



August Newsletter



**Congratulations
to our newest group of
certified SQF clients
from West Coast Prime Meats,
LLC in Brea, CA.
We had a great time training
this group!**

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FDA's New Enforcement Action on Importer
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Training Opportunities

Basic HACCP

- October 21-22, Florence, KY (Cincinnati)

Advanced HACCP

- September 10-11, Fayetteville, AR
- September 18-19, Columbus, OH

Developing & Implementing SQF Systems

- October 23-24, Florence, KY (Cincinnati)

Preventative Controls for Human Foods

- October 16-18, Fayetteville, AR

Do you need On-Site Training? No problem.

Please contact us to schedule a time that works for you...
email: info@haccepg.com
or check out our website www.haccepg.com



HCG Assists France with Exporting to the United States

Results of a March 2019 USDA-FSIS on-site equivalence verification audit of the France Ministry of Agriculture revealed France has maintained equivalence status with the USDA. This means French meat and poultry slaughter and processing plants designated equivalent by the Ministry can continue to export products to the USA.

HCG representatives helped ensure this success. Our Consultants conducted comprehensive on-site consultative reviews at five of the six plants audited during the last several years. These reviews assisted the plants attain/maintain equivalent status based on our explanations of FSIS statutory and regulatory requirements, assessments of their food safety programs compared to equivalency requirements and advice on any actions needed.

HCG has presented numerous on-site accredited HACCP and advanced food safety courses for French government inspection and industry food safety personnel during the last seven years. We are proud to have played a vital role in France continuing to be considered an equivalence country. To our French clients we say, "Congratulations!" and to our clients in the U.S, "Enjoy your imported French jambon!"

FDA's New Enforcement Action on Importer

FDA revealed recently that it issued its first Warning Letter to an importer for failure to follow the FDA's Foreign Supplier Verification Program (FSVP) food safety regulations.

Following a *Salmonella* outbreak involving imported tahini, FDA's investigation of the importer revealed that *"You did not develop an FSVP as required by section 805 of the FD&C Act and 21 CFR Part 1, subpart L. Specifically, your firm did not develop an FSVP for sesame paste tahini manufactured by Karawan Tahini and Halva in the West Bank."*

Prior to this action FDA's primary focus was to help importers understand the requirements of the FSVP rules and how to take corrective actions if deficiencies were observed.

FDA's recent action should put all importers on notice that FDA is getting more serious with enforcement actions. This should also be an alert to all food processors that rely on imported ingredients to ensure importers' compliance with the FSVP rules to avoid any interruption in imported supplies.

HCG continues to offer FSVP accredited training as well as assistance in developing FSVP programs for importers and other interested parties. For more information please contact HCG at info@haccepg.com.

Partnership for Food Safety Education: Supporting Consumers to Prevent Food Poisoning

We all know how important hand washing is, but not every one practices proper hand washing techniques. For more information on how to keep yourself safe from food borne illness, visit [FightBac!](#)

Washing Raw Poultry: USDA Warning

A new USDA study shows that individuals put themselves at risk of illness when they wash or

rinse raw poultry, the agency said in a news release. So don't, said Mindy Brashears, the USDA's Deputy Under Secretary for Food Safety.

"The public health implications of these findings should be of concern to every one. Even when consumers think they are effectively cleaning after washing poultry, this study shows that bacteria can easily spread to other surfaces and foods. The best practice is not to wash poultry," she said.

USDA's observational study showed how easy bacteria can be spread when surfaces are not effectively cleaned and sanitized. Of the participants who washed their raw poultry, 60% had bacteria in their sink after washing or rinsing the poultry. In fact, 14% still had bacteria in their sinks after they attempted to clean the sink and 26% of participants that washed raw poultry transferred bacteria from that raw poultry to their ready-to-eat salad lettuce.

USDA recommends preparing foods that will not be cooked, such as vegetables and salads, before handling and preparing raw meat and poultry.

Then, clean and sanitize any surface that has potentially touched or been contaminated from raw meat and poultry, or their juices.

Of the participants that did not wash their raw poultry, 31% still managed to get bacteria from the raw poultry onto their salad lettuce. The high rate of cross-contamination was likely due to a lack of effective hand washing and contamination of the sink and utensils.

USDA admonishes consumers to clean sinks and countertops with hot soapy water and then apply a sanitizer, and wash hands immediately, for a period of at least 20 seconds, after handling raw meat and poultry.

Washing, rinsing or brining meat and poultry in salt water, vinegar or lemon juice does not destroy bacteria. Consumers should remove anything from the bird's surface by padding the area with a damp paper towel and immediately washing their hands.

And after that, just cook it (to an internal temperature of 165°F, for poultry).

For more information visit:

[USDA](#)

Best Wishes,



Cathy M. Crawford, President

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STAY CONNECTED

