

## April Newsletter



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## Training Opportunities

### [Developing and Implementing SQF Systems](#)

August 3-4, Dayton, OH

### [Basic HACCP](#)

May 24-25, Boston, MA  
June 22-23, Sterling, VA

### [Listeria Control](#)

April 21, Boston, MA

### [FSPCA Preventive Controls – PCQI](#)

April 25-27, Peabody, MA  
April 25-27, Detroit, MI  
May 9-11, Chicago, IL  
May 16-18, Chicago, IL  
May 23-25, Fayetteville, AR  
May 25-27, Monterrey, Mexico  
September 19-21, Fayetteville, AR  
November 14-16, Fayetteville, AR

[Register Now!](#)

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**Welcome New HCG Member: Eric L. Thompson**



The HACCP Consulting Group is pleased to introduce our newest Associate Member, Eric L. Thompson.

Eric Thompson lives in Springdale, Arkansas with his lovely wife and one unlovely cat. Their two kids also live in the area and they regularly enjoy family get-togethers with five grandkids. Eric and his daughter enjoy bike riding through the hills and winding trails with a personal best of a 55 mile ride.

Eric began his career with the USDA Food Safety Inspection Service (FSIS) in 1996. He spent 20 years as part of the successful production of food animals on a ranch in Texas and has worked his way through 20 years of experience in retail and wholesale facilities. Eric is HCG's first former FSIS Enforcement Investigation and Analysis Officer (EIAO); he served as an EIAO for 5 years and a Supervisory EIAO for 4 years. Eric's full professional biography can be found [here](#).

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## Traceability of Raw Ground Beef

On December 21, 2015, FSIS published in the Federal Register a Final Rule to "... require that all official establishments and retail stores that grind raw beef products for sale in commerce maintain records about their grinding activities" ([see attached](#)). This rule puts in place requirements to improve FSIS' ability to accurately trace the source of foodborne illness outbreaks involving ground beef and to identify the source materials that need to be recalled. In retail stores, starting on April 1, 2017, FSIS Investigators will verify compliance by following the instructions found in FSIS Directive 8010.1, Methodology for Conducting In-Commerce Surveillance Activities.

The FSIS regulations require official establishments and retail stores that grind raw beef products to maintain the following records:

- The establishment numbers of the establishments supplying the material used to prepare each lot of raw ground beef
- all supplier lot numbers and production dates
- the names of the supplied materials, including beef components and any materials carried over from one production to the next
- the date and time each lot is produced
- the date and time when grinding equipment and other related food-contact surfaces are cleaned and sanitized

These requirements also apply to raw ground beef products that are prepared at an individual customer's request when new source materials are used. If new source materials are not used, there is no reason to record the customer-requested grind separately. If official establishments or retail stores need assistance to ensure compliance please contact HCG at [info@haccpcg.com](mailto:info@haccpcg.com).

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## HCG Updates Website

Recently HCG updated its website to provide a more detailed discussion of the consulting and training services it provides to both the FSIS and FDA regulated industries. This can be located by going to [Services](#) on our home page and selecting either [FSIS](#) or [FDA](#). The website also contains a complete listing of upcoming food safety [training](#) being offered throughout the country. In addition, the website has been updated to include more [links](#) to food safety websites and easier access to FDA, FSMA information. Check it out.

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## FSIS Reissues Directive 5000.1 – Verifying an Establishment's Food Safety System

FSIS has reissued Directive 5000.1 primarily to incorporate the information included in FSIS Notice 05-16, Sanitation Standard Operating Procedures at Official Import Inspection Establishments, with minor changes.

Inspection Program Personnel (IPP) stationed at official import establishments are to refer only to the chapters of this directive as they relate to Sanitation Performance Standards (SPS), Sanitation Standard Operating Procedures (Sanitation SOPs), and documentation/enforcement at an official import establishment. IPP at official import establishments are NOT to perform the verification activities in Chapter III- HACCP or Chapter IV- Pathogen

Reduction Activities. The following chapters are applicable to inspection procedures at official import establishments:

- Chapter I – General
- Chapter II – Sanitation
- Chapter V – Documentation and Enforcement
- Chapter VI – Rules of Practice

A copy of the revised Directive 5000.1, Rev. 5 is [attached](#).

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Best Wishes,



Cathy M. Crawford, President

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STAY CONNECTED

