

October Newsletter



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Training Opportunities

Basic HACCP

- March 7-8, 2019, Peabody, MA

Advanced HACCP

- October 31-November 1, Fayetteville, AR

Preventive Controls and HACCP (combined)

- December 4-6, College Park, MD

FSPCA Preventive Controls for Animal Food (PCQI)

- November 27-29, Dallas, TX

FSPCA Foreign Supplier Verification Programs (FSVP)

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

Welcome New HCG Member: Don Ackerman

The HACCP Consulting Group is pleased to introduce our newest Associate Member, Donald S. Ackerman. Don has recently retired from the USPHS with 26 years of service. He has strong working knowledge of food safety activities and inspections. He has worked with various agencies, such as: Indian Health Service, CDC NCEH Vessel Sanitation Program, and finally USDA FSIS as a Regional Public Health Trainer.



Don lives in Georgia and enjoys tooling leather (making belts, purses, and armor) and woodworking.

Don's full professional biography can be found [here](#).

Time to Reassess or Reanalyze Your HACCP or Food Safety Plan

As a follow-up to the recent huge product recalls due to *Salmonella* and *Listeria monocytogenes* contaminated corn, onions, and other vegetables used as ingredients in ready-to-eat (RTE) products, it should be time for establishments to reassess or reanalyze their HACCP and Food Safety Plans to ensure a proper hazard analysis has been conducted on all ingredients. This is particularly true if ingredients are being used without a further validated lethality step or used as part of a post-lethality product formulation.

For FSIS regulated meat and poultry products, HACCP regulations require such a reassessment (9CFR 417.4) when new information becomes available that may impact the safety of the product. For FDA regulated products, the Food Safety regulations (21CFR 117.170) require companies to reanalyze the Food Safety plan in a similar manner, to include the Supplier Verification Program.

Special attention should be given to ingredients (e.g. those recently impacted by recalls) especially if there is no further lethality treatment for a RTE finished product. Relying strictly on Letters of Guarantee (LOG) and/or Certificates of Analysis (COA) from a supplier, which has often been the case, may no longer be sufficient without additional verification from the suppliers regarding the safety of its ingredients.

If you need assistance in the reassessment or reanalysis of your hazard analysis please [contact HCG](#).

FDA Releases Pesticide Report

When developing a HACCP or Food Safety Plan, companies must seek to understand and evaluate many potential risks. One chemical risk is the presence of unacceptable levels of pesticide residue. As is often the case in the annual release of test results, there is good news.

The FDA released its testing report October 1st, showing overall levels of pesticide chemical residues below the Environmental Protection Agency's tolerances. Consumers and individuals evaluating the risk of pesticide residue may conclude that this does not pose a significant or likely risk to consumers.

The testing and data collection process is time consuming. The released summary covers data from October 1, 2015 through September 30, 2016. The FDA tested 6,946 human foods and 467 animal foods. This included human food samples from 98 countries and 46 states and U.S. territories. Among other testing, the agency tested for glyphosate, glufosinate, and 30 other acid herbicides. They specifically analyzed for glyphosate and glufosinate residue levels in 274 grain corn, 267 soybean, 113 milk, and 106 egg samples. The FDA analyzed 467 animal food samples for pesticides: 242 were from the U.S. and 225 were imported.

Details of the good news include:

- No pesticide residues were found in the milk and egg samples.
- The residue levels analysis for glyphosate and glufosinate in corn, soybean, milk, and egg samples showed zero samples in violation of the allowable limits.
- More than 98 percent of the animal food samples were compliant with U.S. maximum level standards.

HCG Presented at the New Jersey Chapter of the Association for Food Protection

Recently an HCG professional spoke at the [New Jersey Chapter of the Association for Food Protection](#) at Rutgers University in East Brunswick, NJ. The topic of the presentation was “Food Safety and Equivalence to Export FSIS Regulated Products to the United States.” Other presentations included: “When Vibrio Strikes: Recent Shellfish Illness Cases and Regulatory Responses,” “Cold Pressed Juice Processing,” and “Norovirus: Contamination From Farm to Fork.”

FDA Videos to Enhance Retail Food Safety Education

In an effort to enhance retail food safety, the U.S. Food and Drug Administration has released two video testimonials. Less than 10 minutes each, the videos educate retail and foodservice employees on the possible, dire consequences of poor food safety practices.

The two videos feature testimonials of people who were severely affected by foodborne illness, which is preventable. In one of the videos, a woman ate food contaminated with Salmonella from a restaurant. In the other video, a man contracted norovirus after consuming a meal at a local restaurant that was prepared by an ill employee.

The videos support the FDA’s Retail Food Safety Initiative, which seeks to strengthen the retail and foodservice industry’s active managerial control of foodborne illness risk factors. The videos were produced to enhance food safety training efforts at the retail level by helping food employees understand the important role they play in protecting public health.

In addition to the video testimonials, FDA has produced numerous food safety posters and storyboards in nine different languages: English, Spanish, Simplified Chinese, Traditional Chinese, Vietnamese, Russian, Korean, Hindi, and Arabic.

The agency encourages industry operators, food safety educators/trainers, and federal, state, local, tribal, and territorial regulatory officials to take full advantage of the materials, which are available free of charge at www.fda.gov/foodemployeetraining.



Best Wishes,

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STAY CONNECTED

