



HACCP Advantage

HACCP (Hazard Analysis Critical Control Points) is a science-based, internationally accepted food safety system focused on hazard identification and prevention. Originally designed in the 1960s to help ensure the microbiological safety of food for the NASA space program, HACCP now addresses chemical and physical hazards as well. It can be applied to all segments of the food chain.

Benefits:

- ✓ improved food safety
- ✓ increased market access
- ✓ business liability protection
- ✓ driver for cost improvement

Avantage HACCP

L'analyse des risques et maîtrise des points critiques ou HACCP (Hazard Analysis Critical Control Points) est un système scientifique d'assurance de la salubrité des aliments accepté à l'échelle internationale qui vise le dépistage et la prévention des risques. Conçue dans les années 1960 pour assurer la salubrité microbiologique des aliments destinés au programme spatial de la NASA, l'approche HACCP porte aujourd'hui également sur les risques chimiques et physiques. Elle peut s'appliquer à tous les maillons de la chaîne alimentaire.

Avantages :

- ✓ amélioration de la salubrité des aliments
- ✓ augmentation de l'accessibilité des marchés

Ontario Agriculture and Food Minister Steve Peters congratulates T&R Sargent Farms yesterday.



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Local poultry processor recognized for food safety

T & R Sargent Farms Ltd., a local poultry processor, was recognized yesterday for being the first company in Canada to be certified in a new food safety program.

Provincial Minister of Agriculture and Food Steve Peters presented the first Hazard Analysis Critical Control Points (HACCP) Advantage certificate to Sargent Farms yesterday morning.

HACCP Advantage is a science-based food safety system designed for small and medium-sized food processors.

Its focus is on hazard identification and prevention.

Sargent Farms is the first provincially-licensed primary processor in Canada to achieve this standard of food safety.

"What's so important today is Sargent Farms agreed to be the catalyst to move this (HACCP) forward. It has to start somewhere," said Mr. Peters. "This is the first not just in Ontario, but all over Canada."

He said HACCP will serve as a model that will be looked at all across Canada.

"We can't rest on the laurels of today's announcement. We need to get the message out that HACCP Advantage works."

He added the program isn't expensive to implement, and its benefits are numerous — most notably, safer food.

"The engine that feeds the province is the food industry. What keeps it driving in the province is people like the Sargents," Mr. Peters said, referring to Tom and Bob

Sargent, president and vice-president of the company.

Pat Johnson of the Ontario Ministry of Agriculture and Food said Sargent Farms volunteered to be "guinea pigs" to test the new standards program that led to yesterday's certification.

The HACCP Advantage was originally designed in the 1960s to help ensure the microbiological safety of food for the NASA space program.

Ontario Agriculture and Food Minister Steve Peters (right) presents a HACCP certificate to T&R Sargent Farms vice-president Bob Sargent as company president Tom Sargent and Roy John (left), auditor of the Canadian General Standards Board, look on.

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