

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



December Newsletter



Training Opportunities

Basic HACCP
December 28-29
February 16-19

Implementing SQF Systems
January 5-8, Virtual
February 23-26, Virtual

Preventive Controls for Human Food + HACCP
January 13-15, Virtual Spanish

Register
Now!

Merry Christmas and Happy Holidays

Despite a challenging year, everyone in HCG wishes
all of our clients and friends,
A very Merry Christmas and Happy Holiday Season. We appreciate your trust in us and we
promise to continue providing professional food safety training and consulting services
to help your businesses grow and prosper.

Enjoy the Holidays and PLEASE stay safe.

FAO Guide to Ranking Food Safety Risks at the National Level

Recently the Food and Agriculture Organization (FAO) of the United Nations published a
"Guide to Ranking Food Safety Risks at the National Level".

Risk analysis is internationally accepted as a key component to support decision-making around food safety. Several countries have started implementing risk-based food safety systems. Central to the risk-based approach is an assessment of food safety risks. Food safety risk ranking is the systematic analysis and ordering of foodborne hazards and/or foods in terms of public health risks, based on the likelihood and severity of adverse impacts on human health in a target population.

The objective of the guidance is to provide direction to national food safety authorities on how to start ranking the public health risk posed by foodborne hazards and/or foods in their countries. The guidance focuses on the ranking of microbial and chemical hazards based exclusively on their impact on public health and represents the first step toward a systematic and evidence-based approach to identify the most significant risks in the area of food safety. This guidance was developed with a wide audience in mind, including but not limited to microbiologists, toxicologists, chemists, environmental health scientists, public health epidemiologists, risk analysts, risk managers, and policymakers.

FDA Domestic and Foreign Food Facilities Must Renew Their Registration

U.S. and foreign human and animal food facilities that are required to register with the U.S. Food and Drug Administration must renew their registration this year before December 31. The FDA will consider the registration of a food facility to be expired if the facility does not renew its registration by December 31, 2020. There is no fee associated with registration or renewal. Owners and operators of food facilities must submit their renewal information electronically through their [FDA Industry Systems account](#), unless they have received a waiver to submit a paper submission.

While the FDA expects all registrants to provide their DUNS number with their registration or renewal submission before December 31, 2020, the Agency recognizes that there may be a delay in obtaining a DUNS number. To address stakeholder concerns with obtaining a DUNS number in a timely manner, the FDA has released guidance, Enforcement Policy for Providing an [Acceptable Unique Facility Identifier \(UFI\) for the 2020 Food Facility Registration Biennial Renewal Period](#), with information on what facilities should do if they are unable to obtain a DUNS number prior to the end of the renewal period. The guidance explains that the FDA intends to allow registrants to enter "PENDING" in the UFI field of their registration if they anticipate that they will not be able to obtain a DUNS number in time. Users will then have 90 days to obtain and submit a DUNS number and will receive reminders via email. Failure to update the

registration with a valid DUNS number will result in cancellation of the registration.

HCG's International Outreach Continues

Despite the COVID-19 travel restrictions, HCG continues to provide Zoom training programs to our international clients. Several weeks ago HCG provided Zoom training for inspection personnel in the Philippine Inspection program (NMIS) on U.S. Import Inspection procedures and also to the Chilean Inspection Service (SAG) and meat and poultry industry personnel on Food Safety and Inspection Service (FSIS) updates on recent regulations and enforcement policies.

More recently, HCG completed a Zoom training program for government inspection personnel and participants from the beef industry in Paraguay in preparation of an FSIS audit for equivalence to export beef to the U.S.

Future plans include conducting a Zoom training program for French inspection and egg products industry personnel on the new FSIS Egg Products Inspection regulations.

If HCG can be of similar assistance to our other international clients please do not hesitate to contact us at info@haccpcg.com.

HACCP Consulting Group LLC | 757-371-5832 | info@haccpcg.com | haccpcg.com

STAY CONNECTED:

