SMALL SCALE FOOD PROCESSOR ASSOCIATION SUPPORTS INDEPENDENT FOOD PROCESSORS & GROWERS	Document No. Effective Date: Revision Date:	HUB.HP.REC.109 June 1, 2022 NEW
Reference Database for Hazard Identification	Revised by: Approved by: Reason for Revision:	MDaskis NRoss NEW

The Canadian Food Inspection Agency, CFIA, has multiple pages within the following website that identifies hazards. The hazard descriptions are divided into categories that are helpful when considering the various risks that are relevant to your products and processes towards developing your HACCP Plans.

The website address below leads to the Reference Database for Hazard Identification (RDHI) which is a reference tool that can help you to identify the food safety hazards associated with your food and operation.

Please note that it includes both the **food** and the **operation**. The facility includes the physical space, equipment, and activities that can contribute many hazards that are often overlooked if only considering the food and its ingredients.

https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-bdrid/introe.aspx?i=1

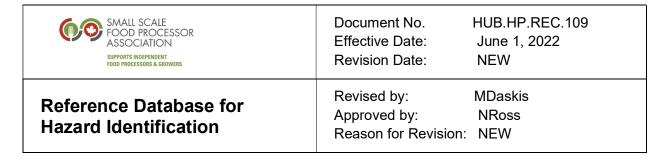
The instructions of how to use the RDHI are located on the website above.

The categories of sources of risk are listed in the table below with the respective website listing. Please note that the information and links listed in the table are current as of August 1, 2022.

Note that within each Category of Hazards there is an Intro page Link and the Hazards page Link. The latter may also have additional information that leads to specific processing steps that you can check that are relevant to your product.

Each type of product would or could have a different Hazard Analysis conducted.

Category of Hazards	Links
Ingredients and Incoming materials • Intro page	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-bdrid/introe.aspx?i=2
Hazards page	Reference Database for Hazard Identification - Ingredients and Incoming Materials
Processing Steps • Intro page	Reference Database for Hazard Identification - Processing Steps
Hazards page	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-bdrid/hazdane.aspx?i=3



Category of Hazards	Links
Establishment Layout • Intro page	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi- bdrid/introe.aspx?i=4
Hazards page	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-bdrid/hazdane.aspx?i=4
Biological Hazards	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-
Intro page	bdrid/introe.aspx?i=5
Hazards page	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-bdrid/bioe.aspx?i=5
Chemical Hazards	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-
 Intro page & references 	bdrid/introe.aspx?i=12
 Allergy & Intolerance – Intro page & labelling regulations for food 	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-bdrid/introe.aspx?i=6
allergens • Allergens Hazards page	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-bdrid/allerge.aspx?i=6
Nutrition Hazard page	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-bdrid/introe.aspx?i=7
Physical Hazards Intro page Additional links within this page	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-bdrid/introe.aspx?i=8
References This page identifies links to the specific references for each hazard category if you require or would like additional information	https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-bdrid/refe.aspx?i=10