



IRON APPLE

Food Safety Made Simple

PREVENTIVE CONTROL PLAN

Use this checklist when planning and developing your Preventive Control Plan in order to obtain your SFC (Safe Food for Canadians) Food Import Licence. Check each item you have already completed. Any unchecked item represents a gap that could delay licensing or trigger inspection findings.

Preventive Control Plan (PCP) Component Outline

Food Safety Programs:

- Written PCP document
- Hazard analysis (biological, chemical, physical, allergens)
- Supplier approval program
- Import verification procedures
- Receiving inspection procedures
- Temperature control procedures
- Allergen control program
- Sanitation and hygiene program
- Pest control program (if applicable)
- Transportation controls (if applicable)

Traceability Program:

- One-step forward traceability procedure
- One-step back-traceability procedure
- Lot coding system
- Record retention procedure
- Mock traceability procedure

Recall Program:

- Written recall plan, primary & secondary contacts
- Product withdrawal procedure
- CFIA notification procedure
- Mock recall procedure

Complaints & Corrective Actions:

- Complaint handling procedure
- Root cause analysis process
- Corrective action procedure
- Non-conformance log template



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We are here to ensure you secure your license and effectively manage compliance issues. Contact us for support.