

August Newsletter



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Training Opportunities

[Basic HACCP](#)

November 1-2, Denver, Co

[Advanced HACCP](#)

October 3-4, Fayetteville, AR

** [FSPCA Foreign Supplier Verification Programs \(FSVP\)](#)

September 12-13, Oakland, CA

September 19-20, Long Beach, CA

****New Offering!**

[Developing & Implementing SQF Systems](#)

February 26-27, 2018, Dayton, OH

[FSPCA Preventive Controls – PCQI](#)

September 13-15, Atlanta, GA

November 14-16, Fayetteville, AR

February 28-March 2, 2018, Dayton, OH

[FSPCA Preventive Controls & HACCP](#)

October 18-20, Peabody, MA

Register Now!

2016 Food Safety Survey Report

FDA in collaboration with the U.S. Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) has been commissioning the survey since 1988. The survey is intended to help FDA and USDA make informed regulatory, education, and other decisions by providing a better understanding of consumer knowledge, attitudes, and practices related to food safety. The 2016 survey was the seventh iteration of the survey. It was the first time that the survey sampled cell phone users in addition to users of landline phones. This change was instituted to ensure that respondents who only have cell phones could be reached. The survey consisted of interviews with 4,169 participants between October 2015 and January 2016. ([see attached](#))

Selected Key Findings

- **Consumers are somewhat concerned about getting a foodborne illness from how they prepare food, but think people are more likely to get a foodborne illness from food prepared at a restaurant compared to food prepared at home** -- Most respondents, 53%, thought that it was “Not very common” to get food poisoning because of the way food is prepared at home. Slightly over half (54%) thought that it is “more common” to get food poisoning from restaurants compared to food prepared at home.
- **Consumers are more concerned about raw chicken and raw beef being contaminated than raw vegetables** -- [Read more..](#)

Contributed by [Bob Savage](#), HCG Senior Vice President

Benefits of Classroom and In-Plant Training

As plant management evaluates and considers their training needs to comply with the Food and Drug Administration (FDA) Food Safety Modernization Act (FSMA), serious consideration should be given to classroom or in-plant training conducted by professionals in food safety with practical experience in the food industry.

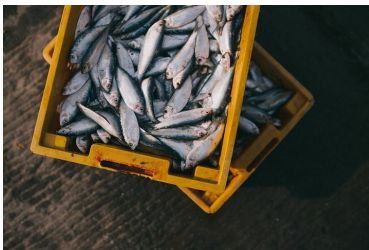
Classroom and in-plant training offer the following benefits: interaction with colleagues, access to subject matter experts, conducted on a set schedule to minimize distractions, and provides hands-on practice with immediate feedback.

In an article published in Training magazine, author Lorri Freifield discussed a study conducted by Washington community colleges which showed that more students drop out and fewer get a passing grade when they take a class online than when they take it in a classroom. And students who already were struggling, do worse when a course is changed over to online delivery than when it was delivered in a classroom setting. The article goes on to state that “Classroom trainings are most ideal for small groups and especially in cases when interaction, team bonding, and/or nonverbal communications are vital to achieving learning objectives”.

Issues with training costs can often be compensated by offering in-plant training. This also offers the benefit of focusing on plant specific processes, issues or problems and how these should be addressed in Food Safety Plans required by FSMA.

For more information on classroom and in-plant food safety training please [contact HCG](#).

Contributed by [Bob Savage](#), HCG Senior Vice President



FDA Guidance Explains FSMA Exemptions

If you are a food producer covered by FDA's regulations for low-acid canned foods, juice HACCP, or seafood HACCP, it's important to know how the rules of the FDA Food Safety Modernization Act (FSMA) affect you. You may be exempt from only portions of FSMA.

Recently, the FDA published [three guidances](#) to help you understand which parts of the FSMA rules apply and how the FSMA rules may affect producers of food commodities covered by regulations. If you need assistance interpreting the rules or ensuring your food safety system is in compliance, please [contact us](#).

Contributed by [Cathy Crawford](#), HCG President

FDA Delays Some CGMP Inspections Until Fall 2018

Larger animal food facilities must comply with preventive controls requirements mandated by the Food Safety Modernization Act as of Sept. 18, 2017, but the agency will not be conducting inspections to ensure compliance until fall 2018, according to a posting on the Food and Drug Administration website. This is in reference to the

Large companies with more than 500 full-time employees had to meet Current Good Manufacturing Practice (CGMP) requirements by September 2016. Small animal food facilities will be required to meet those requirements as of Sept. 18, 2017.

There will be an increased level of oversight of CGMPs with more routine inspections, but FDA will not be conducting inspections to ensure compliance with specific requirements until fall 2018, the agency said.

“There will still be CGMP inspections, but not those looking at preventive controls for now,” Jenny Murphy, a consumer safety officer at FDA's Center for Veterinary Medicine, said in the post. FDA has published a Guidance for Industry document titled “Human Food By-Products for Use as Animal Food ([see attached](#)).

Contributed by [Bob Savage](#), HCG Senior Vice President

FSIS Directive 7111.1 Revision 2

This directive ([see attached](#)) is being re-issued to clarify that inspection program personnel (IPP) are not to issue a Noncompliance Record (NR) solely because an establishment uses the 1999 versions of FSIS Appendix A and B as scientific support. This change was made in response to askFSIS questions. This directive continues to provide IPP with instructions for verifying lethality and stabilization processes at establishments that make ready-to-eat (RTE) meat and poultry products. It also covers the stabilization processes in establishments that make not ready-to-eat (NRTE) heat treated, not fully cooked, meat and poultry products, including but not limited to partially cooked and char-marked meat patties and partially cooked poultry breakfast strips.

This directive replaces the older versions of the lethality and stabilization directives that were last issued in 1989 and 1999. FSIS combined the two older directives into one to streamline information. FSIS has updated and revised this directive in its entirety to clarify requirements for lethality and stabilization as well as to make it consistent with Inspection Tasks that IPP perform, as described in FSIS Directive 5000.1, *Verifying an Establishment's Food Safety System* and FSIS Directive 5000.6, *Performance of the Hazard Analysis Verification (HAV) Task*. This directive also includes new information for verifying lethality and stabilization processes during fermentation/acidification, salt-curing, and drying and for evaluating heating and cooling deviations. Lastly, this directive provides instructions for supervisory personnel in Section X assisting IPP to verify establishment's lethality and stabilization procedures as described in FSIS Directive 5000.1 and FSIS Directive 5000.6.

Meat and poultry processors should be aware of the content of this directive and if there are any questions please [contact HCG](#).

Contributed by [Bob Savage](#), HCG Senior Vice President

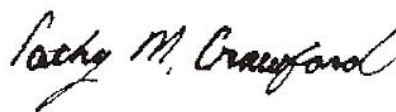
Compliance Dates for FSMA Animal Foods Rule

The second major compliance dates will soon arrive for the preventive controls for animal food rule under the FDA Food Safety Modernization Act (FSMA). On September 18, 2017, larger animal food facilities must comply with preventive controls requirements mandated by FSMA while small animal food facilities will be required to meet Current Good Manufacturing Practices.

For More Information

- [A Conversation with Jenny Murphy](#)

Best Wishes,



Cathy M. Crawford, President

