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## March Newsletter

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Do you want to know what's happening near you?  
Let us know where you are located...

South

Northeast

West

Midwest

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## Training Opportunities

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

April 18-19, Stillwater, OK  
August 3-4, Dayton, OH

### [Basic HACCP](#)

FSIS – May 3-4, Greer, SC  
May 24-25, Boston, MA  
June 22-23, Sterling, VA

### [Listeria Control](#)

April 21, Boston, MA

### [Internal Auditing](#)

April 6, Columbus, OH

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

April 11-13, College Park, MD  
April 11-13, Detroit, MI  
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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## FSIS Begins Food Safety Assessment (FSA) of Egg Products Plants

FSIS recently announced its intent to begin a phased roll-out of the Public Health Risk Evaluation (PHRE) and Food Safety Assessments (FSA) methodologies in egg product plants. FSIS intends to start with PHREs in the Des Moines District having the greatest concentration of egg products plants and expand to plants in other areas of the country. The FSIS, Enforcement, Investigations and Analysis Officers (EIAOs) will use a tool specific for egg products to verify food safety compliance with the egg products regulations (9 CFR 590). In addition, the EIAOs will follow the methodologies outlined in FSIS Directives 5100.4 – EIAO, PHRE Methodology and Directive 5100.1 EIAO Food Safety Assessments (FSA) Methodology. Having extensive knowledge of both PHRE and FSA methodologies, HCG is available to assist establishments prepare for this in-depth FSIS assessment of their food safety systems.

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## HCG Completes Food Safety Training in Israel

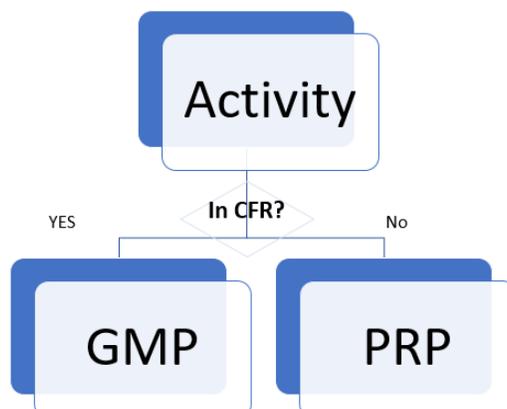
Two HCG professionals recently completed nearly three weeks of food safety training for the Israeli Ministry of Health and Ministry of Agriculture inspection personnel and personnel from the Israeli poultry industry and other food companies. Three, 3-day courses were held using HCG's combined HACCP/Preventive Controls course materials where students received both a HACCP certificate with the International HACCP Alliance seal and a certificate for successfully completing a course to qualify students as Preventive Controls Qualified Individuals (PCQI) required by the FDA's Preventive Controls regulation. Two, 2-day Advanced Food Safety training courses were also held including topics regarding the control of *Listeria* in RTE operations, the new FSIS, *Salmonella/Campylobacter* performance standards and new poultry inspection system, FSIS food safety assessments, risk analysis/risk assessment and process validation. A total of over 400 students attended the HCG training program.



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## Making Sense of Some FSMA Vocabulary

Food safety activities are best communicated if manufacturers, regulatory personnel and auditors share the same vocabulary. During training sessions for the Preventive Controls for Human Food, HCG sometimes uses the graphics below to help explain key terms. First, think about food safety activities in your operation. If they are described in the regulations under 21 CFR Part 117, they should be called Good Manufacturing Practices (GMPs). This helps maintain consistency between those activities and those rules. There are likely other things you do for food safety that are not defined in 21 CFR 117. These can be called Pre-requisite Programs (PRPs). Some interpret these terms differently in that a GMP is a standard of performance and a PRP explains how you might achieve that standard.



[Read more...](#)

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## Consumer Food Safety Educator Evaluation Toolbox and Guide

We are all searching for better tools for food safety education and HCG's food safety experts would like to make sure you are aware of one of the many tools available to you, free of charge, online. The Partnership for Food Education and the FDA collaborated to create the [Consumer Food Safety Educator Evaluation Toolbox and Guide](#). The ideas provided from this resource could help improve your process.

The information in the guide includes:

- Overview and Importance of Evaluation
- Formative Program Planning
- Mapping the Intervention and Evaluation
- Selecting an Evaluation Design
- Data Collection and Data Analysis
- Toolbox with tip sheets, tracking documents, and other references

If you would like to download a PDF version of the information on the site, the document is available [here](#).

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## Safety of Our Imported Meat, Poultry, Egg Products and Catfish (Siluriformes)

Countries wishing to export meat, poultry, egg products or catfish (Siluriformes) to the U.S. must demonstrate they provide an appropriate level of public health protection as applied domestically in the U.S. by the USDA, Food Safety and Inspection Service (FSIS). This is not the same as the Foreign Supplier Verification Program (FSVP) regulations under Food and Drug Administration (FDA) which is a hot topic as FSMA is implemented. In fact, FSVP is an entirely different approach to ensuring the safety of imported product under FDA's jurisdiction.

The criteria by which FSIS assesses the equivalence of a country's food safety inspection system can be found under Title 9 CFR §327.2 (for meat products), §557.2 (for fish of the order Siluriformes products), §381.196 (for poultry products), and §590.910 (for egg products).

**What is Equivalence?** Equivalence is the process of determining whether a country's food safety inspection system achieves the Food Safety and Inspection Service's (FSIS) appropriate level of public health protection as applied domestically in the United States (US). [Read more...](#)

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## HCG and Affiliated Food Safety

HCG is now part of Affiliated Food Safety, offering a collaborative strategy to promote quality food safety services. Affiliated Food Safety is a group of organizations whose mission is to help businesses ensure compliance and quality by providing a trusted, single source for information, resources and services that are current and comprehensive. Their website, [www.affiliatedfoodsafety.com](http://www.affiliatedfoodsafety.com), will be available in early April. In the meantime, follow [this link](#) for a description of services offered by Affiliated Food Safety.

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