



IFSI Food Safety and HACCP Program Development Programs

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The Food Safety Program development program is for food processors, handlers, coolers, transportation activities and virtually any organization that is in the business of handling food of any type. The program covers all pre-requisite programs of Food Safety and incorporates a certified HACCP program. The Food Safety program is highly revered for its efficient, cost effective and bulletproof nature. The core pre-requisite programs developed are:

- Regulatory Responsibility
- Sanitation and Cleaning Procedures for Equipment (SSOP's)
- Maintenance Programs
- Metal and Foreign Object Detection Programs
- Microbiological Testing Programs
- Training Programs
- HACCP Program
- Quality Manual and Finished and Raw Product Specification Programs (Documentation of Incoming Materials)
- Integrated Pest Management (Pest Control Programs)
- Food Safety Committee and Self Inspection Programs
- Organization, Key Person Responsibilities, and Performance Job Descriptions
- Supplier Guarantee Programs
- Good Manufacturing Programs (GMP's)

- Employee Hygiene Programs (Personnel Practices)
- Trace-Back Recall Programs
- Work-in-Progress, HOLD, Non-Conformance Programs and Process Deviation Programs
- Allergen Program
- Bio-Terrorism Program
- Visitor and Official Visitor Program
- Customer Complaint Analysis Program
- Federal Defense Security Program (Bio-Terrorism Program)
- Glass and Brittle Plastic Programs
- Shelf Life and other Sampling Programs
- Operational Methods (Containerization, holding methods, storage, FIFO, chemical control, R & D, cull lines, trash and waste management, material transfer, operational appearance, trafficability, equipment serviceability, housekeeping, facilities such as hand washing, rest room and break room design, trash collection, delivery practices, temperature maintenance, to name a few.
- Facility design and serviceability
- Others as deemed necessary



HACCP Program Development

The HACCP Program, development program is the finest in the nation. It specifically follows the FDA-USDA-NACMCF HACCP program guidance that allows for qualification under any 3rd party certification program offered by FPA, ABI, ASI, PRIMUS or Silliker, to name a few.

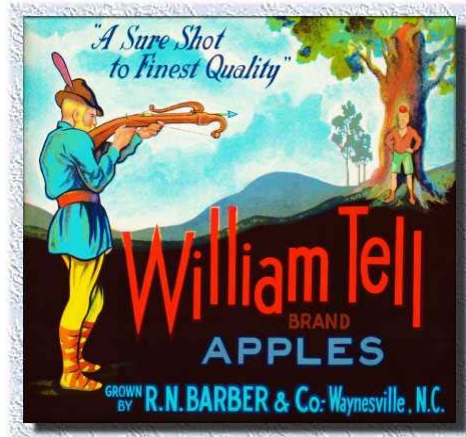
The HACCP development program is for food processors, handlers, coolers, transportation activities and virtually any organization that is in the business of handling food of any type.

This development program is a “Real-Time” assessment of a HACCP’s program. AFSI comes in and develops your HACCP program from start to finish to be compliant with all government and third party audit standards. The program develops the following:

- HACCP Policy
- HACCP Training
- HACCP Team Functions
- Raw Product Analysis
- Finished Product Analysis
- Ingredient Analysis
- Pre-Risk Analysis
- Consolidated Risk Analysis
- CCP Actions (and) Levels
- HACCP Product
- Deviation Reporting and Analysis

➤ Specific HACCP analysis functions of:

- Conducting a hazard analysis (Principle 1)
- Determining critical control points (CCP's) (Principle 2)
- Establishing critical limits (Principle 3)
- Establishing monitoring procedures (Principle 4)
- Establishing corrective actions (Principle 5)
- Establishing verification procedures (Principle 6)
- Establishing record-keeping and documentation procedures (Principle 7)



Good Agricultural Programs

(GAP's)

IFSI's agricultural GAP food safety development program is designed to develop a food safety program associated with all types of farming from herbs, sprouts, aquaculture, hydroponics, conventional, organic, sustainable to natural farming.

IFSI is a world-class agricultural program GAP food safety developer. Using only the most complete of standards, IFSI is able to ascertain the ability of the agricultural concern to produce safe and nutritionally good food and prepare a food safety program to complement the agricultural organization.

The agricultural GAP food safety program conforms to the U.S. Federal Food and Drug Cosmetic Act of 1938, USDA-FDA-EPA Good Manufacturing Practices, OSHA; CFR Title 21, Part 110 as updated; U.S. Military Sanitary Standards; the U.S. Federal Insecticide, Fungicide, and Rodenticide Act; the National Organic Program, 7 CFR 205 and all state and local programs.

Although HACCP is not well suited to farming situations, it does have an application in terms of defining risks associated with each phase of farming. Please see **Farming HACCP Program** under the **HACCP Certification Program** above and as follows the GAP description below. A HACCP is developed to complement the agricultural GAP food safety program.

The GAP Food Safety Development Program specifically writes and implements the functioning of:

- Regulatory Responsibility
- Food Safety Committee and Self Inspection Programs
- Sanitation and Master Cleaning Programs with SSOP's
- Incoming Materials Standards Program

- Training Programs
- Customer Complaint Program
- Land History Documentation and Analysis
- Environmental Considerations
- Trace-back and Recall Programs
- Maintenance Program
- Glass and Brittle Plastic Program
- Foreign Objects Program
- Water Quality Program
- Soil Quality Program
- Irrigation Program
- Seed Program
- Agrochemical Control Program
- Composting Program
- Inputs Program
- Adjacent Land Analysis
- Pest Control
- Facilities Maintenance
- Erosion Management
- Worker Welfare Programs
- Worker Hygiene Programs
- Field Sanitation Unit (Porta-potty) Programs
- Trafficability
- Handling and Storage
- Transportation Program
- Others as deemed necessary



Agricultural HACCP Program

“HACCP – A” (HACCP – Agriculture)

The HACCP program as defined by FDA-USDA-NACMCF is not designed for farming applications. A number of third party certification companies have tried to certify farming operations for HACCP and the traditional scheme does not allow for proper risk analysis and identification of food safety hazards.

Extensive research by IFSI has developed a HACCP program called “**HACCP – A**” Certification Program for farming which properly analyzes the risks associated with farming. It is the only program in the nation that accurately identified risk and the development of Critical Control Points for minimizing this risk.

Using the principles of HACCP, the “**HACCP – A**” Program assesses risk in the following areas and develops a food safety program within the GAP food safety program:

- Land and Adjacent Land
- Composting
- Seed
- Water and Irrigation
- Pre-Planting and Soil Preparation
- Agrochemicals
- Growing
- Harvesting
- Maintenance and Sanitation
- Required Documentation and Training Requirements



Sustainable Farming Program

IFSI's Sustainable Farming Program (SFP) Development Program is the only one of its kind in the United States. It is compatible to the EUROGAP Program and also makes a fine pre-inspection program to those who are contemplating the EUROGAP certification.

The Sustainable Farming Program development is completely complimentary to the National Organic Program and a number of the NOP criteria directly substitute for SFP guidelines.

The following areas in addition to a number of those mentioned in the GAP Farm Program above make up the Sustainable Farming Program written and implemented by IFSI:

- Traceability Program
- Record Keeping and Internal Self-Inspection Program
- Varieties and Rootstocks Program
- Site History and Site Management Records and Program
- Soil and Substrate Management Program
- Fertilizer Program and Agrochemicals Programs
- Irrigation and Fertigation Program
- Crop Protection Program
- Waste and Pollution Management, Recycling and Re-Use Program
- Workers Health, Safety and Welfare Program
- Environmental Issues Program