



November Newsletter



The Members of HCG are grateful for many things including the opportunities we share with our clients to help ensure an abundance of safe foods throughout the world. We hope you have some time to enjoy these benefits and we wish all of our clients, readers and their families a very

Happy Thanksgiving!

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Training Opportunities

Basic HACCP

January 18-19, 2017, Carlton, OR
February 7-8, 2017, Philadelphia, PA

Developing and Implementing SQF Systems

March 23-24, 2017, Philadelphia, PA
April 18-19, 2017, Stillwater, OK

FSPCA Preventive Controls - PCQI

November 28-30, Stow, OH
January 11-13, 2017, Littleton, MA
January 24-26, 2017, Dallas, TX
February 21-23, 2017, Atlanta, GA
March 1-3, 2017, Dayton, OH
March 15-17, 2017, Littleton, MA

Register Now!

HCG Advises the Argentina Government & Beef Industry

HCG is providing consultation and training in Buenos Aires, Argentina for government inspection and beef industry personnel. The country of Argentina and specific beef slaughter plants are striving to be reinstated as equivalent to the USDA-FSIS regulatory requirements and become eligible to import their raw beef products into the United States.

An HCG professional is presenting a course with updates on a broad range of current FSIS requirements, including humane handling, specified risk material control, verifying carcass sanitary dressing procedures, HACCP verification and validation, SSOP procedures, sampling for Shiga toxin-producing E. coli, food recall reporting and verifying an establishment's food safety system.

Third Party Accreditation

This video nicely explains third party accreditation and how it contributes to trust in the food industry. HCG has helped companies both large and small achieve and maintain certification to standards ranging from basic Good Manufacturing Practices up to the internationally recognized requirements based on the Global Food Safety Initiative.

MakeAGIF.com

We help you showcase the things you do well and improve where improvements are needed. As one client stated:

"You make this so much simpler... thank you. At times it's a bit overwhelming, after our calls I come away with a sense of we CAN do this."

If you could use a little help and the confidence that comes with that 'outside set of eyes' just let us know.

FREE Recording: FSMA Preventive Controls - Identifying Gaps in Your Food Safety Programs

In case you missed this week's SafetyChain webcast - FSMA Preventive Controls - Identifying Gaps in Your Food Safety Programs - the recording and slides are now available. Cathy Crawford & Stephanie Faucetta from HCG both shared valuable insight during the discussion.



Did the FDA Ban the use of Sanitizer in Handsoap?

In early September, there was an announcement that led to media stories and concerns about the use of antimicrobial chemicals for handwashing. This was based on an FDA final rule published 9/6/16.

Back in 2013, The FDA proposed to declare all antimicrobial consumer hand wash products as not generally recognized as safe and effective. The FDA requested comments to prove these items are safe and effective or not. They later concluded antimicrobial hand wash products containing any one of 19 active ingredients are not generally recognized as safe and effective. They further stated that manufacturers failed to demonstrate the ingredients are both safe for long-term daily use and more effective than plain soap and water in preventing illness or the spread of certain infections. The Agency therefore declared the 19 ingredients may no longer be marketed (with a deferred action on 3 ingredients pending studies). This is what led to confusion regarding a potential impact on the food industry.

HCG wishes to clarify for our clients that this final rule does not apply to certain uses including "leave-on" consumer hand sanitizers and antiseptics for food industry use. The FDA recognizes the food industry as a different category of use (compared to consumer use) and will provide additional information for the food industry at a later (unspecified) date.

FDA Food Related Emergency Exercise Bundles (FREE-B)

Battelle Memorial Institute and the FDA have developed new Food Related Emergency Exercise Bundle (FREE-B) scenarios which are available [here](#). The eight scenarios include a "Foul Fodder" exercise hosted by the Minnesota Department of Agriculture and the Food Protection and Defense Institute (FPDI) which involves intentional product contamination. The Foul Fodder scenario includes biosecurity measures and the outcomes of a product recall.

HCG recommends our clients use exercises such as these to test existing food defense, crisis management, and recall plans.

Food Safety Modernization Act (FSMA) Update

The U.S. Food and Drug Administration (FDA) issued small entity compliance guidance at the end of October to assist small and very small businesses with the implementation of the [Preventive Controls for Human Food](#) and [Preventive Controls for Animal Food](#) rules.

The guidance provides details on who must comply with the rule, who is exempt from parts of the rules or subject to modified requirements, and outlines key information for qualified facilities (i.e., small businesses). The FDA continues to release guidance material periodically. HCG recommends clients visit their home page often.

Additional Information

[What You Need to Know About the FDA Regulation: Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food; Small Entity Compliance Guide](#)

[What You Need to Know About the FDA Regulation: Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals; Small Entity Compliance Guide](#)

Best Wishes,



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STAY CONNECTED:

