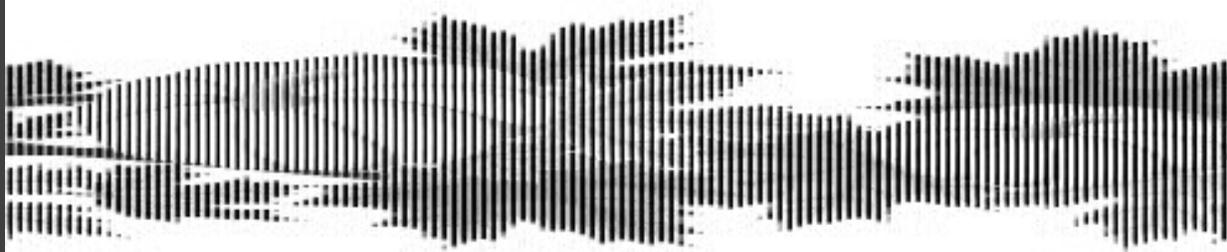


Leaf through our newsletter for the latest in food safety news...



October Newsletter



Training Opportunities

Basic HACCP
October 28-29, San Diego, CA

Implementing SQF Systems
October 20-23, Virtual
November 10-13, Virtual
December 8-11, Virtual

Preventive Controls for Human Food + HACCP
December 14-18, Virtual

Register
Now!

Worried about Pesticides? There is Good News!

The good news is confirmation that the U.S. has an excellent and safe food supply.

In Mid-September, the FDA issued its annual Pesticide Residue Monitoring Program Report for FY

2018. It shows the majority of samples tested were in compliance with risk and health-based tolerances..

The FDA tested for 809 pesticides and chemicals across 4,896 domestic and imported food samples. Of the samples tested, 4,404 were human foods and 492 were animal foods.

Of the 1,448 domestic human food samples analyzed, 96.8% were in compliance and 47.1% had no detectable residues.

Of the 2,956 human food import samples analyzed, 87.1% were in compliance and 47.2% had no detectable residues

The violation rate (12.9%) for imported human foods sampled was slightly higher than in previous years (2012-2017), due in part to a higher violation rate for cilantro and radishes, which were targeted for increased sampling based on previous findings.

The FDA [Constituent Update](#) states: "**The findings in this report demonstrate that levels of pesticide chemical residues measured by the FDA generally are below EPA's tolerances, and therefore at levels that are not concerning for public health.**"

This is an excellent quote to add to your HACCP or Food Safety Plan Hazard Analysis !



HCG Conducts International Training

Two HCG professionals recently conducted two live-virtual training sessions for clients in the Philippines and Chile.



The Philippine training session was presented to various government inspection personnel on the FSIS laws, regulations and procedures for the re-inspection of meat and poultry products at US ports-of-entry. The event was attended by 65 inspection personnel located in Manila and other parts of the Philippines. It was sponsored by the USDA, Foreign Agriculture Service (FAS) in Manila. HCG has had close ties with the Philippine inspection agencies over the years, assisting with improvements to their food safety regulations and inspection system.



The second session was for Chilean inspection personnel and representatives from the meat and poultry industry. Advanced HACCP training was provided

along with updates on the current FSIS inspection procedures and compliance with FSIS equivalence requirements. HCG has also maintained a close partnership with Chile having previously worked with representatives in the inspection program and trade associations. HCG assisted Chile in becoming eligible to export meat and poultry to the US. The training was sponsored by ChileCarne, a trade association for the meat and poultry industry.

HCG has worked in over 70 different countries expanding knowledge of food safety and food safety regulations. These efforts facilitate international trade. If you would like to learn more, please review our [International Services Description](#).

Mandatory Traceability Records

September 21st, the U.S. Food and Drug Administration (FDA) announced a proposed rule to establish new traceability recordkeeping requirements for certain foods. The proposed rule would be used for recalls and to aid the FDA in investigations during foodborne illness outbreaks.

Basically, if you are on the FTL, you must maintain KDEs for your CTEs.

FTL = Food Traceability List. [The FTL](#) includes the items listed as well as foods that have listed foods as ingredients

KDE = Key Data Elements. KDEs include items such as the traceability lot code, the date the product was received, the date the product was shipped, and a product description.

CTE = Critical Tracking Events. CTEs include growing, receiving, transforming, creating, and shipping.

If finalized, the Food Traceability Proposed Rule would standardize the data that must be established and maintained, and then sent to the next entity in the supply chain or shared with the FDA.

Existing FDA regulations already require much of the food industry to establish and maintain records to identify the immediate previous and subsequent recipients of foods ("one-up, one-back" recordkeeping). The proposed rule, would require firms to provide more details which would allow the FDA to act more quickly. It states that in the event of a foodborne illness outbreak, a product recall, or other threat to public health, the FDA could require that firms submit, within 24 hours, an electronic sortable spreadsheet containing relevant traceability information for specific foods and date ranges.

The proposed rule includes an exemption that the additional records would not be required after a kill-step (a process that significantly minimizes pathogens in a food). Documentation of the kill-step application would have to be established and maintained. HCG reminds our readers that not all hazards are addressed by a kill step.

The proposed rule and draft Food Traceability List are available for public comment. The FDA will also be holding three public meetings during the public comment period.

Humane Handling Update

The Food Safety and Inspection Service (FSIS) issued a directive on Humane Handling and Slaughter of Livestock in late September. It informs inspection program personnel (IPP) of requirements, verification activities and enforcement actions for ensuring humane handling and slaughter of livestock, including disabled livestock and livestock slaughtered by religious ritual methods.

There are several important updates in the directive. First, IPP have been instructed to document egregious inhumane treatment on a noncompliance record instead of a memorandum of interview. This initial step would be followed by discussion between IPP and the District to determine whether an Notice of Intended Enforcement or Notice of Suspension should be issued. Second, Public Health Veterinarians are to no longer perform a monthly verification task to determine whether an establishment maintains a robust systematic approach for humane handling. Rather, they are expected to make this assessment on an ongoing basis and inform the establishment of any changes. Finally, FSIS modified the definition of egregious inhumane treatment, particularly regarding stunning.

The directive is available [HERE](#).

Job Announcements

For an opportunity for a potential Director of Food Safety / Quality Assurance from one of our partners. Download details [HERE](#)

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STAY CONNECTED:

