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October Newsletter



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Training Opportunities

Basic HACCP

November 7-8, Littleton, MA

February 7-8, 2017, Philadelphia, PA

Developing and Implementing SQF Systems

February 9-10, 2017, Philadelphia, PA

FSPCA Preventive Controls - PCQI

October 18-20, University of Arkansas

November 2-4, New Orleans, LA

November 28-30, Stow, OH

December 6-8, Warren, RI

January 11-13, Littleton, MA

March 1-3, 2017, Dayton, OH

March 15-17, 2017, Littleton, MA

HCG Conducts HACCP Training for Foreign Inspection Personnel

On September 15 and 16, 2016, HCG conducted HACCP training for some 31 foreign inspection personnel representing 15 countries. The accredited HACCP workshop was part of the FSIS, Food Safety Equivalence and Inspection Seminar for International Government Officials offered each year and held in Washington, DC.



The FSIS seminar is supported by the USDA, Foreign Agriculture Service, Cochran Fellowship Program which provides short-term training opportunities to agricultural professionals from middle income countries, emerging markets and emerging democracies.

Cochran fellows come to the United States, generally for 2-3 weeks, to work with U.S. universities, government agencies and private companies. They receive hands-on training to enhance their technical knowledge and skills in areas related to agricultural trade, agribusiness development, management, policy and marketing.

The goals of the Cochran Fellowship Program are:

- to help eligible countries develop agricultural systems necessary to meet the food and fiber needs of their domestic populations; and
- to strengthen and enhance trade linkages between eligible countries and agricultural interests in the United States.



HCG Conducts Training in the Philippines

Two HCG Professionals conducted training for the Philippine, National Meat Inspection Service (NMIS) and the poultry and hog slaughter industry as well as for the Department of Agriculture the week of September 26th in Manila.

Training for NMIS and the industry consisted of detailed presentations on the FSIS, HACCP-Based Inspection Models Project (HIMP) for both poultry and hog slaughter, how the HIMP study was designed, implemented, the data collected and the resultant New Poultry Slaughter Inspection System regulation. The training was supported by the USDA, Foreign Agriculture Service as well as the Food and Agriculture Export Alliance.

Training for the Philippine, Department of Agriculture, Bureau of Animal Industry presented the Codex principles of Risk Analysis and Risk Assessment and case studies on how both microbiological and chemical risk assessments have been conducted for both poultry and hog slaughter as well as for ready-to-eat meat and poultry products. This training was also supported by the USDA, Foreign Agriculture Service and the Food and Agriculture Export Alliance.

Both training sessions were attended by over 60 government and industry representatives and were well received.

Revisit Listeria Controls

A recent Meatingplace article pointed out that so far this

year the USDA, Food Safety and Inspection Service (FSIS) has reported more Listeria-related recalls than the agency reported in 2013, 2014 and 2015, combined. The article also pointed out the increasing number of recalls associated with FDA regulated products. These results should be a wake-up call for every establishment producing ready-to-eat (RTE) products to reassess or reanalyze its Listeria control program and food safety system.



The FDA also conducts environmental sampling in the facilities they inspect. If a pathogen is found and linked to one of the hundreds of types on file at the CDC, associated with unsolved reported illnesses, this will implicate the company and lead to further FDA investigation. It's important for companies to be prepared by understanding their own risk level and responding to concerns before they become a problem.

HCG has over 20 years of experience working with the food industry to assist in the design and development of robust Listeria Control Programs to identify and demonstrate control of this pathogen. As part of HCG's experience, we closely review and evaluate establishments' sanitation programs; product and people flow; equipment design and maintenance; and, equipment "niches" where Listeria may hide. HCG also provides in-house Listeria control training of plant personnel to heighten everyone's awareness of the seriousness of this pathogen and the impact on establishments when product is recalled because of reported illnesses or deaths.

Do not become complacent with your Listeria Control Program and other control measures for Listeria and consider having another "set of eyes" evaluate your food safety system for the control of this deadly pathogen. Don't wait until you have a problem. Please contact HCG for assistance.

FDA Webinar

On Friday, October 14, 2016 from 1:00-2:00pm, ET, the FDA Foods and Veterinary Program will hold a webinar to discuss FDA's recent announcement of the FSMA draft guidance documents for current good manufacturing practices requirements for [food for animals](#) and the [human food by-products for use as animal food](#), which became available for public comment on August 25, 2016. These draft documents are meant to assist domestic and foreign companies in complying with Current Good Manufacturing Practice (cGMP) requirements and with human food by-product requirements under the [FSMA Preventive Controls for Animal Food Rule](#).



Both Draft documents are attached for your information. Of special note in the FDA Guidance for Industry - Human Food By-Products for Use as Animal Food, is a reference to USDA, FSIS facilities that also produce FDA regulated products. This section reads as follows:

"Establishments that are not required to register as food facilities are not required to follow the FSMA requirements for animal food found in part 507. (21 CFR 507.5(a)). Examples of such establishments include: establishments regulated solely by the United States Department of Agriculture's Food Safety and Inspection Service (USDA FSIS), restaurants, and retail food establishments, such as grocery stores. (21 CFR 1.226.) However, USDA FSIS establishments that are required to register with FDA because they also process FDA-regulated food must comply with part 507 for the manufacturing, processing, packing, or holding of any animal food. See section VI. Human food facilities subject to the full requirements of part 507 for human food by-products for use as animal food; see also section V. By-products from human food facilities that meet the requirements in § 507.12 are not subject to the full requirements of part 507."

FDA Updates Manufactured Food Regulatory Program Standards

The U.S. Food and Drug Administration (FDA) has issued revised food safety standards for state regulatory programs that oversee food facilities that manufacture, process, pack, or hold foods. These regulatory program standards, the Manufactured Food Regulatory Program Standards (MFRPS), include newly defined terms, new sections, appendices, and other updates. MFRPS' are an important component of the national Integrated Food Safety System, establishing a uniform basis for measuring and improving the performance of prevention, intervention, and response activities of manufactured food regulatory programs in the United States.

This set of quality standards for manufactured food regulatory programs includes ten standards to protect the public from foodborne illness and injury. These include the program's regulatory foundation, staff training, inspection, quality assurance, food defense preparedness and response, foodborne illness and incident investigation, enforcement, education and outreach, resource management, laboratory resources, and program assessment.

Several HCG team members have prior experience directing or assisting state food safety regulatory programs and can help clients understand how state programs regulate food manufacturing and retail facilities.

For Additional Information:

[Fact Sheet](#)

[2016 MFRPS \(downloadable\)](#)

[Summary of Changes to 2016 MFRPS](#)

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