



January 2023 Newsletter

WELCOME 2023

WHAT ARE YOUR NEW YEAR'S GOALS?

HAPPY NEW YEAR!

As we kick off 2023, it's important to set goals for ensuring the safety and quality of the food we serve to our customers.

One of the key ways to do this is by staying informed about industry news and developments. This newsletter is a valuable resource for keeping you up-to-date on the latest food safety regulations, recalls, best practices and training opportunities.

Additionally, by registering for Food Safety training courses such as HACCP, SQF, and PCQI you can stay current with the industry standards and regulations, and equip yourself with the knowledge and skills you need to implement effective food safety programs in your business.

Finally, by partnering with a company like HCG, with a wealth of experience and team of experts in the field of food safety, you can gain access to valuable support and resources that can help your business thrive. HCG's extensive knowledge and expertise can guide you through the constantly evolving food safety landscape and ensure that your business stays compliant with all relevant regulations and best practices.

Let's commit to making food safety a priority in 2023 and beyond.



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Risk Assessment of Food Allergens

In November 2022, the World Health Organization (WHO) and the Food and Agriculture Organization

(FAO) of the United Nations published an extensive report on developing a process of future exemptions of highly refined foods and ingredients derived from or containing a priority allergen food. The published document is titled “Part 2 - Risk Assessment of Food Allergens – Review and Establishment Thresholds Levels in Foods for the Priority Allergens” (**see attached**).

The WHO/FAO report concluded that any allergen derivative assessment for exemption should consider the equivalence of any new derivative, taking into account the species of origin, total protein content, other critical compositional features, safety and any adverse reactions, and methods of manufacture. The report also concluded that, for currently accepted exemptions, there is an established history of safe consumption and suitable methods of analysis for establishing base protein levels.

The WHO/FAO report contains an extensive set of tables consisting of studies considered for various, recognized allergens, which may be of value to support decisions reached in establishments’ Food Safety Plans or HACCP Plans.



2022 FDA Food Code Released

The FDA has released the 2022 Food Code. This document is not a regulation or law however, all food establishments should take note of its contents. The Food Code provides food safety guidance to state and local authorities and retailers and recommends a uniform set of national standards for food safety. While not all locations require adherence to the current Food Code, most recognize it as a summary of

best practices which form the expectations of inspectors.

This new version has several changes.

- It adds information specifically on food donations and adds sesame as a major food allergen;
- It recommends informing consumers of major food allergens in writing for ingredients in unpackaged food;
- It also recommends labeling of major food allergens in bulk food available for consumer self-dispensing;
- It creates new requirements for the allowance of pet dogs in outdoor dining spaces; and
- It revised the definition of intact meat, including enhancements to clarify time/temperature cooking requirements.

The 2022 FDA Food Code is available **HERE**

Need or Want On-Site Training?

HCG offers both on and off-site training but we know on-site training is often more effective (and more fun!) than virtual. If you have a space or know of a location where a training event would make sense, let us know. We can conduct a private class on-site or even discuss budget options for the hosting company or organization that helps us organize a public course.

What are your 2023 training goals?
Let's work together and find a way to help your team.

For More
Information



2023 TRAINING EVENTS

Basic HACCP

February 16-17; Virtual in Spanish
March 23-24; Virtual in Spanish
May 18-19; Virtual in Spanish
June 15-16; Virtual

FSPCA Preventive Controls + HACCP

February 20-22; Virtual
March 29-31; Virtual
April 12-14; Virtual in Spanish
April 18-20; Virtual

Implementing SQF Systems

March 2-3; Virtual in Spanish
March 14-15; Virtual

Advanced SQF Practitioner Training

March 30-31; Virtual

FOR MORE INFORMATION OR TO REGISTER: WWW.HACCPG.COM



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HACCP Consulting Group LLC | 4916 Waple Lane, Alexandria, VA 22304

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