



February Newsletter



We'd love to see you in one of our training events! Training Opportunities

Basic HACCP
May 11-12, Virtual

Implementing SQF Systems Edition 9.0
April 27-30, Virtual

Not Just Another SQF Edition 9 Update
March 19, Virtual

Preventive Controls for Animal Foods
June 23-25, Virtual

Preventive Controls for Human Food + HACCP **
April 13-15 , Virtual
May 26-28, Virtual
June 23-25, Virtual

** This single course results in two certificates: HACCP and Preventive Controls !

Register
Now!



HCG Announces a New Associate Associate Member

HCG Welcomes to our consulting group, Adam Joplin. Adam has been working in the food industry since 2013, starting at the Natchitoches Meat Pie Co. in Northern Louisiana. His in-plant experience and detail-oriented skills have since enabled him to help many clients with food safety programs and training. His area of specialty is seafood, although he has worked with a side variety of food products and systems.

Adam's formal education includes a bachelor's degree and Master of Arts Degree in public administration. This makes him adept at understanding policy, regulatory language and how to meet those needs. He is currently based in North Texas and focuses on integrity and quality craftsmanship in everything he does. Adam can be contacted at Adam@haccpcg.com

FY 2020 Top Inspection Findings and Actions

During the pandemic and with the reduced FDA inspection activities, some notable findings have been reported from FDA compliance inspections for the Food Safety Modernization Act (FSMA) and its related regulations. FDA's findings include:

- 514 facilities failed to develop Foreign Supplier Verification Programs (FSVP) which was a 51% increase from FY 2019.
- 104 facilities failed to provide an adequate hazard analysis associate with their Food Safety Plans.
- 98 facilities failed to prevent pests within their food facility or misused pesticides that could contaminate food products.
- 87 facilities were issued citations dealing with hygiene issues and other good manufacturing practices.
- 81 seafood processing facilities were cited for improperly monitoring their sanitation practices.
- 80 facilities were cited for maintenance and sanitation issues.
- 45 facilities were cited for sanitation of food contact surfaces.

HACCP Consulting Group (HCG) professionals can assist in assuring compliance with all the FSMA regulations to help you avoid FDA regulatory actions. We can also assist in responding to violations and other regulatory actions taken by FDA. Please contact HCG at info@haccpcg.com.

Biocides - Disinfectants

The Institute of Food Science and Technology (IFST), a United Kingdom based organization, has published a recent document reviewing the current use of common biocides and disinfectants in the food industry. A case study is also provided concerning the SAR-CoV-2 viral pandemic.

Other topics discussed in the publication include disinfection prerequisites, methods of disinfection, oxidizing biocides (e.g., sodium hydrochlorite, etc.), non-oxidizing disinfectants (e.g., quaternary ammonium compounds, etc.), relative efficacy of biocidal actives, application of chemical disinfectants, disinfectant rinsing, and disinfectant tolerances.

This document should be important to plant sanitarians and others as a review of their overall procedures for sanitation to address both pathogenic bacteria, viral or yeasts and molds which may cause, either a health concern or have impact on product quality.

The IFST document can be viewed [here](#).

FDA Warning Letters - Foreign Supplier Verification Programs (FSVP)

As discussed in the HCG news article above, in FY 2020, FDA issues 514 Warning Letters to importers for having inadequate Foreign Supplier Verification Programs (FSVP). This was a 51% increase from FY 2019. It now appears, in FY 2021, FDA is continuing to issue additional Warning letters, finding importers in violation of the regulations. Most of the FDA investigations of importers are being conducted electronically during the pandemic.

It is important that any FDA or USDA, Food Safety and Inspection Service (FSIS) regulated company, that relies on imported FDA regulated ingredients, be certain that the importer-of-record, or broker, is in compliance with the FDA, FSVP regulations to avoid potential disruption of important ingredients in production.

HCG can assist importers develop and implement FSVP programs as well as provide FSVP training as addressed in the regulations. **Companies and Importers can also contact HCG for a FREE FSVP template at info@haccpcg.com for more information.**

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STAY CONNECTED:

