

## What is CHEQ™?

CHEQ™ is an On-Farm Food Safety Assurance Program (OFFSAP) that has been developed by hatching egg producers for producers.

- CHEQ™ builds on existing good production practices, and incorporates CBHEMA's 1996 Bio-Security & Sanitation Practices for Broiler Hatching Egg Production.
- CHEQ™ is a major element in the Canadian poultry industry's "gate to plate" food safety strategy.
- CHEQ™ assists producers to fully document the food safety controls they have in place on their operations.

As a HACCP-based program, CHEQ™ uses CCPs to outline where producers can apply control to food safety hazards on-farm. The three points for hatching egg producers are medication, egg sorting and egg refrigeration.

## Can HACCP be used on the farm?

Yes! HACCP (Hazardous Analysis Critical Control Point) is an internationally accepted, scientifically based approach to quality assurance. It is used in hatcheries, slaughterhouses and processing plants. But it is much more difficult to control hazards on a farm.

Using HACCP principles, a generic system was developed based on common hatching egg farm practices. This means that each producer does not have to develop an individual HACCP plan — that work has already been done. This approach allows you to customize the program specifically to your operation.

Food safety hazards can be:

- biological (e.g. bacteria)
- chemical (e.g. pesticides)
- physical (broken needles)

These hazards can be controlled through Critical Control Points (CCPs) and Good Production Practices (GPPs).

Examples:

- Controlling access in and around farm buildings
- Following consistent procedures for sanitation and pest control
- Day-to-day activities including egg handling and bird handling
- Purchasing and storing medications and chemicals



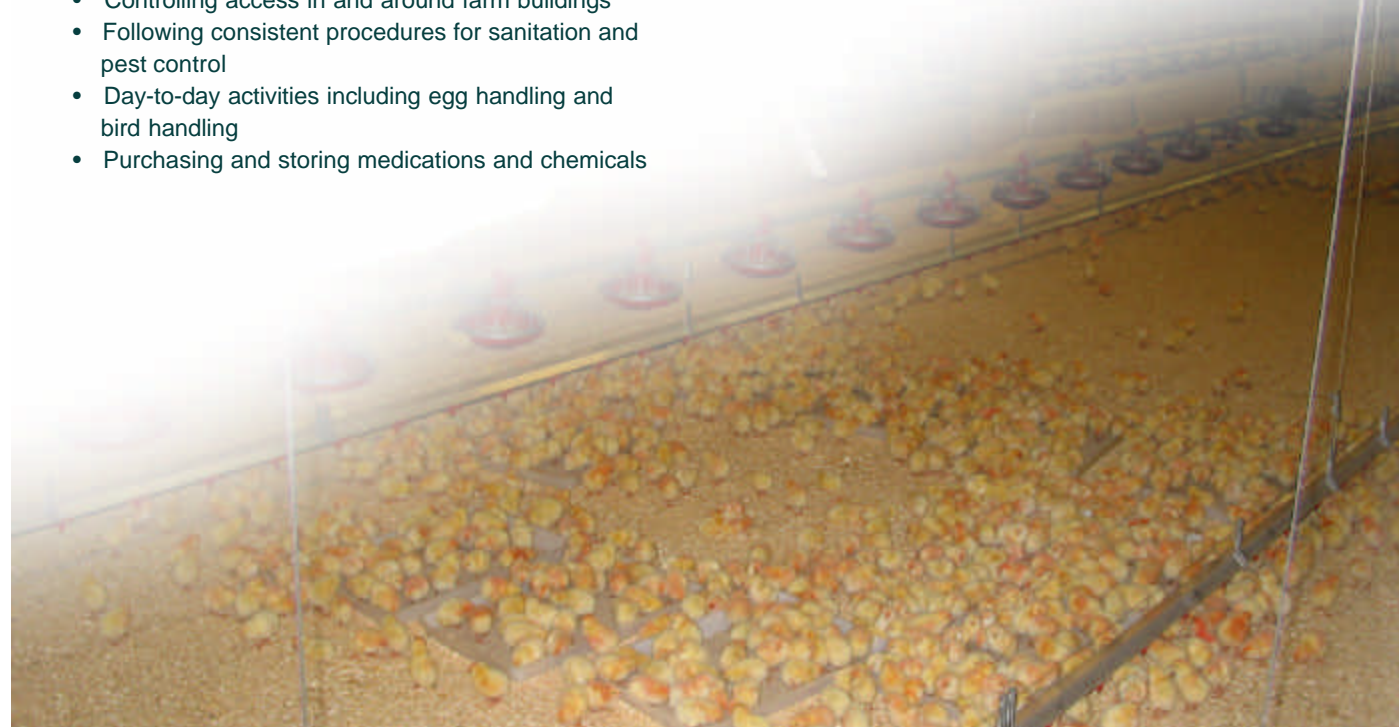
### CHEQ™ is your OFFSAP

#### Training

If additional staff work on your farm, it is extremely important that they are properly trained and understand the importance of food safety.

#### Records

Through record-keeping and following documented programs, or Standard Operating Procedures, you can demonstrate that food safety controls have been effectively implemented on your operation.



**Demonstrating food safety controls on the farm increases consumer confidence.**




## Benefits of CHEQ™

### You can:

- Save time and money by preventing hazards before they occur
- Ensure that procedures are followed accurately and consistently
- React quickly by knowing what deviation procedures and corrective actions to take.

Most importantly, you can demonstrate that you have control over what is happening on your farm.

## Food safety includes all levels of production!

-  Write what you do,
-  Do what you write,
-  Prove it!

For more information, contact your provincial board or commission.

Check CBHEMA's website:

**[www.cbhema.com](http://www.cbhema.com)**

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Agriculture and Agri-Food Canada (AAFC) is pleased to participate in the production of this publication. AAFC is committed to working with our industry partners to increase public awareness of the importance of the agri-food industry to Canada. Opinions expressed in this document are those of Canadian Broiler Hatching Egg Marketing Agency and not necessarily the Department's.

**On-Farm  
Food Safety  
Assurance Program**

