

Food Safety Initiative

The Food Safety Initiative (FSI) is a component of the Canadian Food Safety and Quality Program (CFSQP). It is funded under the Agricultural Policy Framework (APF), a federal-provincial-territorial initiative that aims to position Canada as a world leader in food safety, innovation and environmentally responsible, agricultural production.

The FSI was developed to increase the number of non-federally registered food processing plants developing and implementing Good Manufacturing Practices (GMPs), Hazard Analysis Critical Control Points (HACCP) and/or ISO 22000 food safety systems. Fish and shellfish processing plants are excluded.

To be eligible for funding, you must implement the Manitoba GMP/HACCP Advantage Program and/or the ISO 22000.

For more information on the Food Safety Initiative, please visit our website at www.gov.mb.ca/agriculture/foodsafety or call:

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Canada

Manitoba 

The Agriculture Policy Framework (APF)
A Federal – Provincial – Territorial Initiative
Aussi disponible en français

Prepared by Manitoba Agriculture, Food and Rural Initiatives.



Food Safety Initiative



GROWING Opportunities

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Why Take Advantage of the Food Safety Initiative?

You can now access funding and resources that may not be available in the future.

Market forces increasingly require Hazard Analysis Critical Control Points (HACCP) implementation throughout the food chain, especially in the processing sector.

In addition to improved food safety, a HACCP-based food safety management system may provide other benefits, including:

- maintained or increased market access
- lower cost of processing and waste
- increased customer confidence and satisfaction
- improved product quality and consistency
- demonstration of due diligence and reduced liability

The Manitoba GMP/HACCP Advantage Program

The Manitoba GMP/HACCP Advantage Program offers three standards (GMP Advantage, HACCP Advantage, and HACCP Advantage Plus⁺) of certification, allowing you to determine the program that best suits your food-safety and market requirements. Each level is independently certified by the Canadian General Standards Board (CGSB) and recognized by Manitoba Agriculture, Food and Rural Initiatives.

Manitoba GMP Advantage

- GMPs (also known as prerequisites), are the foundation of any effective food-safety program
- control the hazards associated with personnel and processing environment
- enable applicants to receive up to \$15,000

Manitoba HACCP Advantage (includes GMP Advantage)

- controls hazards associated with food, ingredient, or manufacturing process
- enables applicants to receive up to \$20,000
(An additional \$3,000 is available for each additional HACCP plan, up to three plans)

Manitoba HACCP Advantage Plus⁺ (includes GMP and HACCP Advantage)

- includes Traceability and Security programs, essential steps in protecting consumers and your investment should a food safety crisis occur
- offers the same funding as the HACCP Advantage



ISO 22000 Food Safety Management System

ISO 22000 is an internationally recognized and auditable management system, specific to food safety. It incorporates the GMP and HACCP elements of other food safety systems, as well as a management system based on ISO 9000 principles. Applicants can receive up to \$20,000 for implementing this system.

Pilot Project

Processors applying to be part of a Pilot Project are eligible for up to \$30,000. A limited number of pilot projects will be accepted. Processors must be willing to provide Manitoba Agriculture, Food and Rural Initiatives access to the facility and HACCP system material (excluding proprietary information), including financial information during the development, implementation and a specified number of years after implementation. Applicants must also allow their plant to serve as a demonstration facility for other processors.

More on the Food Safety Initiative (FSI)

Manitoba GMP/HACCP Advantage was adopted from Ontario's HACCP Advantage. It is specifically designed for small to medium sized, non-federally registered food processors. It is a voluntary program that applies to all commodities except fish and shellfish.

This program is user-friendly, practical and feasible to implement. It uses streamlined documentation, and provides useful resources and tips to guide you through every step on the way to certification. This program will allow your facility to receive, for the first time, provincial government recognition for your food safety system.

Funding is available for the development and implementation of the Manitoba GMP/HACCP Advantage or ISO 22000 food safety systems. The cost of eligible activities is shared 90 per cent by the FSI, and 10 per cent by the applicant.

The deadline for application submission is September 2007.