

GAP

What is it? Why so Important?

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FSMA (Food Safety Modernization Act)

- Federal food safety law -- applies to farms growing fruits and vegetables normally eaten raw
(covered produce) and to food facilities
- Law was passed January 4, 2011
- Regulations are in proposed form and establish mandatory practices to prevent microbial contamination of fresh produce and processed foods
- **FDA is the Regulatory Authority!!!**

GAP....

▣ Good Agricultural Practices

- Specific methods which, when applied to agriculture, create food for consumers or further processing that is safe and wholesome
 - Applied to all aspects: planting, growing, harvesting, packaging, storage and transporting
- Food Safety Plan -to implement the objectives outlined in the United States Food and Drug Administration's **"Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables."**

Components...Education

- ▣ Worker Health and Hygiene
- ▣ Agricultural Water
- ▣ Equipment, Tool, and Building Sanitation
- ▣ Biological Soil Amendments (compost & manure)
- ▣ Domestic and Wild Animals
- ▣ Traceability
- ▣ Records must be kept to prove that you are in compliance with all regulations

A food safety training session
for all farm workers. "Fruits,
Vegetables, and Food Safety:
Health and Hygiene on the
Farm, Worker Training Video"
http://gaps.msue.msu.edu/USDA_GAP_2011.pdf



HACCP

What is it? Why is it so Important

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HACCP

- ▣ Hazard Analysis Critical Control Point (HACCP) system.
 - The systematic preventative approach to food safety.
 - Methodology that identifies areas or actions that could potentially cause contamination, harm or risk to your product or activity.

It is all about.....

SAFETY!!!!!!

...Not Quality or Profit!

HACCP in Food Processing

- ▣ Addresses physical, chemical, and biological hazards as a means of prevention rather than finished product inspection.
- ▣ Has significant benefits to organizations operating within the food supply chain enabling them to determine key activities or areas within the process and concentrate resources on those that are critical to ensuring safe food.

Components... Actions

- ▣ Conduct a Hazard Analysis
- ▣ Identify Critical Control Points (CCP)
- ▣ Establish Critical Limits for CCP
- ▣ Establish Monitoring Procedures
- ▣ Establish Corrective Actions
- ▣ Establish Recordkeeping Procedures
- ▣ Establish Verification Procedures

These seven principles become the core of the systematic approach for the application of HACCP.

Application of HACCP...

- ▣ Take all the steps; Create the Plan!
 - Flow Chart
 - Identify steps (SOP)
 - **A**nalyze every step for potential **H**azard
 - Identify the **H**azard
 - Identify what controls that **H**azard; time, temp, people?
 - Identify the **C**ritical limits of the **H**azard
 - Identify at what **P**oint is that **H**azard **C**ontrolled
 - What action is taken to remediate if lose control

Document!

- ▣ Flow Chart
- ▣ Plan
- ▣ Affidavits
- ▣ Logs
 - Calibration
 - Processing
 - Holding
 - Transport....

Other companions....

▣ Standard Operating Procedures

- What exactly are you going to do
 - Step-by-step

▣ Sanitation Standard Operating Procedures

- What steps in cleaning are you going to do
 - Step-by-step

To Protect Your Innocents!!!!

- ▣ Innocent:
- ▣ Free from moral wrong; without sin; pure: innocent children.
- ▣ Free from legal or specific wrong; guiltless: innocent of the crime.
- ▣ Not involving evil intent or motive: an innocent misrepresentation.
- ▣ **Not causing physical or moral injury;**

Listeria illness, death tied to Wisconsin-made Crave Brothers cheese



Mark Hoffman

Cheeses made at Crave Brothers Farmstead Cheese near Waterloo, have won awards, but some varieties are being recalled.

Award-winning product pulled from shelves

By Rick Barrett and Karen Herzog of the Journal Sentinel

July 9, 2013

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Listeriosis

Listeriosis is a bacterial

One person has died, a pregnant woman has miscarried and three others have been hospitalized after eating contaminated soft cheese from an award-winning Wisconsin cheese operation, officials said Monday.

The death was in Minnesota, while the illnesses — from *Listeria*

FDA Warns CA Seafood Importer for Failure to Meet HACCP Regulation

BY NEWS DESK | OCTOBER 3, 2013

The U.S. Food and Drug Administration has issued a warning letter to Jin Han International, Inc., stating that the company is importing fish without processing them in accordance with seafood Hazard Analysis and Critical Control Point (HACCP) regulation.

According to the letter, the Commerce, CA, company, which is doing business as Pacific Foods Co., lacked product specifications that ensure their imported fish and fishery products “are not injurious to health or have not been processed under insanitary conditions.”



Because the inspection found serious violations, FDA stated that the company’s Mackerel Pike, canned Mackerel, and canned Bai-Top Shell were “adulterated.” FDA could seize Jin Han imports if the violations are not addressed.

The agency stated that it expects the company to respond to the warning letter within three weeks, outlining a response to the violations with specific corrections such as documentation of the performance and results of affirmative steps.

Food Recall Warning (Allergen)

- Sunrise Bakery brand Macaroon Cookies recalled due to undeclared milk

...failure of a processor of fish or fishery products to have and implement a HACCP plan that complies with the requirements of Part 123, renders the fish or fishery products adulterated within the meaning of section 402(a)(4) of the Federal Food, Drug, and Cosmetic Act (the Act), [21 U.S.C. 342(a)(4)]

Contaminated Food Causes More Than 3,000 Death Each Year

Bloomberg View | By the Editors 

Posted: 10/13/2012 10:46 am Updated: 10/13/2012 10:47 am 



Conclusion...

- ▣ GAP and HACCP are methodologies to apply to production , growth, harvesting, processing and all activities till product reaches consumer.
- ▣ They minimize contamination and adulteration
- ▣ Create a **SAFE** Product and/or Procedure

Questions?

Thank You!

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