



June Newsletter



In this edition...

Training Opportunities

USDA Harmonized GAP Plus+ Success!

Are you Registered?

HCG Working in the Philippines

E.K. Bare is BRC Certified!

**Reorganizing Primary Federal Food Safety Functions into Single Agency
FDA's Mitigation Strategies to Protect Food Against Intentional Adulteration**

Training Opportunities

Developing & Implementing

SQF Systems (Edition 8 of SQF Code)

- September 20-21, Cleveland, OH

Basic HACCP

- July 12-13, Akron, OH
- September 18-19, Cleveland, OH
- October 3-4, Fayetteville, AR

Advanced HACCP

- October 31-November 1, Fayetteville, AR

Internal Auditing

- July 17-18, Cuyahoga Falls, OH

FSPCA Preventive Controls for: Human Food (PCQH)

- July 13-14, Warren, RI
- July 23-25, Long Beach, CA
- July 25-27, Dayton, OH
- August 6-8, Fayetteville, AR

FSPCA Preventive Controls for Animal Food (PCQA)

- October 2-4, Dallas, TX

FSPCA Foreign Supplier Verification Programs (FSVP)

- July 26-27, Long Beach, CA

Register Now!

USDA Harmonized GAP Plus+ Success!

HCG congratulates our client John B. Ordille, Inc. for having successfully completed the USDA Harmonized GAP Plus+ Audit. They have been working with HCG for many years, starting in 2010, when they became BRC-Certified. Now, they are one of the first companies to demonstrate compliance to the new USDA Harmonized GAP Plus+ Audit Requirements.



This family company was established in the 1920's. For three generations, as independent brokers in the industry, John B. Ordille, Inc. has offered quality service to its customers. With modern cooling facilities, they protect and deliver produce to its final destination under a food safety management system proven to meet domestic and global expectations. Congratulations to the hard-working folks at John B. Ordille!

Are you Registered?

In late May, the U.S. Food and Drug Administration issued a Small Entity Compliance Guide (SECG) to help food facilities meet their registration requirements under the Federal Food, Drug, and Cosmetic Act (FD&C Act). Registration must be completed or updated by December 31st of this year.

The FD&C Act requires food facilities in the United States to register with the FDA. The Food Safety Modernization Act (FSMA) added new registration provisions including the following:

- Facilities are required to provide FDA with assurance that they will be permitted to inspect their facility (in accordance with the FD&C Act).
- Facilities are required to renew their registration every other year.
- FDA now has the authority to suspend a facility's registration.

If you have questions on registration, please [contact us](#).

HCG Working in the Philippines

Two HCG professionals completed Phase One of work in the Philippines to assist the National Meat Inspection Service (NMIS) update and modernize its slaughter regulations last revised in 1975. Phase One consisted of visiting a cross-section of poultry, swine, and cattle slaughter operations to understand the current state of the industry as well as the roles and responsibilities of the NMIS inspection personnel. Based on the outcome of the establishment reviews, HCG will make recommendations to NMIS on how best to modernize the inspection system to ensure the safety of their products both domestically and for export to other Asian countries. Other Phases of the project will include recommendations on how best to incorporate the Food Safety and Inspection Service (FSIS) new poultry and swine inspection systems and provide training for both NMIS and the regulated slaughter industry.



E.K. Bare is BRC Certified!



HCG is proud to announce that our client E.K. Bare passed their first third-party audit and is now certified under the British Retail Consortium (BRC): Agents and Brokers Issue 2 Code. E.K. Bare is a Pennsylvania-based broker of potatoes for further processing. Their team scored the highest possible grade - a double A and is now listed on the global BRC Directory of certified sites.

BRC's commitment to quality and safety aligns well with the way E.K. Bare has done business for the past 70 years. HCG helped the company formalize and improve those

long-term practices into a system that provides customers proven confidence in the supply chain.

Congratulations to the team at E.K.Bare!

Reorganizing Primary Federal Food Safety Functions into Single Agency

President Trump's recent report titled "[Delivering Government Solutions in the 21st Century – Reform Plan and Reorganization Recommendations](#)" proposes to address the current fragmented Federal oversight of food safety by reorganizing the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) and the food safety functions of the U.S. Department of Health and Human Services' U.S. Food and Drug Administration (FDA) into a single agency within USDA. USDA demonstrates strong and effective leadership in food safety and maintains an expert understanding of food safety issues from the farm to the fork. This proposal would cover virtually all the foods Americans eat.

See the full proposal [here](#).

FDA's Mitigation Strategies to Protect Food Against Intentional Adulteration (IA): Guidance for Industry

The purpose of FDA's guidance document is to help industry develop and implement a food defense plan (FDP) in accordance with the IA rule's requirements contained in 21 CFR Part 121. Specifically, this document provides guidance on:

- Understanding the components of an FDP and the importance of each component;
- Understanding how to conduct a vulnerability assessment to identify significant vulnerabilities and actionable process steps;
- Understanding how to identify and implement mitigation strategies for the actionable process steps associated with a facility's processes;
- Understanding how to identify and apply the mitigation strategies management components (i.e., food defense monitoring, food defense corrective actions, and food defense verification);
- Understanding the reanalysis requirements associated with the FDP;
- Understanding the education, training, and/or experience required for individuals who perform certain activities; and,
- Understanding the record keeping requirements associated with the FDP and implementation of the FDP.

For the complete guidance document click [here](#).

Best Wishes,



Cathy M. Crawford, President

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

STAY CONNECTED

