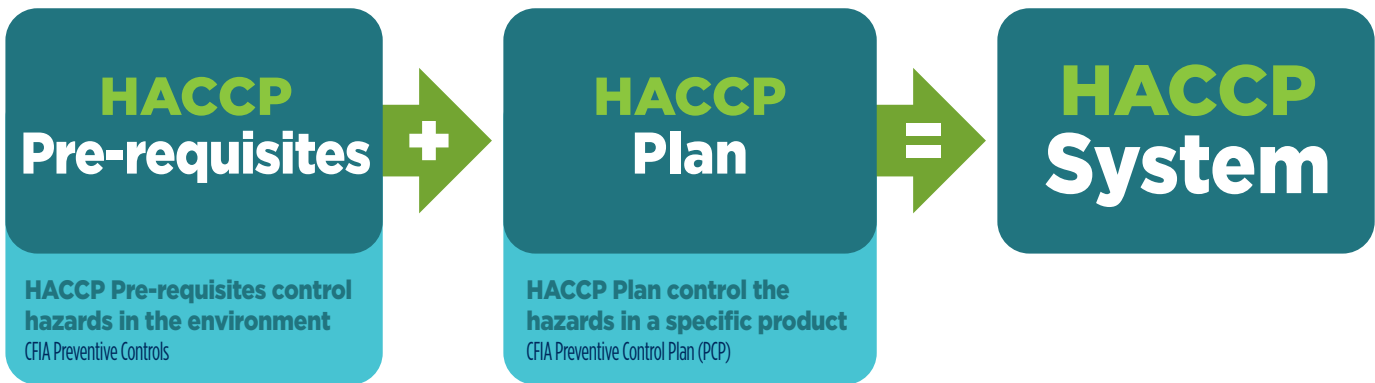


# CFIA HACCP System

## Hazard Analysis Critical Control Point

**HACCP** (pronounced Has-sip) is an internationally accepted system for control of hazards in food and beverage manufacture. The system identifies, evaluates and controls biological, chemical and physical hazards which are significant to the safety of food or beverage.

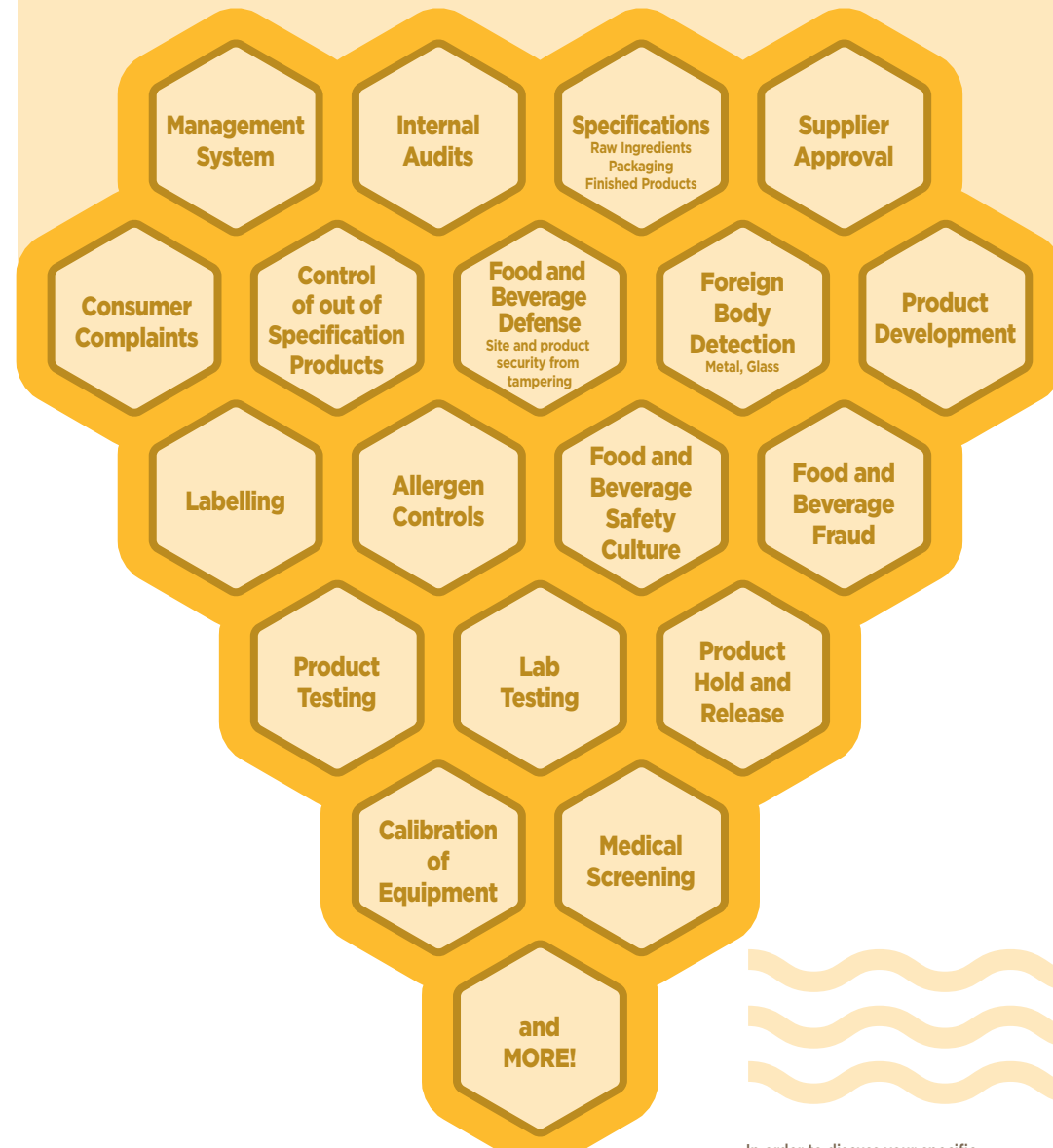
**CFIA (the Canadian Food Inspection Agency) has the following HACCP System:**



# GFSI Requirements

**GFSI (Global Food Safety Initiative) Standards contain more detailed requirements as detailed below.**

Add the following program criteria:



## GFSI

The following standards are available from GFSI:

- BRCGS**  
(British Retail Consortium Global Standard)
- Canada GAP**
- FSSC 22000**  
(Food Safety Systems Certification 22000)
- Global G.A.P.**
- Primus GFS**
- SQFI**  
(Safe Quality Food Institute)
- IFS**  
(International Featured Standard)

In order to discuss your specific food licensing and food safety certifications needed for your food or beverage, please contact us at: [admin@atlanticfood.ca](mailto:admin@atlanticfood.ca). We can provide a listing of food safety professionals that may help guide you for your specific business goals.

