



## January Newsletter

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## 2017 Training Opportunities

### Basic HACCP

February 7-8, Westwood, NJ

February 21-22, Fayetteville, AR

March 21-22, Philadelphia, PA

FSIS - May 3-4, Greer, SC

### Advanced HACCP

April 18-19, Fayetteville, AR

### Developing and Implementing SQF Systems

March 23-24, 2017, Philadelphia, PA

April 18-19, 2017, Stillwater, OK

### FSPCA Preventive Controls - PCQI

February 21-23, Atlanta, GA

March 1-3, Dayton, OH

March 14-16, Fayetteville, AR

March 15-17, Littleton, MA

May 23-25, Fayetteville, AR

May 24-26, Monterrey, Mexico - more info coming soon

September 19-21, Fayetteville, AR

November 14-16, Fayetteville, AR

**Listeria Control**  
April 21, Boston, MA

**Sprout Safety**  
March 21-22, Dallas, TX

Register Now!

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## Listeria Still A Concern When Product 'Will Not Support Growth'

You may need to think again if your HACCP or Food Safety Plan hazard analysis concludes Listeria is not a hazard that must be controlled or monitored because your finished product will not support growth. According to an article in Food Safety News, the Center for Disease Control determined "illnesses can occur when products with low-level contamination that do not support growth are distributed widely to the public." The report was the result of investigations relating to ice cream products, but could have an impact on many foods when considering its implications. The food industry should re-evaluate the long-held belief that products that will not support growth do not pose a risk. HCG assists companies in the development and maintenance of environmental monitoring programs to help ensure operations reduce the risk of contaminants such as Listeria monocytogenes.

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## FDA Updates Q&A Regarding Food Facility Registration

The 7th edition of the [Questions and Answers Regarding Food Facility Registration](#) has been released by the FDA. It contains many new Q&As on a variety of registration-related topics, including:

- Biennial registration renewal
- Unique Facility Identifiers (UFIs)
- Who Is Exempt from Registration?
- What Information Is Required in the Registration
- Cancellation of registration
- Waiver requests

Comments on the draft guidance are due by February 6, 2017.

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## FSIS Helping Americans Reduce Waste

Is reducing waste one of your 2017 goals? Reconsidering expiration dates may be one way to address this. The FSIS recently released info on product labeling with guidance on reducing food waste which can be found [here](#).

HCG cautions our readers to be sure that all products on the market are safe for consumption and that expiration or "Best if Used By" dates are intended for quality purposes, not food safety concerns.

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## French Egg Products

Two HCG professionals conducted reviews of three French egg processing plants in advance of the French authorities determining whether to proceed with equivalence from the USDA, Food Safety and Inspection Service (FSIS) to export to the U.S. The review focused on the plants' compliance with the FSIS Egg Products regulations. The plants produced pasteurized liquid whole eggs, egg yolks, egg whites and spray dried eggs. One plant also processed egg products under the jurisdiction of the Food and Drug Administration and the Food Safety Modernization Act and its associated regulations.

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## HCG Can Now Offer "Part 2" of the FDA Preventive Controls for Human Food Course

The Preventive Controls for Human Food Course can now be completed in two ways. The most common method is to attend the 2 day course such as those we offer [here](#). These classes provide maximum interaction between the instructor and other participants.

Recently, the Food Safety Preventive Controls Alliance (FSPCA) has implemented a "Blended" course. This is a blend of online and in-person training. Participants can take an online course through the FSPCA for \$198. After this, HCG can help you complete your training with a one-day "Part 2" course. Part 2 is highly interactive and includes the exercises detailed in the FSPCA training materials. Subscribe to our newsletter, watch our website, or contact us for opportunities. More information about the blended course can be found [here](#).

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## FDA Releases Draft Listeria Control Guidelines

This guidance ([see attached](#)) is intended for facilities who are subject to FDA regulation, in 21 CFR part 117 (part 117), entitled "Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food" and who manufacture, process, pack, or hold ready-to-eat (RTE) foods. This guidance is intended for facilities regardless of whether they are only subject to the current good manufacturing practice requirements for human food of part 117 (CGMP requirements), the requirements for hazard analysis and risk-based preventive controls for human food in part 117 (PCHF), or both the CGMP requirements and the PCHF requirements. This guidance is intended to help facilities comply with the CGMP and PCHF requirements of part 117 with respect to measures that can significantly minimize or prevent the contamination of RTE food with *L. monocytogenes* whenever a RTE food is exposed to the environment prior to packaging and the packaged food does not receive a treatment or otherwise include a control measure (such as a formulation lethal to *L. monocytogenes*) that would significantly minimize *L. monocytogenes*.

The FDA guidance document along with other valuable information on the control of Listeria will be discussed in detail during the upcoming Listeria Control Seminar being held in Boston, MA on April 21, 2017. Select [this link](#) to register.

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## Last Chance for Comments on SQF Edition 8

The Draft of Edition 8 of the SQF Code is available for review and SQFI is asking for comments from the public. The comment period closes on February 6th. Many of the proposed changes are structural, combining modules into individual standards similar to the way BRC has published its standards. Some items may be of more interest.

- The requirements for a HACCP Plan are much more detailed. The requirement for flow charts specifies this includes all process steps but then it goes further to mandate service inputs, process delays and all outputs including waste.
- Environmental monitoring is mandatory regardless of a company being rated as high risk or not. For this , the requirements address only microbiology, not chemical hazards such as allergens.
- A new element under internal auditing requires inspections in addition to audits.
- Programs for identity preserved items such as Kosher or GMO-free claims is not part of the audit under food safety rather than limited to food quality.
- Lighting requirements which had been indicated as 'adequate' are now detailed as a minimum average of 200 lux.

If you are interested in commenting, please go to the [SQFI website](#) and contribute.

New training materials are in progress to match the updated code. HCG is assisting in that process. We are offering an SQF Course on March 23-24 to assist those needing an update and those approaching certification for the first time. Please [sign up now](#) to secure your seat.

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STAY CONNECTED:

