

# INDUSTRY DEVELOPMENT

*Strengthening Ontario's meat and poultry industry by providing training, education and assistance with regulatory compliance and embracing a robust food safety culture.*

## TECHNICAL SUPPORT

MPO staff is available to support you, whether it's with technical advice, in-plant assistance on food safety and regulatory-related issues, meat processing questions, or funding programs. With feet on the ground, the MPO staff visit with meat plant operators across the province offering our extensive industry knowledge and hands-on expertise in many areas.

## TOP 5 REASONS INDUSTRY CONTACTS MPO

1. Assistance with regulatory and food safety questions
2. In-plant technical support
3. Advice or information on operational challenges
4. Help with written programs or record keeping
5. To make connections with those providing products and services to the industry

## NUTRITION ANALYSIS SERVICE

MPO offers a Nutrition Analysis Service to assist you in meeting your labelling obligations for prepackaged food products. This simple and cost effective service provides a detailed and comprehensive nutrition analysis and report as well as a 'camera-ready' Nutrition Facts Panel to provide to your printer, artist, or package designer. MPO Members receive a 50% discount on service fees.

Nutrition Facts	
Valeur nutritive	
Serving Size About 48 Pieces (85g) Portion environ 48 morceaux (85g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 60	
Fat / Lipides 3g	6%
Saturated / saturés 0.4g 2%	
+ Trans / trans 0g	
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 150 mg	6%
Potassium / Potassium 220mg	6%
Total Carbohydrate / Glucides 13 g	4%
Fibre / Fibres 2 g 8%	
Sugars / Sucres 1 g	
Protein / Protéines 2g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	2 %
Calcium / Calcium	0 %
Iron / Fer	2 %

## SUPPLIER DIRECTORY

MPO Associate members support the industry with the latest innovations, newest technologies, and equipment and service solutions. Search MPO's Supplier Directory located under the 'Resources' tab at oimp.ca.

## RESOURCES

MPO has developed a variety of sample policies, templates, standard operating procedures, and record keeping documents that can easily be customized to support regulatory compliance, both in food safety and HR related issues, and guide good manufacturing practices. Our easy-to-read info sheets provide essential guidance on operational and regulatory topics. See reverse for listing.

## FOOD HANDLER TRAINING

Whether you are an owner, supervisor or worker - this program has critical information for those who work in the meat industry. The MPO Food Handler Training program is offered as an in-class 2 day workshop or by self-study. The Food Handler Exam is offered in 9 languages! This program meets the training requirements within Ontario Meat Regulation 31/05. Visit [oimp.ca/food-handler-training](http://oimp.ca/food-handler-training) for dates and more information.

## TECHNICAL BULLETIN

Sent out 'as needed' the Technical Bulletin keeps members informed and up-to-date on timely matters related to regulations, food safety, animal health and welfare, recalls and other items you may need to be aware of, or take action on. MPO Members must subscribe to receive the eBulletin.



**Meat &  
Poultry**  
ONTARIO

**The more you know the STRONGER you grow.**

For more information on MPO programs and services contact:  
Daphne Nuys-Hall, MPO Technical Director  
519-763-4558 Ext 222 | [technical@oimp.ca](mailto:technical@oimp.ca) | [www.oimp.ca](http://www.oimp.ca)

# MPO FORMS - TEMPLATES - INFO SHEETS

## Sanitation Manual

- Sanitation Program SOP
- Non-Daily Sanitation Schedule
- Deep Clean Sanitation Schedule
- Chemical List
- Room, Equipment and Utensils List
- Sanitation Procedure - Premises
- Sanitation Procedure - Equipment
- Sanitation Procedure - Utensils
- Sanitation Checklist
- Operational Sanitation SOP
- Operational Sanitation Inspection Form
- Mid-Shift Sanitation SOP
- Welfare Area Check Record
- Pre-Operational Sanitation Inspection SOP
- Pre-Operational Sanitation Inspection Form

## Maintenance and Calibration Program

- Calibration Record
- Daily Plant Temperature Log
- Equipment Review Record
- Equipment Review SOP
- Maintenance & Calibration Record - Simplified Format
- Maintenance Schedule and Record
- Maintenance Program SOP
- Master Equipment List
- Outside Premises Inspection Record
- Outside Premises Inspection SOP
- Scale Calibration SOP
- Thermometer Calibration Record
- Thermometer Calibration SOP

## Pest Control Program

- Treatment and Inspection Schedule
- Map of Trap Locations
- Chemical Listing
- Treatment Records
- Pest Activity Logs

## Recall Program

- Customer Complaint Investigation Form
- Customer Complaint Log
- Customer Complaint SOP
- Mock Recall Report
- Notice of Noncompliant Products
- Product Reconciliation
- Returned Product
- Returned Product SOP
- Distribution Record

- Recall Manual
- Sample Emergency Preparedness Plan
- Water Quality Program
- Water Sampling Record
- Water Treatment Equipment List

## Training Program

- Training Record
- Visitor Policy and Log Book

## Shipping and Receiving Program

- Approved Supplier SOP
- Approved Supplier List
- Daily Truck Evaluation Shipping
- Distribution Record
- Inventory Record
- Plant Receiving Record Meat and Non-Meat

## Allergen Control Program

- Supplier Allergen Check List
- Master List of Ingredients
- SAMPLE Allergen Training
- SAMPLE Allergen Control Plan

## HR Material

- Customer Service Accessibility Policy
- Employee Policies and Procedures Manual
- Health and Safety Policy
- Report Form and Investigation Tool
- Workplace Harassment Policy
- Workplace Violence Policy
- Visitor Policy and Log Book

## Info Sheets

- Allergen Control Plan
- Calibration Program
- Chemical Safety
- Customer Complaints
- Effective Sanitation
- Environmental Sampling Plan
- Hygienic Slaughter - Poultry
- Hygienic Slaughter - Red Meat
- Labelling Essentials
- Pest Control
- Pest Control Prevention
- Preventative Maintenance
- Root Cause Analysis
- Traceability
- Vulnerability Assessment