

June Newsletter

HCG wishes our clients a safe and enjoyable summer season. As we near the close of the first half of the year, [contact us](#) to help ensure you meet your 2017 food safety goals. We can help you with training, Food Safety Plan or HACCP Plan assessments/updates, and third party or regulatory inspection requirements.



In this edition...
Training Opportunities
New Alliance: Affiliated Food Safety
The FBI May be Coming to Your Plant
CDC Releases New Data
FSIS Releases New Appendix A & B Guidelines

Training Opportunities

Basic HACCP

July 21-22, Warren, RI
July 25-26, Carthage, MO

Advanced HACCP

October 3-4, Fayetteville, AR

Developing and Implementing SQF Systems

August 3-4, Dayton, OH

[*FSPCA Preventive Controls - PCQI - Part 2 Blended Course](#)

September 26, Fayetteville, AR

[FSPCA Preventive Controls – PCQI](#)

August 8-10, Peabody, MA

August 23-25, Washington, DC

September 13-15, Atlanta, GA

November 14-16, Fayetteville, AR

*The Blended course consists of 2 parts. Part 1 is online and Part 2 is instructor-led. Both parts must be completed in order to obtain the certificate.

Register Now!

HCG Alliance with Eagle Certification Group's Affiliated Food Safety



[Eagle Certification Group](#) of Dayton, OH has led the foundation of three outstanding companies, people, and resources into a great new alliance called [Affiliated Food Safety](#). [The Acheson Group \(TAG\)](#) led by David Acheson, [HACCP Consulting Group \(HCG\)](#) led by Cathy Crawford, and EAGLE have joined forces to work toward becoming a premier food safety resource. EAGLE met individually with each company and then collectively to identify the uniqueness of each one. With their years of knowledge surrounding the vast complications of food safety and our solutions offered to the industry, we knew we could unite to offer a single source of food safety resources.

The Food Safety Modernization Act (FSMA) was one of the key reasons to start our conversations, particularly with David Acheson being involved with FSMA from the beginning. But it was David who directed us beyond just FSMA to the real need for food safety in its totality. Each member of Affiliated Food Safety would bring to the alliance a key asset for our success. TAG offers a wealth of food technical experts, HCG has a staff of experts focused on new and improved training, and EAGLE has a strong business approach and diverse industry knowledge as a certification body.

[Read more...](#)

The FBI May be Coming to Your Plant

At a recent meeting between the North American Meat Institute and FSIS, it was learned that the FBI will be reaching out to establishments to develop a relationship to strengthen food defense efforts. A letter from the FBI to USDA is attached [here](#). If you need assistance in developing your food defense program or a review of your current program please [contact the HACCP Consulting Group](#).

CDC Releases New Data

The Centers for Disease Control and Prevention (CDC) has summarized 2015 details on foodborne illness outbreaks based on data submitted from state, local, and territorial public health organizations. The report indicates 902 foodborne disease outbreaks which resulted in 15,202 illnesses, 950 hospitalizations, 15 deaths, and 20 product recalls. Norovirus was the most common cause and *Salmonella* the second most common cause. Seeded vegetables, pork, and vegetable row crops were the most common foods associated with outbreaks. Companies should incorporate this information into their HACCP or Food Safety Plan Hazard Analyses. The detailed report can be found [here](#).

FSIS Releases new Appendix A and B Guidelines

FSIS has just released new compliance guidelines for Appendix A concerning lethality and Appendix B stabilization guidelines. These have not had updates since 1999 and are widely used in Ready to Eat operations. This release is for

comments but everyone should read and understand these and update your HACCP plans if needed.

For more information, take a look at the following documents:

[Salmonella Compliance Guideline Appendix A](#)
[Stabilization Compliance Guideline Appendix B](#)

Best Wishes,



Cathy M. Crawford, President

HACCP Consulting Group, L.L.C. | 757-371-5832 | info@haccpeg.com | www.haccpeg.com

STAY CONNECTED

