

 <p>SMALL SCALE FOOD PROCESSOR ASSOCIATION</p> <p>SUPPORTS INDEPENDENT FOOD PROCESSORS & GROWERS</p>	<p>Document No: HUB.PRE.FRM.28 Effective Date: 01-August 2022 Revision Date: New</p>
<p>Plant Renovation, New Equipment/Utensil Form</p>	<p>Revised By: MDaskis Approved By: NRoss Reason for Revision: New</p>

This form is to be completed by the HUB HACCP team before the purchase and installation of equipment, purchase of new supplementary utensils and/or at the beginning of a plant renovation. Form is signed by Hub Management. This form can also be used by Hub Users when purchasing new equipment.

Date work started																									
Renovation/New equipment description																									
Reason for renovation or new equipment:																									
Is the plant renovation (including sewage and waste effluent system) designed to prevent contamination of food? Describe.																									
<p>New equipment is designed, constructed and installed to meet the:</p> <table border="0"> <tr> <td>✓ requirements of the process</td> <td>Yes</td> <td>No</td> </tr> <tr> <td>✓ accessible for cleaning, sanitizing, maintenance and inspection</td> <td>Yes</td> <td>No</td> </tr> <tr> <td>✓ prevents contamination of the product during operations</td> <td>Yes</td> <td>No</td> </tr> <tr> <td>✓ permits proper drainage</td> <td>Yes</td> <td>No</td> </tr> <tr> <td>✓ all food contact surfaces are smooth, non-corrosive, non-absorbent, non-toxic, free from pitting, cracks, and crevices</td> <td>Yes</td> <td>No</td> </tr> <tr> <td>✓ spare parts available</td> <td>Yes</td> <td>No</td> </tr> <tr> <td>✓ new materials are listed on the CFIA Reference Listing*?</td> <td>Yes</td> <td>No</td> </tr> <tr> <td>✓ manual is available</td> <td>Yes</td> <td>No</td> </tr> </table>		✓ requirements of the process	Yes	No	✓ accessible for cleaning, sanitizing, maintenance and inspection	Yes	No	✓ prevents contamination of the product during operations	Yes	No	✓ permits proper drainage	Yes	No	✓ all food contact surfaces are smooth, non-corrosive, non-absorbent, non-toxic, free from pitting, cracks, and crevices	Yes	No	✓ spare parts available	Yes	No	✓ new materials are listed on the CFIA Reference Listing*?	Yes	No	✓ manual is available	Yes	No
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* Refer to Guidance for Food Establishments Concerning Construction Materials and Packaging Materials and Non-Food Chemicals <https://www.inspection.gc.ca/preventive-controls/food-establishments/eng/1527004185899/1527004186710>