General Brock Elementary – Terry Fox Run

PAC-sponsored snack

Sept 27th, 2019

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| **Product Description** | |
| **1. What is your product name and weight/volume?** | Oranges – sliced into wedges |
| **3. What are your product’s important food safety characteristics (e.g., acidity, Aw (water availability), salinity, etc.)?** | none |
| **4. What allergens does your product contain?** | none |
| **5. What restricted ingredients (preservatives, additives, etc.) does your product contain, and it what amounts (e.g., grams)** | none |
| **6. What are your food processing steps (e.g., cooking, cooling, pasteurization, etc.)?** | Cutting oranges into wedge slices |
| **7. How do you package your product (e.g., vacuum, modified atmosphere, etc.) and what packaging materials do you use?** | No packaging |
| **8. How do you store your product (e.g., keep refrigerated, keep frozen, keep dry) in your establishment and when you ship your product?** | Not applicable. Purchased day of event. |
| **9. What is the shelf-life of your product under proper storage conditions?** | At room temperature, oranges usually keep for up to one week — in your fridge, they'll generally stay fresh for three to four weeks |
| **10.How is the best before date to be noted on your product?** | Not applicable |
| **11.Who will consume your product (e.g., the general public, the elderly, the immunocompromised, infants)?** | Students of General Brock Elementary |
| **12.How might the consumer mishandle your product, and what safety measures will prevent this?** | Cannot think of any way orange slices can be mishandled. |
| **13.Where will the product be sold?** | Not applicable, not for sale. |
| **14.What information is on your product label?** | No product label. |

**Incoming Materials**

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| Fresh Oranges |
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| **Process Step Number** |
| Purchase oranges from Nesters Market |
| Slice oranges into wedges |
| Divide into containers |
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| **Hazard Analysis and Controls** | | |
| **Process steps** | **Biological, chemical, and physical hazards** | **Measures that can be taken to control the hazards** |
| Slice oranges into wedges | Sharp knives | Practice knife safety |
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