

Serving Safer Food Alberta

**Michael Sidra MBA, CPHI(C)
Certified HACCP Auditor (ASQ)**

**HACCP Program Coordinator
Alberta Health Services**



Serving Safer Food
Alberta Guidebook



Overview

- Serving Safer Food Overview
- Pilot Project Activities
- Results & Opportunities
- HACCP in Alberta



Serving Safer Food Overview

Provincial Auditor General recommendations

- Utilize advanced food safety systems referencing HACCP systems

Program design

- Literature review
- Safer Food Better Business Program stood out!

Serving Safer Food Overview

- FAO/WHO document references Safer Food Better Business as an alternative to traditional HACCP.

“The system merges both the general (i.e. prerequisites) and specific (i.e. HACCP) hazards ...”

Focus is on record keeping by exception, i.e. making a written record only when things go wrong and corrective action is undertaken.”

Source: FAO/WHO guidance to governments on the application of HACCP in small and/or less developed food businesses” p.74

=



Serving Safer Food Alberta



- Easy to understand
- Food Safety system stays with the business
- Follows Alberta Food Legislation
- Based on international best practices
- Multifaceted approach for evaluation
- Limited paperwork
- Facilitate on the job training
- Module based



Employee Hygiene and Training



Employee Hygiene

Safety Point	Why?	How do you do this?
<p>Staff must wash their hands before preparing food.</p> 	<p>Hand washing is one of the best ways to prevent harmful bacteria from spreading.</p>	<p>Train all staff to wash their hands before preparing food.</p> <p>Monitor staff to ensure they are washing their hands and following proper hand washing procedures.</p>
<p>All staff must wear clean clothes when working with food. Work clothes must not be worn outside food preparation areas.</p> 	<p>Clothes can bring dirt and bacteria into the kitchen.</p> <p>Ideally, work clothes must fit well with no outside pockets and be light in color, so dirt can easily be seen.</p> <p>Staff must not smoke, eat food, chew gum or drink when preparing food.</p>	<p>Check off what applies to your facility or write down what you do.</p> <ul style="list-style-type: none"> <input type="checkbox"/> Clean clothes are provided for employees. <input type="checkbox"/> Employees are required to bring their own clean clothes. <input type="checkbox"/> Other: <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>Train and monitor your staff to refrain from smoking, eating, drinking or chewing gum when preparing food.</p>

Diary

- Records by exception
- Critical control monitoring records

Serving Safer Food Diary



Pilot Project

5 Zones

26 EHOs

88 participating
facilities

– *North Zone* –
Fred Cundict
Kosoo Ng
Jeff Lowry
Wen Li
Annerley Boyo
Eleanor Tyerman
Jeff Hammer

– *Central Zone* –
Manny Ahmad
Tricia Herridge
Zaheen Nanji
Ian Plischke
Quentin Schatz

– *South Zone* –
Ken Longmore
Kristen Dykstra
John Younger

– *Calgary Zone* –
Pauline Jackson
Dianne Brownless
Melissa Chandler
Jeremy Donaldson
Jenny Brown

– *Edmonton Zone* –
Michael Sidra
Philippa Armstrong
Lindsay Freistadt
Sarah Stephen
Ihsan Sassi
Michael Khan

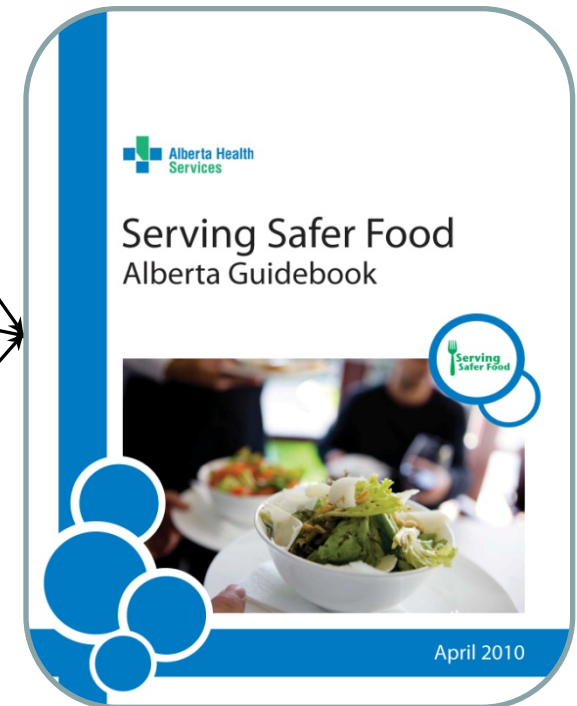
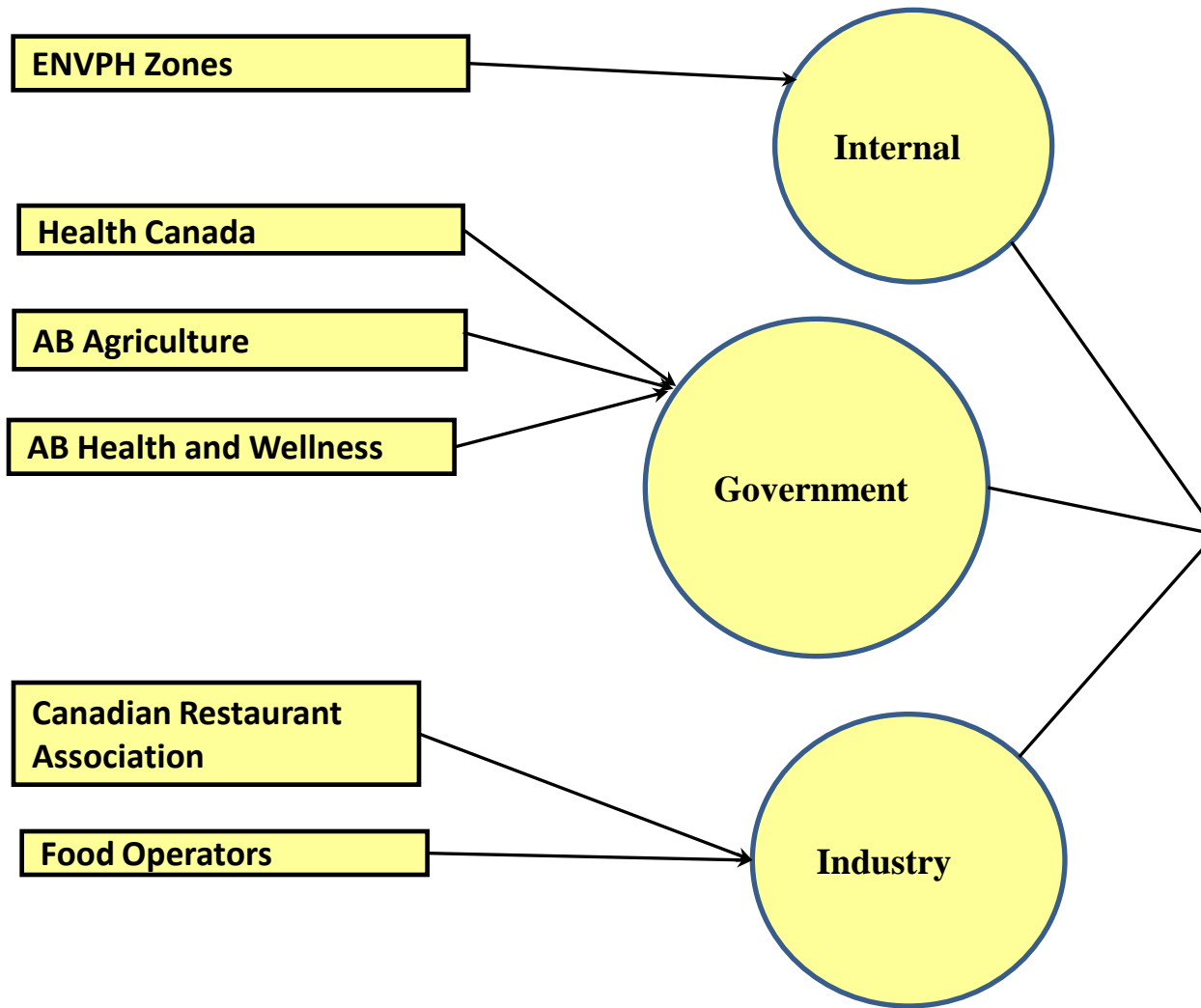
Pilot Phase Implementation Teams



Pilot Project Activities

- Guidebook and Diary provided for operators
- EHOs conducted an Initial Audit; establishing a baseline
- EHOs coached operators and collected feedback
- Project management tools utilized

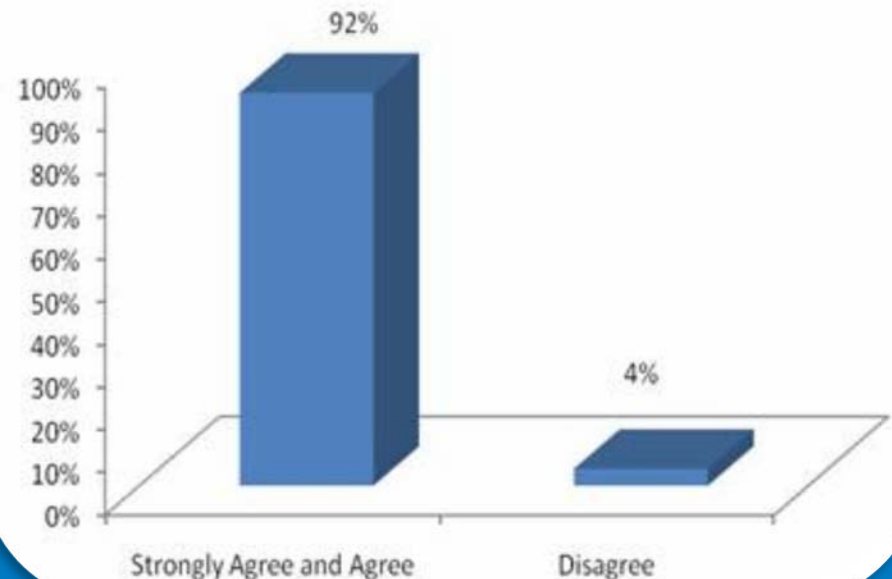




Environmental Health Officers Feedback

- Overall positive feedback from EHOs
- 92% would recommend project to other food facilities

Inspectors would Recommend SSFA to owners of Food Facilities



Environmental Health Officers Feedback

- Serving Safer Food Alberta is Relevant for all zones.

EHOs were asked if SSFA was relevant to their zone

Northern Zone	6 Yes	1 Yes and No
Edmonton	7 Yes	0 No
Central	4 Yes	1 No
Calgary	5 Yes	1 No
South	1 Yes	1 Yes and No

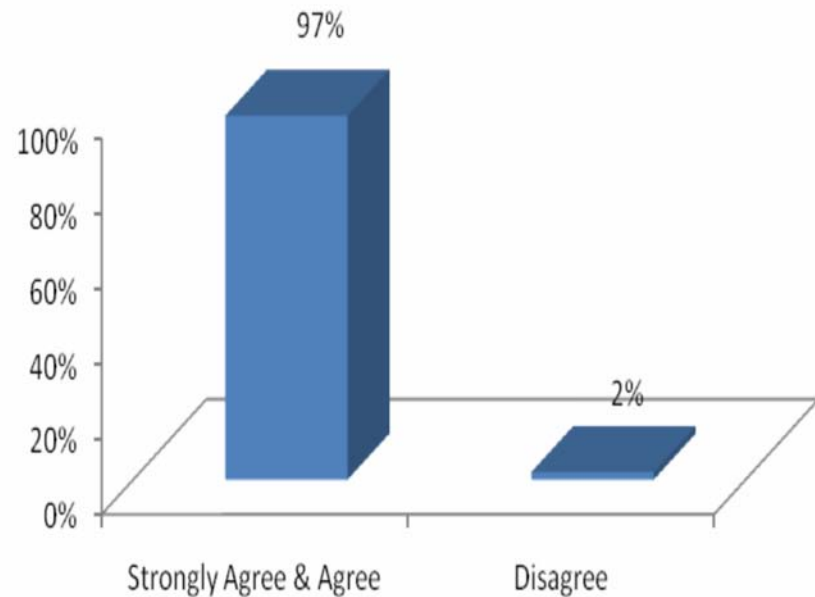
*Main Concern with No answers was time constraints

Operators' Feedback

- Overall very positive towards the project.
- 97% of participants would recommend SSFA to other facilities.

Note: more operators recommend SSFA than EHOs.

Percentage of Participants would Recommend SSFA to Other Food Facilities



External Stakeholder Feedback

- Health Canada - Microbiology Evaluation Division of the Bureau of Microbial Hazards

“The Serving Safer Food Alberta Guidebook is comprehensive, well presented with illustrations to some key safety points accompanied by the reasons as of why it is a safety point and the description of the way to handle the situation”.

External Stakeholder Feedback

- Alberta Health and Wellness

“a valuable tool for promoting food safety and for proactively protecting food safety”.

- Alberta Agriculture

“wonderful pictures!” & “great coverage on allergens”

External Stakeholder Feedback

- Canadian Culinary Federation – President and SSFA Pilot Phase Participant

“heightened [food safety] awareness within the organization”.

“By filling in this section, operators have the information needed to train their staff on proper cooking procedures.”

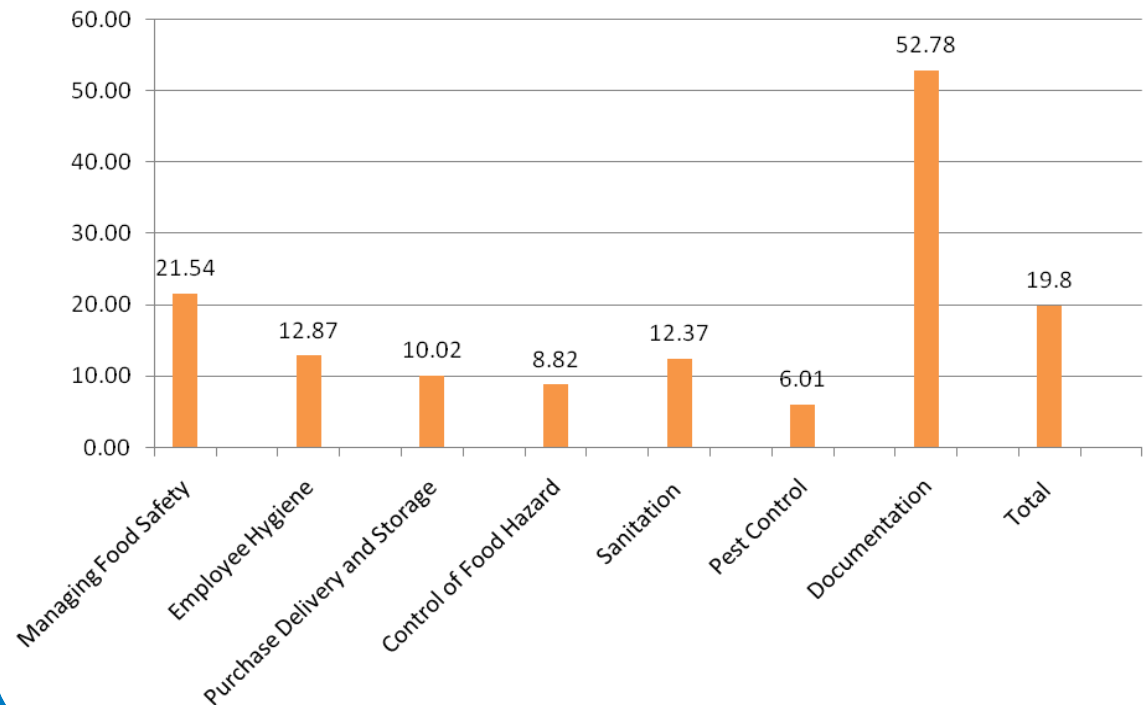
External Stakeholder Feedback

- Recommendations for Improvement;
 - Enhance Managing Food Safety Module
 - Technical suggestions – wording changes
 - Need to emphasize the Diary document in the Guidebook
 - Records by exception – interesting debate

Facility Audit Results

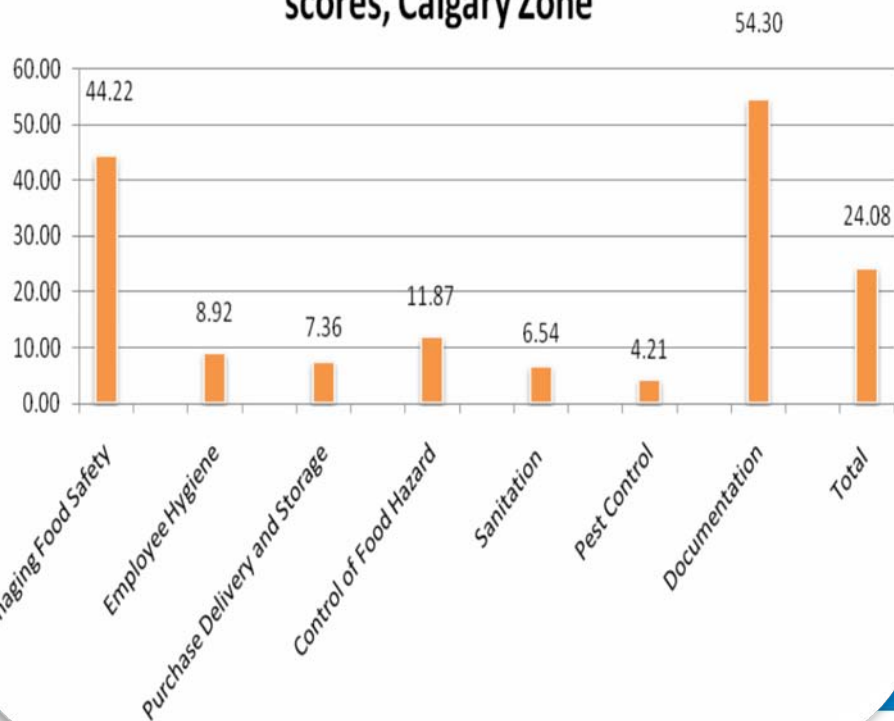
All participating facilities showed improvement from initial audit to final audit.

Percentage Difference Initial and Final Audit, North Zone

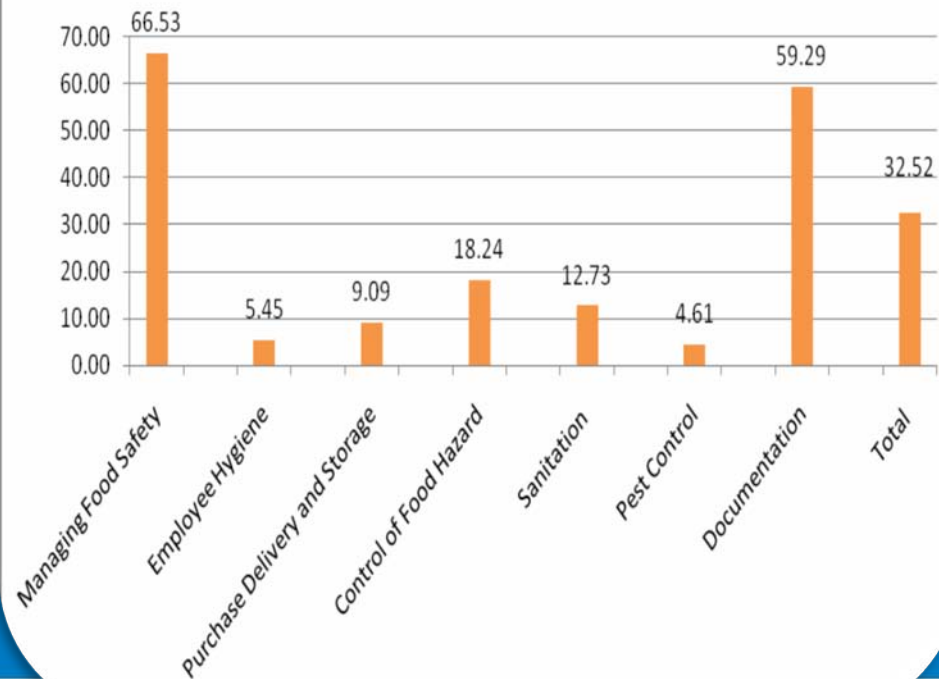


Facility Audit Results

Percentage Difference Initial vs. Final audit scores, Calgary Zone

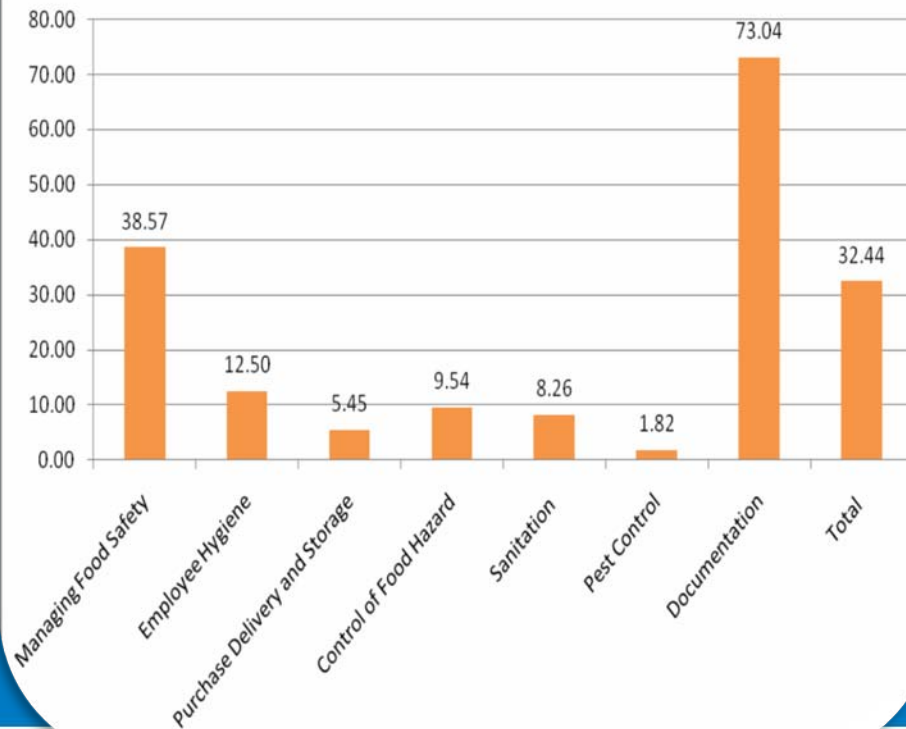


Percentage Difference Initial vs. Final Audit Scores, Edmonton Zone

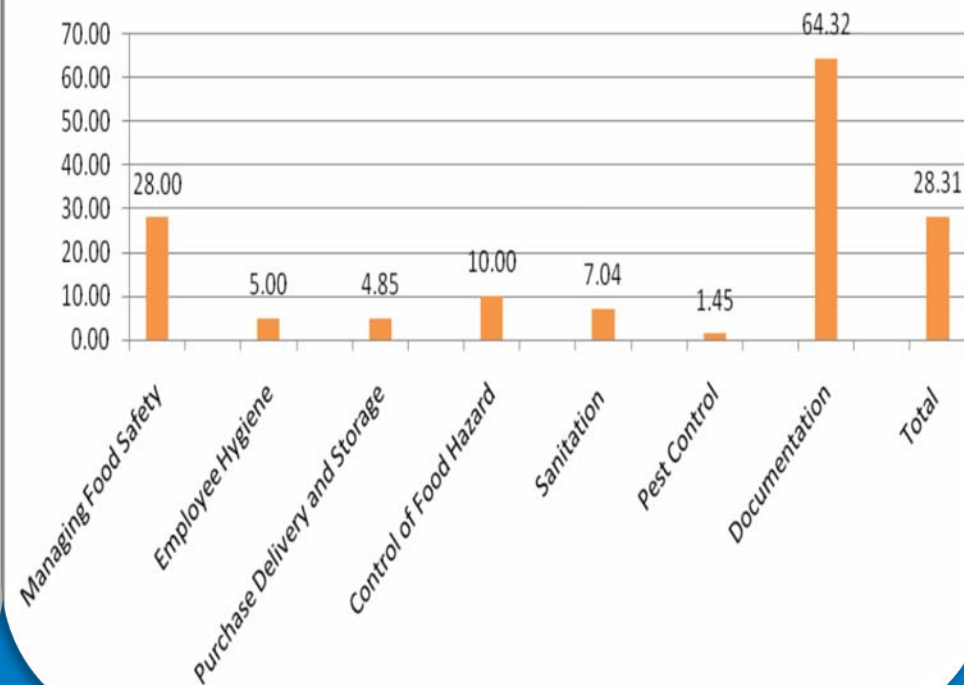


Facility Audit Results

**Percentage Difference Initial vs. Final Audit,
Central Zone**



**Percentage Difference Initial vs. Final Audit
Scores, South Zone**



Next Steps

- Re-evaluate the facilities that participated in the pilot phase
- Develop a permanent recognition program for participating facilities.
It's a voluntary program!



HACCP in Alberta

- Promote traditional HACCP for Manufacturing Facilities
- Encourage adoption of Serving Safer Food Alberta for Food Service Facilities
 - Traditional Food Safety Courses
 - Advanced Food Safety Management Courses



Thank You!