

February Newsletter



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Training Opportunities

Developing & Implementing SQF Systems (Edition 8 of SQF Code)

- April 10-11, Stillwater, OK
- May 21-22, Philadelphia, PA
- June 20-21, Rancho Cucamonga, CA

Basic HACCP

- March 21-22, Cincinnati, OH
- July 12-13, Akron, OH

FSPCA Preventive Controls for Human Food (PCQI)

- March 20-22, Jonesboro, AR
- May 23-25, Philadelphia, PA
- July 25-27, Dayton, OH

Register Now!

Feeding Raw Meat to Pets Exposes Humans to Potential Health Risk

An FDA study found that raw pet food was more likely to be contaminated with *Salmonella* or *Listeria* compared to non-raw pet foods. Of the 196 raw pet food samples analyzed, 15 were positive for *Salmonella* and 32 were positive for *L. monocytogenes*.

This study identified a potential health risk for the pets eating the raw food and for the owners handling the product. Owners who feed their pet a raw diet, such as raw meat, may have a higher risk of getting infected with parasites, viruses, and bacteria including *Salmonella*, *E. coli*, *Campylobacter* and *L. monocytogenes*.

Recently, the Minnesota Dept. of Health (MDH) reported two children from the same household were sickened by *Salmonella Reading*. Tests performed by the health department and the Minnesota Dept. of Agriculture (MDA) revealed that the same strain of *S. Reading* found in the children was also found in four samples of Raws for Paws Ground Turkey Food for Pets that was used to feed the family dog. One child became seriously ill with septicemia (blood infection) and osteomyelitis, a painful and serious bone infection.

Spices and Salmonella

The U. S. Food and Drug Administration has shared data regarding the presence of *Salmonella* in spices. An updated risk profile shows the prevalence of *Salmonella* in 9 out of 11 types of retail spices in the U.S. was significantly lower than that for shipments of spice at import. This is consistent with the understanding that responsible manufacturers apply a pathogen reduction treatment to many spices after they are imported and prior to retail sale. Of the items tested, except for dehydrated garlic and basil, *Salmonella* prevalence was significantly lower in retail samples than estimated prevalence for shipments of imported spice offered for entry to the U.S.

This information provides important information for those who must address spices in their Food Safety Plans. The data is not declaring if FDA considers *Salmonella* a likely hazard for all spices. It does indicate domestic spices pose less of such a risk.

FDA Publishes Guidance Documents

The FDA is seeking to ensure importers and producers provide safe food, regardless of its origin. Multiple guidance documents were released in January. If you or your company need assistance or training in these matters, please [contact us](#). Below are links to the new materials.

- [Foreign Supplier Verification Programs for Importers of Food for Humans and Animals: Guidance for Industry \(Draft Guidance\)](#)
 - [Guidance for Industry: Foreign Supplier Verification Programs for Importers of Food for Humans and Animals: What You Need to Know About the FDA Regulation; Small Entity Compliance Guide](#)
 - [Considerations for Determining Whether a Measure Provides the Same Level of Public Health Protection as the Corresponding Requirement in 21 CFR part 112 or the Preventive Controls Requirements in part 117 or 507: Guidance for Industry \(Draft Guidance\)](#)
 - [Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry, Chapter 15: Supply-Chain Program for Human Food](#)
 - [Policy Regarding Certain Entities Subject to the Current Good Manufacturing Practice and Preventive Controls, Produce Safety, and/or Foreign Supplier Verification Programs: Guidance for Industry](#)
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Update on HACCP and Sanitation Rules for Egg Products

The USDA Food Safety and Inspection Service (FSIS) has published a Proposed Rule to require official plants that process egg products to develop and implement Hazard Analysis and Critical Control Point (HACCP) Systems and Sanitation Standard Operating Procedures. It includes requiring such facilities to meet sanitation requirements that are the same as those in current meat and poultry regulations.

FSIS is also proposing that these official plants will be required to process egg products to be edible without additional preparation to achieve food safety. In addition, FSIS is proposing changes to prior label approval requirements for egg products including requiring special handling instructions.

HCG has a long history of HACCP Training and sanitation program assistance in the meat and poultry industry as well as others. We understand these requirements. Please [contact us](#) if you would like a HACCP course or assistance in meeting these proposed rules.

FDA Releases New Food Code

The updated edition of the FDA Food Code has been released. This document, provided by the FDA for national use, serves as a strong recommendation that frequently becomes adopted as regulation at the state level. Individual food establishments should review the updated Food Code to ensure they are following current expectations for food safety controls and hygiene practices. Details within it can be used as evidence (verification or validation) that a Food Safety or HACCP Plan was developed based on current thinking. The Code can be found [here](#).

Chemical Hazards: Are Pesticide Residues a Hazard Requiring Preventive Controls?

Pesticide residue is often part of the hazard analysis for incoming materials. Based on the Preventive Controls Rule, if this hazard is likely, the Food Safety Plan must consider who controls the hazard: the supplier or the receiver. The good news is there is data to support this hazard as not likely.

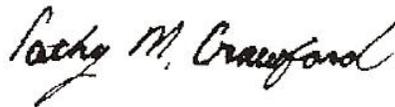
The U.S. Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) recently published the 2016 Pesticide Data Program (PDP) Annual Summary. The Summary shows more than 99.5 percent of samples tested had pesticide residues well below benchmark levels established by the Environmental Protection Agency (EPA). In addition to that good news, 22 percent had no detectable residue. The report includes data from over 10,000 samples. This creates confidence in appropriate use of pesticides and a potential conclusion that Preventive Control for this concern is not likely necessary.

While every company must make this decision on their own, HCG recommends use of this new data. The 2016 data and summary, along with a guide for consumers can be found on the [Pesticide Data Program page](#) on the AMS website.

Materials Available from FDA in Online Catalog

The Center for Food Safety and Applied Nutrition's (CFSAN) [Education Resource Library](#) has been transformed into an online catalog of publications and videos covering topics such as food safety, nutrition, cosmetic safety, dietary supplements, and industry information, including food defense. The catalog has filters for quickly accessing items or the user can view an alphabetical list. This resource could be useful in helping different types of users access helpful information. For example, an expectant mother could use the catalog to find information about food safety and pregnancy. Or, a physician could use this catalog to access information in order to help a patient who desires to learn more about nutrition. Materials are available for download or, where available, items can be ordered.

Best Wishes,



Cathy M. Crawford, President

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

STAY CONNECTED

