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Training Agenda



- Food Safety Law and Regulatory Agencies
- II. Essential Elements of a Recall Action Plan
- III. Mock Recall Exercise
- IV. Resources



California Law: Sherman Food, Drug, and Cosmetic Act

The Sherman Food, Drug and Cosmetic Act is the state law that prohibits the manufacture or sale of food that is adulterated, misbranded, falsely advertised or misleading.

Text of the Sherman Law can be found at: http://www.cdph.ca.gov/services/Documents/fdbSFDCA.pdf

Adulteration

(Health and Safety Code, Sections 110545-110610)

Physical Glass - jars, bottles, light fixtures, thermometers

Metal - machinery, wire, staples Plastic - packaging materials

Stones- from plant surroundings Wood - boxes, bins, pallets

Chemical: Chemical adulteration includes

pesticides, cleaners and paint, toxic elements

such as lead or mercury

Biological: Viruses or bacteria from food-borne pathogens

(i.e., Salmonella, E. coli 0157H7, Hepatitis A)



Misbranding

(Health and Safety Code, Section 110660)

Requires that all packaged foods list specific information on labels to avoid misbranding due to false, misleading or missing information.

Food labels must include:

- > Food Name
- > Responsible Firm
- > Address (if not listed in local Yellow Pages)
- > Ingredient Listing (in order of predominance by weight)
- Net Quantity



Allergen Labeling Law: FALCPA

The Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) applies to all foods labeled on or after January 1, 2006.

Food labels must list the food source names of all ingredients that contain any protein derived from the eight most common food allergens, which FALCPA defines as "major food allergens."



FALCPA Major Allergens

Eight foods are designated as major food allergens by FALCPA:

- · Milk
- · Eggs
- Fish (e.g., bass, flounder, cod)
- Crustacean shellfish (e.g., crab, lobster, shrimp)
- Tree nuts (e.g., almonds, walnuts, pecans)
- · Peanuts
- · Wheat
- · Soy

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To protect the public from a threat or actual terrorist attack on the nation's food supply, the Public Health Security and Bioterrorism Preparedness Response Act requires food facilities to register with the FDA. Register at: www.fda.gov

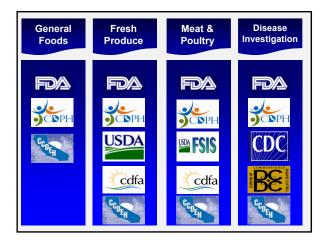
Preventative Controls for Human Food 8/30/15 Preventative Controls for Animal Food 8/30/15 Produce Safety Standards 10/31/15 Foreign Supplier Verification Program 10/31/15 Accreditation of Third Party Auditors 10/31/15 Sanitary Transportation 3/31/16 Intentional Adulteration 5/31/16

Food Safety Modernization Act

Title 21 – Code of Federal Regulations Part 117.139 (a, b)

Recall Plan

Food Safety Modernization Act Check the FDA website at: www.fda.gov/fsma for information on FSMA. A subscription service for updates is available. Contact: FSMA@fda.hhs.gov.





Removal of Pro Comme	
Stock Recovery	101
Market Withdrawal	CAUZ
Recalls	3
Title 21 CFR Part 7.3	

Removal of Products from Commerce		
	Violation	Minor / No Violation
Control		
No Control		



RECALL ACTION PLAN Essential Plan Elements 1 ASSIGN roles and responsibilities 2 EVALUATE the hazard 3 IDENTIFY product and scope 4 NOTIFY affected parties 5 REMOVE affected product



RECALL ACTION PLAN Recall Team



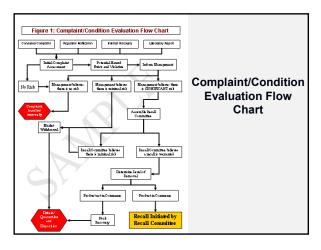
Management
Distribution/Sales
Production/Purchasing
Quality Assurance
Recall Coordinator

RECALL ACTION PLAN Support Personnel

Accounting Public Relations Legal

Information Technology Customer Service Scientific Support Records Management Regulatory Affairs



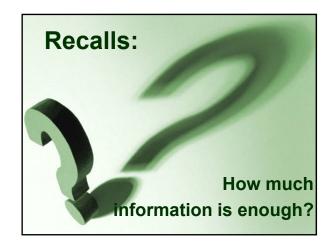




RECALL ACTION PLAN 2. Evaluate the hazard

Is it MY problem?





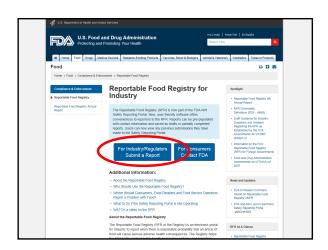






REPORTABLE FOOD REGISTRY

http://www.fda.gov/Food/ComplianceEnforcement/RFR/default.htm







mmy Yuckies	Header
Firm	Contact Information and Date
	Statement of Recall

Production Information – Problem – Stop Sale Statement

Detailed Product Information – Statement of Illnesses

Consumer Directives

Regulatory Notification and Information Request
Firm Contact Information
Standard Closure

Don't Be THAT Guy!



REMOVAL
RECONCILIATION
EFFECTIVENESS
DISPOSITION
TERMINATION

RECALL ACTION PLAN Essential Plan Elements

- 1 ASSIGN roles and responsibilities
- 2 EVALUATE the hazard
- 3 IDENTIFY product and scope
- 4 NOTIFY affected parties
- 5 REMOVE affected product

Hours

Recall Coordinator Resources

Recall Coordinators are a useful resource in the event of a food recall. To contact the recall coordinator nearest you,

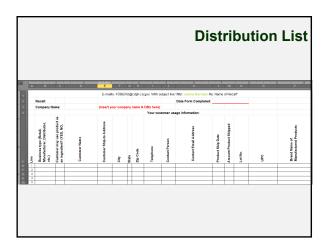
- <u>State</u>: CDPH-FDB send email to: <u>fdberu@cdph.ca.gov</u>; view food recalls at: http://www.cdph.ca.gov/HealthInfo/Pages/fdbFr.aspx
- Federal: U.S. FDA list of regional recall coordinators can be

found at: http://www.fda.gov/Safety/Recalls/IndustryGuidance/ucm1293 34.htm

Be prepared to advise the recall coordinator on the reason for the recall, list of consignees, and areas of distribution.

Requested Documents Affected Product Product Information Labels Draft Recall Notices Draft Press Releases

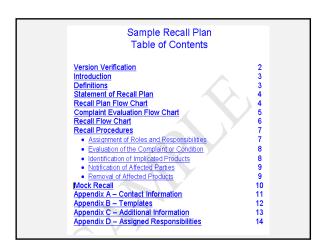




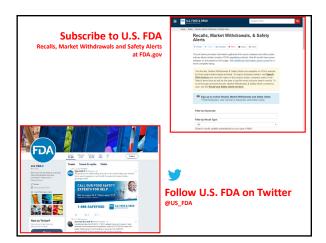
















If You Have Questions Contact:



State Government

CDPH-Food and Drug Branch
P.O. Box 997435; MS 7602
Sacramento, CA 95899-7435
E-mail: FDBtraining@cdph.ca.gov
Phone: (916) 650-6500

California Department of Food and Agriculture 1220 N Street Sacramento, California, U.S.A. 95814 www.cdfa.ca.gov Phone: (916) 654-0466 (Sacramento)

Federal Government

U.S. Food and Drug Administration 10903 New Hampshire Avenue Silver Spring, MD 20993 www.fda.gov Phone: 1-888-INFO-FDA (1-888-463-6332)

U.S. Department of Food and Agriculture 620 Central Avenue, Building 2C Alameda, CA 94501 www.fsis.usda.gov Phone: (510) 337-5000 (Alameda District)

Questions?

