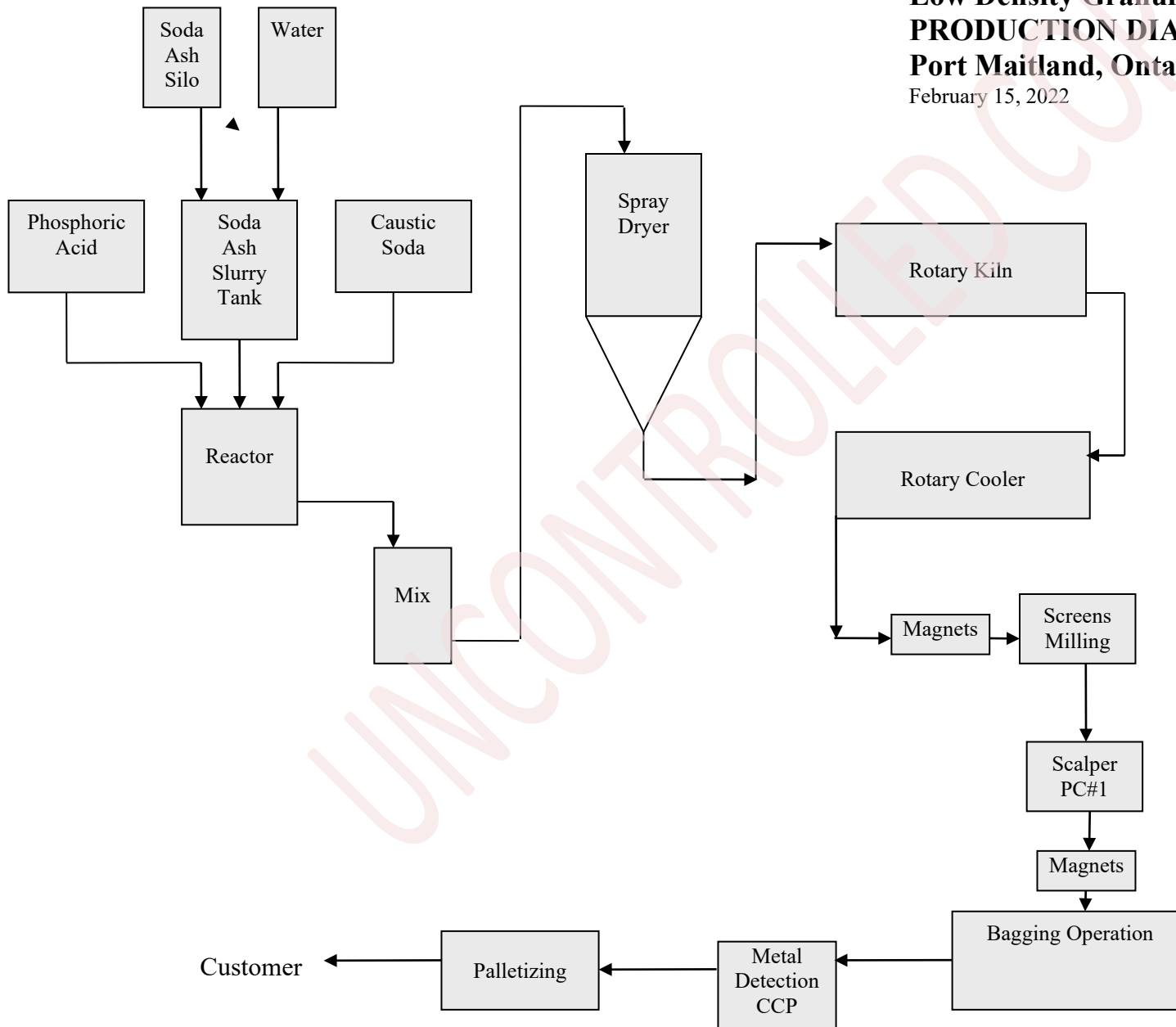
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HACCP/Food Safety Manual

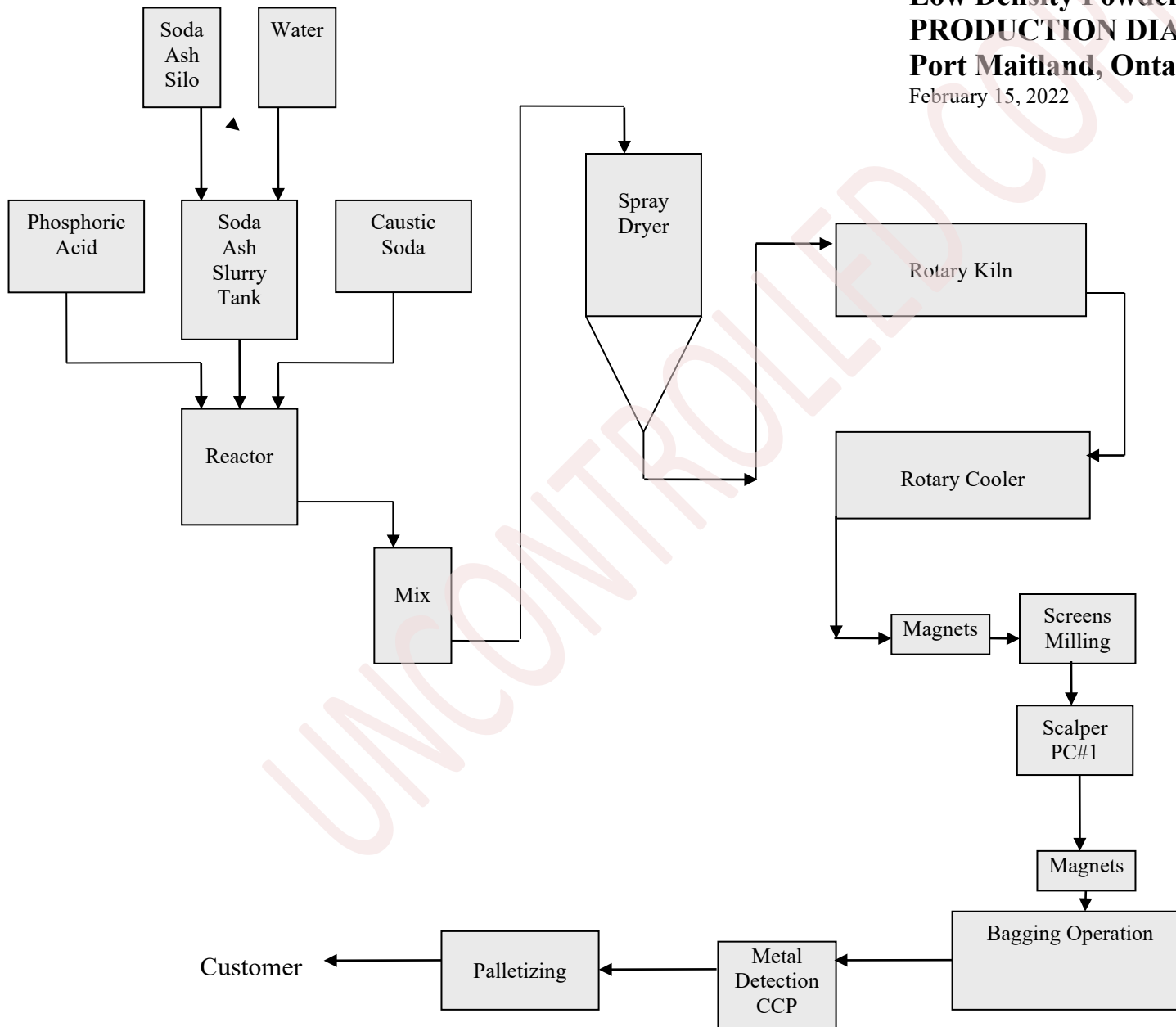
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Low Density Granular - STPP
PRODUCTION DIAGRAM
Port Maitland, Ontario, Canada
February 15, 2022



Low Density Powder - STPP
PRODUCTION DIAGRAM
Port Maitland, Ontario, Canada
February 15, 2022



HACCP/Food Safety Plan

Process Steps	CCP/Haz. #	Hazard Description	Critical limits	Monitoring Proc.	Deviation Proc.	Verification proc.	HACCP records
Bagging Line #1 Metal Detection	CCP #1	<i>Physical hazards of metallic nature.</i> Metal contamination (ferrous, non-ferrous and stainless), and loose metal parts.	Metal detection limit: 2.0 mm ferrous, 2.5mm nonferrous and 3.0 mm stainless steel. Operating reject system.	Packing operator will check/calibrate metal detection unit prior to each Food Grade run, at the start of each shift and at the end of the Food Grade run. Perform by placing the 3 wands individually through metal detector on belt. Check to ensure that the reject chute operates. Rejected product will be checked as per Metal Detection Procedure (PM-GMP-1002).	Quarantine and reprocess all products since last successful check through the metal detector once functioning properly. Complete HACCP/Food Safety Deviation Plan Report. (PM-GMP-1001).	Operations Manager/designate verifies metal detection tests are documented during their daily review.	Metal detection check sheet PM-GMP-5005 Complete HACCP/Food Safety Deviation Plan Report (PM-GMP-1001).
Sacking Metal Detection	CCP #2	<i>Physical hazards of metallic nature.</i> Metal contamination (ferrous, non-ferrous and stainless), and loose metal parts.	Metal detection limit: 2.0 mm ferrous, 2.5mm nonferrous and 3.0 mm stainless steel. Operating reject system.	Packing operator will check/calibrate metal detection unit prior to each Food Grade run, at the start of each shift and at the end of the Food Grade run. Perform by placing the 3 wands individually through metal detector via magnet opening. Check to ensure that the alarm light illuminates. Rejected product will be checked as per Metal Detection Procedure (PM-GMP-1002).	Quarantine and reprocess all products since last successful check by dumping in the rework station and repackaging through the metal detector once functioning properly. Complete HACCP/Food Safety Deviation Plan Report (PM-GMP-1001).	Operations Manager/designate verifies metal detection tests are documented during their daily review.	Metal detection check sheet PM-GMP-5006 Complete HACCP/Food Safety Deviation Plan Report (PM-GMP-1001).
Bagging Line #2 Metal Detection	CCP #3	<i>Physical hazards of metallic nature.</i> Metal contamination (ferrous, non-ferrous and stainless), and loose metal parts.	Metal detection limit: 2.0 mm ferrous, 2.5mm nonferrous and 3.0 mm stainless steel. Operating reject system.	Packing operator will check/calibrate metal detection unit prior to each Food Grade run, at the start of each shift and at the end of the Food Grade run. Perform by placing the 3 wands individually through metal detector on belt. Check to ensure that the reject chute operates. Rejected product will be checked as per Metal Detection Procedure (PM-GMP-1002).	Quarantine and reprocess all products since last successful check through the metal detector once functioning properly. Complete HACCP/Food Safety Deviation Plan Report. (PM-GMP-1001).	Operations Manager/designate verifies metal detection tests are documented during their daily review.	Metal detection check sheet PM-GMP-5005 Complete HACCP/Food Safety Deviation Plan Report (PM-GMP-1001).

Notes : **Food Grade run** is the total period of time that only food grade product is being produced or packaged without a changeover.
Quarantine: Each pallet produced during a CCP failure is tagged with red/white checkered tape to signify that it must not be shipped. Pallets are segregated where possible.
 Approved by: HACCP/Food Safety Team