

FOOD SAFETY

This is a summary of The Butcher Shoppe's path towards attaining HACCP certification and recognition for the meat products manufactured at the plant.

The Butcher Shoppe received official HACCP certification in February of 2005 by the federal government's Canadian General Standards Board (CGSB). The certification was viewed as a milestone for the company as they were the second meat plant in Canada to receive certification by CGSB. At that time, Mr. Steve Peters, was the Minister of Agriculture and Food. Minister Peters visited the plant to congratulate the company owner and the employees on their outstanding success towards the voluntary food safety (HACCP) initiative.

In the years to follow, The Butcher Shoppe, decided to go one step further by enhancing their current food safety programs in line with the federal system. As a result, the company adopted and developed the federal system's mandatory meat program - Food Safety Enhancement Program (FSEP/HACCP).

As with all federal registered meat facilities, the government 'acknowledges' or 'recognizes' the systems, and do not certify or use the wording of certification.

The Butcher Shoppe is a registered and licensed meat processing establishment that receives government inspection and audits to ensure that the FSEP and regulatory food safety requirements and construction standards are being maintained. Food safety systems and regulatory requirements are the same for all government registered and licensed meat plants. There are differences in the federal system that mainly relate to export and trade opportunities and requirements, in order to meet country specific standards for eligibility status for export of meat products.

There are no differences in respect to regulatory food safety programs and construction requirements for licensed meat plants in Canada.