



May Newsletter



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Training Opportunities

Developing & Implementing SQF Systems (Edition 8 of SQF Code)
• September 20-21, Cleveland, OH

FSPCA Preventive Controls for: Human Food (PCQH)

- June 20-22, Inwood, NY
- July 13-14, Warren, RI
- July 23-25, Long Beach, CA
- July 25-27, Dayton, OH

Basic HACCP

- June 14-15, Manassas, VA
- July 12-13, Akron, OH
- September 18-19, Cleveland, OH

Internal Auditing

- July 17-18, Cuyahoga Falls, OH
- August 2-3, Peabody, MA

- August 6-8, Fayetteville, AR

FSPCA Preventive Controls for Animal Food (PCQI)

- June 26-28, Oklahoma City, OK

FSPCA Foreign Supplier Verification Programs (FSVP)

- June 19-20, Dallas, TX
- July 26-27, Long Beach, CA

Register Now!

New Report Summarizes Recalls

The USDA Economic Research Service (ERS) published its report 'Trends in Food Recalls: 2004-13', which examines the products and risks that may have contributed to an increase in recalls. The following food categories accounted for the majority of food recalls in the period examined.

1. prepared foods and meals (excluding soups), 11.9 percent of all food recalls;
2. nuts, seeds, and nut products, 10.9 percent;
3. baked goods (including packaged baked goods), 9.0 percent;
4. grains and grain products (excluding baked goods), 8.4 percent;
5. candy products, 7.9 percent; and
6. sauces, condiments, and dressings, 5.0 percent.

For these categories, the most common reason for recalls was failure to declare allergens. This was true for all categories except nut products where the most common reason for recalls was possible Salmonella contamination.

The report also analyzed recalls by risk types. Recalls were conducted 41 percent of the time due to pathogen contamination and 27 percent of the time due to undeclared allergens. While pathogens were the more common cause, the number of pathogen related recalls did not increase significantly. This lack of increase in pathogen recalls may be attributed to the successful combination of aggressive environmental monitoring and responsive sanitation programs yet pathogens remain a significant challenge.

In contrast, allergen recalls nearly doubled, possibly due to increased regulatory, industry, and consumer awareness of labeling requirements.

This new data is similar to data used in the curriculum for the Preventive Controls Course for Human Food. A summary of FDA Reportable Food Registry Data from 2009 - 2013 indicates 36 percent of recalls were due to undeclared allergens and 52 percent from Salmonella and Listeria combined.

Food companies should take note of these data to focus resources on controls for pathogens and allergen management. Additional detail warns us that strong internal programs are essential but are no guarantee of recall avoidance. The new report indicates 22.4 percent of recalls were due to an upstream ingredient being recalled first.

While this report emphasizes allergens and pathogen-related recalls, a review of recent recall trends for foods not regulated by the FDA (e.g. meat and poultry) indicates an increase in recalls due to foreign material contamination.

In following the expectations of regulatory and customer concerns, food safety teams are tasked with newer risks such as radiological hazards and food fraud. HCG recommends addressing these while ensuing resources are focused on the fundamentals of biological, chemical and physical hazards as taught in a comprehensive HACCP or Preventive Controls Course.

The full report summarized above can be found here
- <https://www.ers.usda.gov/publications/pub-details/?pubid=88496>

HCG Returns to France

In early April, two HCG Professionals conducted Basic and Advanced HACCP training for the

meat industry and government inspection personnel in Paris. The training was sponsored by FranceAgriMer; Fed Franqaise des Industriels Charcutier Traiteurs, Transformateurs de Viades (FIST); and, the Insitut de Porc. For several years, HCG has assisted the French pork industry, jambon de bay on (dry cured hams), and beef industries to become eligible under USDA, Food Safety and Inspection Service regulations to export their products to the United States. With HCG's assistance in training and facility reviews the French industries for these commodities continue to grow.

Impacts of the Sanitary Transportation Rule

Companies are responding to the Sanitary Transportation requirements of the Food Safety Modernization Act (FSMA). Most companies are seeking out and completing the free training for carriers offered by the FDA . Some are going beyond that and providing more detailed training to ensure customer confidence that carriers understand their responsibilities, can respond to questions or concerns appropriately, and can make better on-the-job decisions.

One HCG Client recently received [this letter](#) from FedEx. It shows clearly that this carrier will not transport food unless it is completely enclosed and does not require temperature control for safety . This helps limit the carrier's responsibilities under FSMA. If the food you must transport is not completely enclosed or does require temperature control for safety, evidence of compliance to FSMA is required. For questions about FSMA or to discuss training opportunities for your carriers (drivers, receivers, dock personnel etc) please [contact us](#).

HCG Continues Training of FDA and Industry Personnel

Professionals from the HACCP Consulting Group (HCG), LLC and Food Defense, LLC continued their work with the Joint Institute for Food Safety and Nutrition (JIFSAN) in College Park, MD to provide FSPCA Preventive Controls for Human Foods training for both FDA and food industry personnel.

The joint training provided an opportunity for FDA and the industry to share their food safety knowledge and experience while obtaining their certificates to become Preventive Controls Qualified Individuals (PCQI) as addressed in the FDA Preventive Controls regulations for human foods.

HCG continues to provide quality training for Preventive Control for Human Foods, Animal Foods and Foreign Supplier Verification Programs (FSVP) at various venues including on-site facility locations and general public locations around the country. (see above list).



The Message Training Sends

The article below from [Best Human Capital Advisory Group](#) reminds us of the importance of training. In a time when good employees are hard to find and "Qualified Individuals" are mandated by FSMA, it directly benefits companies to internally develop their team. Qualified Individuals are needed to create and oversee Food Safety Plans or make decisions when there are corrective actions or Sanitary Transportation concerns. We strongly advocate routine training and would be pleased to be

a provider of training for your team. Enjoy the article.

Numerous studies over the last decade indicate that employees want to know their company cares about them. Employees want to feel like they belong, that they have a future and a career path. So, when employees see that the positions they want are handed over to outside talent, and they remain in their roles with no professional growth opportunities available to them at their employer, how engaged do you think that workforce becomes? *What happens to turnover, retention, succession planning and production?*

Add to the mix the fact that, as part of strategic planning, more organizations are developing powerful and energizing mission, vision, and value statements and propositions to focus the organization on a common purpose – a shared vision if you will. When you review enough of these values espoused by organizations, employee satisfaction or something similar signifying how an organization cares for its people is in almost every one of them. But, when the actions of the organization contradict these statements because they don't adequately invest in and implement the training and development of their people, what message is actually sent to the employees and what is the impact of their engagement?

“The company lies!”

“Management will say anything to get what they want and does not really care about you!”

“We are just cogs in a wheel.”

“Employees are just numbers.”

Does this sound familiar? [Read more...](#)

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Congratulations Miller Amish Country Poultry!

Congratulations go out to our long time client, [Miller Amish Country Poultry](#) in Orland, IN. The Whole Foods Company named them a Global Supplier of the Year, citing Miller Poultry's visionary approach to animal welfare and their commitment to raising high quality, healthy chickens. From HCG's experience with the facility and personnel, it is easy to see how they earned this award; they really care about the product they are producing.

HCG Continues International Food Safety Work

In May HCG continued its international food safety work in Brazil to conduct a Food Safety Assessment (FSA) of a large establish that exports canned meat products to the United States along with beef jerky and beef extract. The FSA was conducted to ensure the facility remains in compliance with the Food Safety and Inspection Service (FSIS) low-acid canning regulations and other FSIS food safety regulations. In addition, and at the request of the establishment, HCG presented a Food Safety Preventive Controls Alliance (FSPCA), FDA “Preventive Controls Qualified Individual” course for personnel at the establishment as well as personnel from other plant facilities in Brazil and their government inspection personnel.



Best Wishes,

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STAY CONNECTED

