



## November Newsletter

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## Training Opportunities

### **Basic HACCP**

March 23-24, Philadelphia, PA. Please email [info@haccpcg.com](mailto:info@haccpcg.com) for more information.

### **Implementing SQF Systems**

March 25-26, Philadelphia, PA. Please email [info@haccpcg.com](mailto:info@haccpcg.com) for more information.

### **Preventative Controls for Human Foods**

December 3-5, Dayton, OH. Please register through the link below.

Register Now!

## Do you need On-Site Training? No problem.

Please contact us to schedule a time that works for you.  
email: [info@haccpcg.com](mailto:info@haccpcg.com)  
or check out our website [www.haccpcg.com](http://www.haccpcg.com)



**FDA may add sesame to major list  
of allergens requiring label  
disclosure.**

An estimation of 17 percent of children who have

food allergies are allergic to sesame, according to research published in Pediatric Allergy and Immunology. Sesame is one of the 10 most common childhood food allergies and severe reactions are common.

The Food and Drug Administration is currently considering adding sesame to the list of allergens requiring disclosure on food labels. Failure to include required information about allergens on food labels is a violation of federal law. Undeclared sesame has resulted in a number of recalls in recent years for food under the jurisdiction of the FDA as well as the U.S. Department of Agriculture.



An estimated 20 percent to 30 percent of children outgrow their sesame allergies. The National Institute of Allergy and Infectious Diseases (NIAID) estimates that 1.1 million or 0.23 percent of the U.S. population has a sesame allergy. "Given how frequently sesame allergy occurs among children who are allergic to other foods, it is important to use caution to the extent possible when exposing these children to sesame," said Anthony S. Fauci, director of the NIAID.



## Proposed Changes to Salmonella Standards

According to the Department of Agriculture, there have been proposed changes to the performance standards for Salmonella in Raw Ground Beef and manufacturing trimmings and related agency verification procedures. The agency is establishing how they would like to assess establishments producing raw ground beef and beef manufacturing trimmings are addressing Salmonella. FSIS would like to increase Salmonella sampling to once a week for establishments producing 50,000 pounds or more of raw ground beef and beef manufacturing trimmings per day. Samples will also be analyzed for E.coli. Salmonella is among the most frequent causes of foodborne illnesses.

[Click Here for more information](#)

## HCG at the SQF Conference

Dr. Kelly Vest and Cathy Crawford recently attended and contributed to the annual SQF Conference held in San Antonio, Texas.

Kelly provided a concise overview of the methods and benefits of using data and process controls to improve food safety systems. Cathy taught the one day course on Implementing the SQF Quality Code prior to the conference and during the conference presented a session on food defense and on streamlining paperwork by ensuring documents and records add value.

HCG can offer workshops or in-house consulting on these same topics. Contact us so you and your team can improve your system and their skills.



## The Refrigerated Foods Association

HCG is a member of the Refrigerated Foods Association (RFA) and wants you to become a member too!

Some of the benefits include but are not limited to, the RFA providing valuable technical support and information as well as access to a network of other refrigerated foods manufacturers and industry suppliers. You can share immediate access to these tools and a wide support system by becoming part of the RFA. [Join Now](#)

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### Thanksgiving...

At this time of giving thanks, we wish you the joy of your family, happiness of good friends and the abundance of wonderful memories this holiday season.

From our HCG family to yours,  
Happy Thanksgiving!

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Best Wishes,

Handwritten signature of Cathy M. Crawford.

Cathy M. Crawford, President

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STAY CONNECTED

