



HACCP
Gonsulting
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Excellence in Food Safety Management

January Newsletter



Training Opportunities

Basic HACCP

February 9-12, Virtual

Implementing SQF Systems Edition 9.0

February 23-26, Virtual

Not Just Another SQF Edition 9 Update

February 19, Virtual

Preventive Controls for Human Food + HACCP

April 13-15, Virtual

Register
Now!

A Happy and Hopeful New Start

We are already well into 2021 and HCG wishes you a successful year. So many people are glad to see 2020 gone and look to 2021 with great hope. We remind our readers - success comes from planning. Let us help you turn hope into reality.

Please contact us to plan ahead and reserve dates for training or food safety system assistance. If you still consider the future too uncertain, ask us about cancellation policies. Our goal is to help you - we do this in practical ways built on your needs. Let's work together to ensure safe food and more success stories in 2021.

FSIS Guideline for Industry Response to Customer Complaints

The new guideline has been released to help meat and poultry establishments develop a written program on how to respond to customer complaints of adulteration or misbranding, recall notification requirements in 9 CFR 418.2 and responsibilities at the receiving establishments upon the receipt of adulterated or misbranded products.

- FSIS recommends the following components to the Customer Complaint Program:
- Customer Complaint Reporting,
- Substantiated of a Customs Complaint,
- Response to a Customer Complaint (establishment response plan and investigation), Documentation of a Customer Complaint, and
- Related Regulatory Requirements (FSIS notification and Corrective Actions).

Each section of the recommended program is discussed in detail in the guideline [HERE](#). Although the customer complaint program is not a regulatory requirement, the establishment may be required to perform certain actions in response to a finding of adulterated or misbranded products. For example, once an establishment has reason to believe adulterated or misbranded FSIS product has entered commerce, they must notify FSIS per 9 CFR 418.2. The producing establishment must also notify the FSIS District Office or FSIS inspection program personnel. When an establishment receives adulterated or misbranded product and the products have entered commerce, the receiving establishment must also notify FSIS (i.e., District Office or

Inspection Program Personnel).

The guideline also goes into some detail on the potential impact of a customer complaint on an establishment's HACCP system, corrective action requirements, sanitation SOP corrective actions and or misbranding corrective action. It also discusses procedures regarding diverting adulterated product to pet food under FDA jurisdiction.

HCG can assist with developing Customer Complaint Programs, or ensuring appropriate management of concerns regarding distribution of adulterated or misbranded product or receipt of adulterated product. Contact HCG at info@haccpcg.com.

USDA, Food Safety and Inspection Service (FSIS) - Proposed Initiatives for 2021

According to a recent Food Safety News article, the following are proposed initiatives by FSIS to focus on food safety modernization in 2021:

- Exploring improvements to beef slaughter inspection;
- Implementing updated Salmonella performance standards for raw ground beef and new Salmonella performance standards for beef manufacturing trimmings;
- Developing new pathogen reduction performance standards for Salmonella in pork products;
- Proposing a regulatory change that expands the Accredited Laboratory Program to include microbial testing and additional chemical testing;
- Continuing a phased-in implementation of the Public Health Information System (PHIS) export and import components by expanding the number of countries using an electronic process; and
- Proposing to hold quarterly virtual roundtables with small and very small plants with congressional participation.

HCG will continue to bring you updates on FSIS's progress with these initiatives and will remain available to assist the industry by providing our professional consulting service.

FSIS Guidelines for the Donation of Meat and Poultry Products to Non-Profit Organizations

Recently, FSIS published a first version of "FSIS Guidelines to Assist with the Donation of Eligible Meat and Poultry Products to Non-Profit Organizations" (see attached).

This guideline discusses guidance for donating establishments regarding federally inspected and passed products, misbranded and economically adulterated products, product intended for export, sample products, and products ineligible for donation (i.e., adulterated and experimental product). The guideline also discusses the shipment of donated product and references the [FSIS Safety and Security Guidelines for the Transportation and Distribution of Meat a, Poultry, and Egg Products](#).

An official establishment can donate eligible products bearing a statement of limited use (e.g., "for further processing", "for institutional use only") to a non-profit organization. A statement of limited distribution (i.e., "Not for Sale" or "For Charity Only") is not required on unadulterated, properly labeled meat and poultry products. A statement "Not for Sale" is required on the labeling of economically-adulterated or misbranded products that have been detained by FSIS. Donation recipients include schools if the final products are fully labeled and wholesome and to non-profit fundraisers to be sold if the products are inspected and passed by FSIS. A non-profit organization, such as a food bank, can receive federally inspected and passed products in bulk, repackage, label, and distribute them to customers in need under the retail exemption to federal inspection (9 CFR 303.1(d) and 381.10(d)).

For additional information please contact HCG at info@haccpcg.com.

FDA Issues Uniform Compliance Date for Final Food Labeling Regulations

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The U.S. Food and Drug Administration (FDA) announced that January 1, 2024 (see attached), will be the uniform compliance date for final food labeling regulations that are issued in calendar years 2021 and 2022. This action does not change existing requirements for compliance dates contained in final rules published before January 1, 2021.

The FDA periodically announces uniform compliance dates for new food labeling requirements to minimize the economic impact on the food industry of having to respond separately to each labeling change. The FDA generally encourages industry to comply with new labeling regulations as quickly as feasible. However, all food products subject to the January 1, 2024, uniform compliance date must comply with the appropriate labeling regulations when initially introduced into interstate commerce on or after January 1, 2024.

For some food labeling regulations, the FDA will set a compliance date that differs from the uniform compliance date if special circumstances justify a different compliance date. The specific compliance date is published when the [final regulation is issued](#).

For assistance please do not hesitate to contact HCG at info@haccpcg.com.

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STAY CONNECTED:

