

Industry

Theme	Recommendation	Status	Grade
Corporate Responsibility	1. The CEO and senior management of all meat processors should accept oversight responsibility for ensuring that food safety is fully embedded in every level of their business.		
	2. The CEO and senior management of all meat processors should ensure effective design and actively promote all aspects of food safety consistent with their Food Safety Plan.		
	14. In addition, manufacturers of food processing equipment should accept responsibility for the foreseeable impact of the design and operation of their equipment on food safety. The design and operation of, and recommended sanitation methods for all food processing equipment should: <ol style="list-style-type: none"> a. enable thorough cleaning and disinfection; b. allow for efficient and complete disassembly and reassembly when required; c. eliminate to the fullest extent possible all areas likely to harbour pathogens, including <i>Listeria monocytogenes</i>; d. wherever possible, use material that is scientifically validated to limit pathogen growth or survival; and e. be peer-reviewed (applicable only for the recommended sanitation methods). 		
Operations	3. Food safety plans should be regularly updated to ensure on-going attention to pathogen control.		
	4. All meat processors should ensure that new and existing equipment is and remains appropriate for the intended use.		
	5. Sanitation methods should be validated and implemented by meat processors in consultation with the equipment manufacturer, with a particular focus on the intended use and the products being processed		

	on each piece of equipment.		
	13. Manufacturers of food processing equipment should ensure that their specifications and instructions to users specifically emphasize the necessity to control the risk of pathogens, including <i>Listeria monocytogenes</i> .		
Reporting	6. To ensure active and transparent communications, all federally registered meat processors should disclose any threat to food safety occurring in their premises to the Canadian Food Inspection Agency inspectors in a timely manner. Meat processors should not wait for requests for information from the CFIA inspectors and should, in the interests of food safety, ensure that inspectors have all information they require.		