



August Newsletter

Training / Consulting Assistance

Available Training

Below are the current training offerings. While we continue to prefer live in-person classes for the most benefit, we also are offering live -virtual training.

Plan ahead and sign up for future classes or consulting. If you are concerned about unknown pandemic related conditions, talk to use about social distancing and a flexible date-change option.

Email info@haccpcg.com for more information or if you have any trouble locating or registering for classes on our website.

Basic HACCP

September 23-24, Orange County, CA
October, Pleasanton, CA
October 13-16, Virtual-Live (Four 4-hr sessions)
October 28-29, San Diego, CA

Advanced HACCP

August 26-27 Virtual-Live in Spanish

Implementing SQF Systems

October 20-23, Virtual-Live (Four 4-hr sessions)
December 8-11, Virtual-Live (Four 4-hr sessions)

Register
Now!

FREE COVID-19 Best Practices / Awareness Posters

NSF has made available free posters in English, French, Spanish,



Portuguese and German to help communicate the importance of protecting ourselves and others. These are a great tool for employee break areas and offices. They can be downloaded [here](#).

FDA Provides Tool to Clarify Food Code



FDA has released an Online Training Module, called 'Decoding the Food Code: Information to Assist the User'. The purpose is to clarify the structure, nomenclature, and conventions of the Food Code. The module includes voice-over presentations to help users understand and complete the training quickly.

HCG reminds our readers the Food Code is not a law. Rather, it is a detailed guidance document developed by the FDA and forming the basis of most U.S. State food laws. It is also a valuable tool with scientifically supported and industry accepted food safety practices which can be incorporated into a HACCP or Food Safety Plan.

The FDA press release on this training is [HERE](#). The free training module itself is [HERE](#).

FDA Provides Health and Food Safety Checklist for Operations During Pandemic

To assist the food industry with changes to operations related to COVID-19, the FDA has teamed up with OSHA to develop the Employee Health and Food Safety Checklist for Human and Animal Food Operations During the COVID-19 Pandemic.”

The checklist pulls from existing guidance provided by the FDA, CDC, and OSHA and is a quick reference to help you assess employee health, social distancing, and food safety within workplaces as operations may be impacted by COVID-19.

HCG recommends a review of this checklist and consideration of adding it to your current Crisis Management Plan for this or future related crisis events.

The checklist can be found [HERE](#)



Phi Tau Sigma

We are pleased to announce Bob Savage, Senior Vice President, has been elected as a Member of Phi Tau Sigma, the Honor Society of Food Science and Technology. Phi Tau Sigma recognizes scholarly achievements and encourages Food Science and Technology professionals through their extensive Phi Tau Sigma member network. Bob received his BS and MS in Food Science and Technology from the University of Massachusetts. He had a long and successful career in the commercial food industry; the Food and Drug Administration and the USDA, Food safety and Inspection Service. He has been a key member of HCG for over 24 years.

Public Meeting on Salmonella Announced for September 22

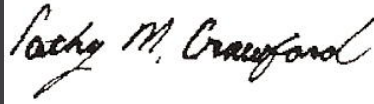
The U.S. Department of Agriculture's Office of Food Safety (OFS) and the Food Safety and Inspection Service (FSIS) are hosting a virtual public meeting on Salmonella with participation from the Agricultural Research Service (ARS), the U.S. Food and Drug Administration (FDA), and the Centers for Disease Control and Prevention (CDC). FSIS will discuss the agency's commitment to reduce pathogen contamination by leading with science, building relationships, and influencing behavior change to decrease Salmonella infections associated with FSIS regulated products and save lives.

The virtual public meeting will be held on September 22, 2020, from 9:00 a.m. to 3:15 p.m. ET.

Questions must be submitted by September 10, 2020 to FRN@usda.gov.

All attendees must register online at <https://ems8.intellor.com?do=register&t=1&p=831058>

Best Wishes - Stay Healthy and Helpful -



Cathy M. Crawford, President

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STAY CONNECTED

