

Chemical Hazards Associated Foods & Control Measures

Facility:

If you require any assistance please call 514-700-1567

Chemical Hazards		Associated Foods	Control measures	
Naturally Occurring:	Scombrototoxin	Primarily associated with tuna fish, mahi-mahi, blue fish, anchovies bonito, mackerel; Also found in cheese	Check temperatures at receiving; store at proper cold holding temperatures; buyer specifications: obtain verification from supplier that product has not been temperature abused prior to arrival in facility.	
	Ciguatoxin	Reef fin fish from extreme SE US, Hawaii, and tropical areas; barracuda, jacks, king mackerel, large groupers, and snappers	Ensure fin fish have not been caught: <ul style="list-style-type: none"> ○ Purchase fish from approved sources. ○ Fish should not be harvested from an area that is subject to an adverse advisory. 	
	Tetrodoxin	Puffer fish (Fugu; Blowfish)	Do not consume these fish.	
	Mycotoxins	Aflatoxin	Corn and corn products, peanuts and peanut products, cottonseed, milk, and tree nuts such as Brazil nuts, pecans, pistachio nuts, and walnuts. Other grains and nuts are susceptible but less prone to contamination.	Check condition at receiving; do not use moldy or decomposed food.
		Patulin	Apple juice products	Buyer Specification: obtain verification from supplier or avoid the use of rotten apples in juice manufacturing.

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Naturally Occurring:	Toxic mushroom species		Numerous varieties of wild mushrooms	Do not eat unknown varieties or mushrooms from unapproved source.
	Shellfish toxins	Paralytic shellfish poisoning (PSP)	Molluscan shellfish from NE and NW coastal regions; mackerel, viscera of lobsters and Dungeness, tanner, and red rock crabs	Ensure molluscan shellfish are: <ul style="list-style-type: none"> • from an approved source; and • properly tagged and labeled.
		Diarrhetic shellfish poisoning (DSP)	Molluscan shellfish in Japan, western Europe, Chile, NZ, eastern Canada	
		Neurotoxin shellfish poisoning (NSP)	Molluscan shellfish from Gulf of Mexico	
		Amnesic shellfish poisoning (ASP)	Molluscan shellfish from NE and NW coasts of NA; viscera of Dungeness, tanner, red rock crabs and anchovies.	
	Pyrrolizidine alkaloids		Plants food containing these alkaloids. Most commonly found in members of the Borginaceae, Compositae, and Leguminosae families.	Do not consume food or medicinals contaminated with these alkaloids.
Phytohaemagglutinin		Raw red kidney beans (Undercooked beans may be more toxic than raw beans)	Soak in water for at least 5 hours. Pour away the water. Boil briskly in fresh water, with occasional stirring, for at least 10 minutes.	

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Added Chemicals:	Environmental contaminants: Pesticides, fungicides, fertilizers, insecticides, antibiotics, growth hormones	Any food may become contaminated.	Follow label instructions for use of environmental chemicals. Soil or water analysis may be used to verify safety.
	PCBs	Fish	Comply with fish advisories.
	Prohibited substances (21 CFR 189)	Numerous substances are prohibited from use in human food; no substance may be used in human food unless it meets all applicable requirements of the FD&C Act.	Do not use chemical substances that are not approved for use in human food.
	Toxic elements/compounds Mercury	Fish exposed to organic mercury: shark, tilefish, king mackerel and swordfish. Grains treated with mercury based fungicides	Pregnant women/women of childbearing age/nursing mothers, and young children should not eat shark, swordfish, king mackerel or tilefish because they contain high levels of mercury. Do not use mercury containing fungicides on grains or animals.
	Copper	High acid foods and beverages	Do not store high acid foods in copper utensils; use backflow prevention device on beverage vending machines.
	Lead	High acid food and beverages	Do not use vessels containing lead.

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Added Chemicals:	Preservatives and Food Additives: <ul style="list-style-type: none"> • Sulfiting agents (sulfur dioxide, sodium and potassium bisulfite, sodium and potassium metabisulfite) • Nitrites/nitrates • Niacin 	Fresh fruits and Vegetables Shrimp Lobster Wine Cured meats, fish, any food exposed to accidental contamination, spinach Meat and other foods to which sodium nicotinate is added	Sulfiting agents added to a product in a processing plant must be declared on labeling. Do not use on raw produce in food establishments. Do not use more than the prescribed amount of curing compound according to labeling instructions. Sodium nicotinate (niacin) is not currently approved for use in meat or poultry with or without nitrates or nitrates.
	Flavor enhancers Monosodium glutamate (MSG)	Asian or Latin American food	Avoid using excessive amounts
	Chemicals used in retail establishments (e.g., lubricants, cleaners, sanitizers, cleaning compounds, and paints)	Any food could become contaminated	Address through SOPs for proper labeling, storage, handling, and use of chemicals; retain Material Safety Data Sheets for all chemicals.
	Allergens	Foods containing or contacted by: <ul style="list-style-type: none"> • Milk • Egg • Fish • Crustacean shellfish • Tree nuts • Wheat • Peanuts • Soybeans 	Use a rigorous sanitation regime to prevent cross contact between allergenic and non-allergenic ingredients.