

Crisis Control Newsletter

RQA
Providing Solutions from Concept to Consumption

Crisis Control Newsletter from RQA, Inc.—An XL Catlin Preferred Provider to Foodservice, Food Processing and Consumer Products Industries

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New FSMA Final Rules

In November the rule releases related to the Food Safety Modernization Act (FSMA) continued as the U.S. Food and Drug Administrationôs (FDA) released the final FSMA rules on Produce Safety, Foreign Supplier Verification, and Accredited Third Party Verification.[1] The final FSMA rules for Produce Safety arrive coincidentally while the FDA and Center for Disease Control investigate a multistate cucumber *Salmonella* illness outbreak.[2]

What are some key requirements contained in these new FSMA rules?

Produce Safety

- earliest compliance dates for some farms begin one year after the effective date of the final rule
- establishes two sets of criteria for microbial water quality
- biological soil amendments
- requirements to help prevent the contamination of sprouts
- requirement to prevent harvest contamination by animals
- requirements for health, hygiene, and worker training
- establishes standards for equipment, tool, and building sanitation

Foreign Supplier Verification Programs

- compliance dates for some businesses begin in 18 months
- requires certain risk-based activities to verify that food imported meets applicable U.S. safety standards
- Requires assessment of hazards to include probability; prevent chemical, physical, and biological hazards reasonably likely to cause illness
- establish and follow written procedures to ensure that it only imports from approved foreign suppliers and conduct supplier verification activities, such as annual on-site audits and/or testing

Accredited Third Party Verification

- FDA intends to implement this program as soon as possible after publication of the final Model Accreditation Standards guidance, and the final user fee rule, both of which will be published separately
- establishes a voluntary program for accreditation of third-party certification bodies, auditors, to conduct food safety audits and issue certifications
- establishes the framework, procedures and requirements for accreditation bodies seeking recognition by the FDA, as well as requirements for third-party certification bodies seeking accreditation

The last two rules, for sanitary transport and for intentional adulteration are anticipated for release in the spring 2016.

1.http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334114.htm

2.http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/

Reflecting on Food Safety

It can be easy to focus on recalls and yet it is also appropriate to recognize and give thanks for the efforts occurring each day to keep our food safe and festivities including food celebrations.

For those of us in the food and supporting industries we have added insights into the special attention, planning, and care necessary to ensure meals are safe for our families and others globally.

In the U.S. and globally, many people recognize some form of fall holidays (Halloween and Thanksgiving are two examples). These activities many times include joining together family and friends around a meal or other festivities. Some may even share their thoughts and thanks for the harvest, family, health, or other similar items. As we reflect on the meals, snacks, and beverages we enjoy each day basic food safety principles, regulations, and global business are no doubt ingredients in making nearly each occasion a success.

These occasions can most definitely and unfortunately be dampened without the application of food safety knowledge preventing incidents that may otherwise lead to recalls, restaurant closures, or other impacts such as outbreak of foodborne illness. For example, a seemingly simple chefôs salad with dressing can become a complex technical, regulatory, and a supply chain feat when considering applicable domestic and international food safety and regulatory compliance elements. Though we may not agree on the regulatory ñhow tòwe can probably all agree consumers should have confidence that the food they purchase is safe for consumption.

So as we look at our upcoming meals and festivities, please reflect on what it takes to make these occasions a success, remember to thank those who champion food safety by doing what is right each day. As we are consumers as well as industry professionals, remember to do your part to serve safe meals at home:



http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education

Food and Drug Administration Recalls (www.fda.gov)

Product: Canned Seafood
Incident: Possible Health Risk–*Clostridium botulinum*

A Sequim, WA firm is voluntarily recalling only albacore tuna from the marketplace because it has the potential to be contaminated with *Clostridium botulinum*, a bacterium that can cause life-threatening illness or death. Consumers are warned not to consume the product even if it does not look or smell spoiled. No illnesses have been reported to date. The products were distributed to specific retailers in Washington. The recalled products were made by another firm and this recall was initiated after they were notified that the products were possibly under processed. The problem was discovered during an inspection at the other firm by the US Food and Drug Administration (FDA). Consumers who have purchased these items are urged to return them to the place of purchase for a full refund. Consumers with questions should contact the company for more information.

Product: Spinach Salads
Incident: Possible Health Risk–*Salmonella*

A Westlake Village, CA firm is voluntarily recalling a limited number of cases of bagged salad due to a possible health risk from *Salmonella*. To date, there have been no reports indicating that these products have caused any illness in association with this recall. The recalled products were distributed in 13 US states including CT, IN, KY, MD, MA, MI, MO, NJ, NY, OH, PA, TN and WI. The potential for contamination was discovered due to an isolated instance in which a sample of spinach salad yielded a positive result for *Salmonella* in a random sample test conducted by the Michigan Department of Agriculture & Rural Development; Laboratory Division. Consumers who have purchased any of these products should not consume it and are urged to dispose of it. Consumers with questions should contact the company directly for more information.

United States Department of Agriculture Recalls (www.usda.gov)

Product: Beef, Pork and Poultry Products
Incident: Possible Health Risk–No HACCP, Misbranding

A Colorado Springs, CO establishment is recalling approximately 12,566 pounds of beef, pork and poultry products that were produced without a fully implemented Hazard Analysis and Critical Control Points (HACCP) plan. These products are also misbranded and contain sodium nitrite, which is not declared on the product label. The recalled items were produced on various dates between October 16, 2014 and October 16, 2015. The problem was discovered during a food safety assessment at the establishment. FSIS and the company have not received any reports of adverse reactions due to consumption of these products. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase. Consumers and media with questions about the recall should contact the firm directly for more information.

Product: Turkey Products
Incident: Possible Health Risk–Noninspection

A Thomasville, NC establishment is recalling approximately 25,920 pounds of turkey products that were reconditioned without the benefit of FSIS inspection. The fully cooked smoked turkey legs were produced from November 24, 2014 through May 4, 2015. The recalled products ere distributed to fairs and retailers in North Carolina. The problem was discovered when staff from the North Carolina Department of Agriculture notified FSIS personnel of the issue. The company has not received any reports of adverse reactions due to consumption of these products. Consumers who have purchased these products are urged not to consume them and should throw them away or return them to the place of purchase. Media and consumers with questions in regard to the recall should contact the company's owner.

Consumer Product Safety Commission Recalls (www.cpsc.gov)

Product: Stuffed Animals
Incident: Possible Risk-Choking Hazard

A St. Louis, MO importer is recalling approximately 33,600 units of stuffed animals (1,000 units in Canada) manufactured in China. The recall involves a stuffed dragon covered in blue furry fabric with silver satin tummy, feet pads, wings and horns. The horns light up and the toy makes a musical sound when the hand is squeezed. The satin seam of the stuffed animal can open, allowing the stuffing material to be exposed, posing a choking hazard for young children. The company has not received any reports of injury related to the use of this product. The product was sold at a retailer nationwide and online from April 2015 through August 2015. Consumers should immediately take the recalled stuffed animal away from children and return it to the retailer to receive a coupon for any other stuffed animal. Consumers with questions should contact the company directly or visit their website for more information.

Product: Dishwashers
Incident: Possible Risk-Fire Hazard

An Irvine, CA importer is recalling approximately 149,000 units of dishwashers (45,000 units in Canada) manufactured in Germany from January 2008 through December 2013. The recall involves the power cords supplied with certain brands and models of these dishwashers. The power cord can overheat, posing a fire hazard to consumers. The firm has received 10 reports of the electrical cord overheating, including five reports of fire resulting in property damage. No injuries have been reported. The dishwashers were sold at appliance and specialty retailers, department stores, authorized builder distributors, home improvement stores nationwide and online from January 2009 to May 2014. Consumers should immediately stop using the recalled dishwashers and contact the firm for a free inspection and repair. Consumers with questions should contact the company directly for additional information.

Crisis Control is a newsletter jointly published by RQA, Inc. & XL Catlin.

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