



August Newsletter



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Training Opportunities

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

- September 20-21, Cleveland, OH

Basic HACCP

- September 18-19, Cleveland, OH
- October 3-4, Fayetteville, AR (for FSIS regulated companies)

Advanced HACCP

- October 31-November 1, Fayetteville, AR

FSPCA Preventive Controls for: Human Food (PCQI)

- September 6-7, Warren, RI

FSPCA Preventive Controls for Animal Food (PCQI)

- October 9-11, Dallas, TX

FSPCA Foreign Supplier Verification Programs (FSVP)

- November 13-14, Cincinnati, OH
- December 11-12, Long Beach, CA

Register Now!

Foundation for Meat and Poultry Research and Education Releases New Validation Databases

The Foundation for Meat and Poultry Research and Education released searchable [validation databases](#) that summarize scientific literature identifying antimicrobial and other interventions for fresh and processed meat and poultry. Small and very small meat and poultry establishments can use the databases for scientific validation support for their Hazard Analysis and Critical Control Points (HACCP) systems. The database describes interventions used to reduce microbiological risks in processed meat products and the efficacy of various interventions and antimicrobials on fresh beef, veal, pork, lamb and poultry products. The databases are searchable by type of meat, product, pathogen and intervention.

Cyclospora Outbreaks

Food Safety News has been full of articles about recent Cyclospora outbreaks associated with either lettuce; vegetable trays containing broccoli, cauliflower and carrots; salad mixes with romaine lettuce and carrots; beef, pork and poultry salads and wraps, etc. Recently, Food Safety News reported that Public Health England is investigating an increase in Cyclospora infections for the fourth successive year. Up to early August, 57 cases had been reported in England, Scotland and Wales, of which 46 had traveled to Mexico. Because of this concern, HCG is providing you more information.

[Read more...](#)

FSIS's Hazards and Controls Guide (HCG)

In this newsletter, HCG usually means HACCP Consulting Group, but in this instance, we are discussing FSIS's [Hazards and Controls Guide \(HCG\)](#). It has recently been updated to include slaughter sections for poultry, beef, and swine. It provides additional examples of potential hazards and controls frequently used for the other HACCP categories. The FSIS's HCG also provides verification questions intended to help inspection personnel follow an analytical thought process in their decision making during inspection verification, especially the Hazard Analysis Verification (HAV). Although, the guide is not in itself regulatory, it does provide insight into FSIS's current thinking and the types of questions you will likely get from inspectors about your HACCP Systems.


We recommend that you become familiar with the guide to be prepared for those verification inspectors' questions.

Remember, the **HACCP Consulting Group (HCG) is here to help**. Let us know how we can help strengthen your food safety systems and stay a step ahead of FSIS.

U.S. Foodborne Illness Data Updated by CDC

A recently published update to the CDC's [Morbidity and Mortality Weekly Report \(MMWR\) Surveillance Summaries](#) provides data regarding statistics on foodborne illness outbreaks and their outcomes. From 2009-2015, there were 5,760 foodborne illness outbreaks which resulted in 100,939 illnesses, 5,699 hospitalizations, and 145 deaths in the U.S. and its territories. Among those outbreaks with a single etiology, norovirus was the most common at 38%, followed by Salmonella at 30%. The food categories linked to the most outbreak-associated illnesses were chicken, pork, and seeded vegetables. The report states that the "Public Health Action" needed is the continuation of tracking and analyzing in order to inform disease prevention policies and initiatives as well as the strengthening of state and local health departments in order to investigate and report outbreaks.

Best Wishes,



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STAY CONNECTED

