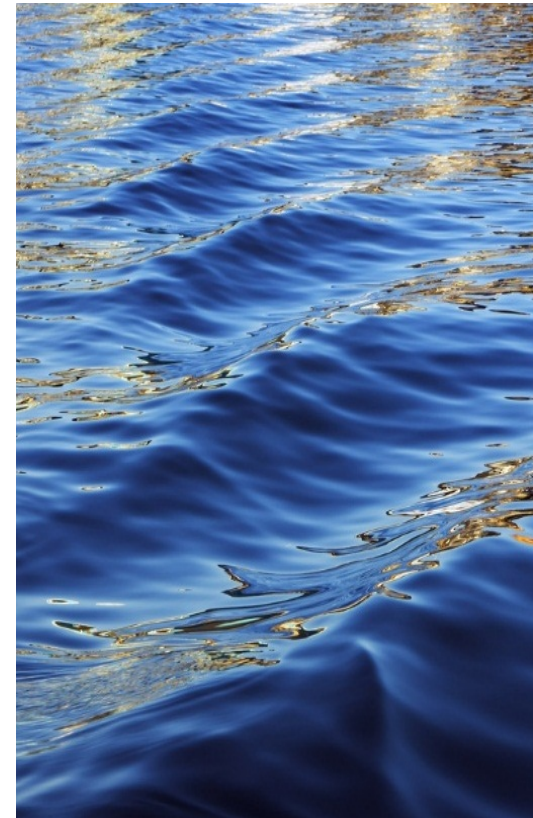
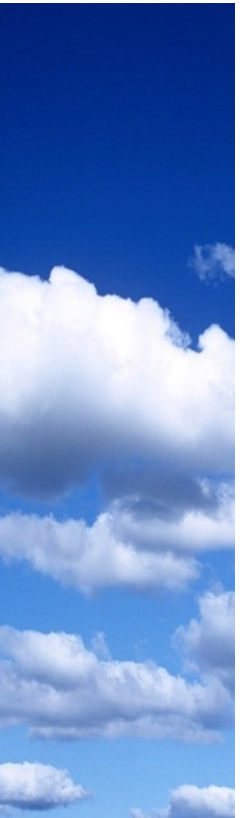




WA State Department of Agriculture

Working with the Food Safety Program

David Smith



WSDA Mission Statement



“To support the viability and vitality of agriculture while protecting consumers, public health and the environment.”



Overview



- Food Processor License Requirements
- Regulations
- Very Small Processor requirements
- Food Safety Modernization Act (FSMA) - Preventive Controls approach for food safety



Food Safety Program



- Licenses food processing for wholesale
- Does not regulate the growing of food products – land or sea based
- Processors must ensure ingredients are from a safe source
- Prevent or significantly reduce hazards in finished product



When is a Food Processing License required?



Definition of Food Processing –

“Means manufacturing, processing, packing, canning, bottling, or any other production, preparation, or putting up.”

Minimal harvest related activities are not food processing – harvesting and preparing lettuce for sale at a farmer’s market as an example

Food Processor License Requirements



- Facility Requirements – construction, hand wash sinks, employee restrooms
- Process Water
- Process and packaging does not introduce new hazards – pathogens, allergens
- Labeling meets Federal requirements
- Under FSMA all firms are responsible for identifying and controlling hazards reasonability likely to occur.

Typical Hazards In Food Processing



All processors must identify and control food safety hazards:

- Biological – bacteria, viruses, etc.
- Chemical – environmental toxins, allergens
- Physical – plastic, rubber, metal



Regulatory Overview for Food Processors - FSMA



Good Manufacturing Practices, Hazard Analysis and Risk Based Preventive Controls for Human Food Rule – 21 CFR 117

- ***Subpart A - General Requirements***
- ***Subpart B - Good Manufacturing Practices***
- Subpart C - Hazard Analysis and Preventive Controls
- Subpart D - Modified Requirements
- Subpart E - Withdrawal of Qualified Facility Exemption
- ***Subpart F - Record Requirements***
- Subpart G - Supply Chain Program

Food Safety Plan Components



- Hazard Analysis
- Preventive Controls
- Supply-Chain Program If Needed
- Monitoring Procedures
- Corrective Action Procedures
- Verification Procedures
- Recall Plan
- Records

Food Safety Plans Are Specific



- One size does not fit all
- Plan needs to address hazards including:
 - Ingredients
 - Process Steps
 - Finished Product

Qualified Facilities



“Very small business”

Including subsidiaries and affiliates averaging less than \$1,000,000 per year in sales of human food.

Very Small Business



- EXEMPT from having a written Food Safety Plan
IF: Qualified Facility Attestation filed with FDA
- Small Business are subject to:
 - GMP requirements
 - Qualified Individual Training Requirements
 - Identifying and controlling all food safety hazards
- If a firm does *NOT* submit Attestation
 - *Subject to full Food Safety Plan requirements*

For a Qualified Facility Processing Seaweed



From 21 CFR 117:

- Subpart A - Employee Training – sanitation and hygiene
- Subpart B - Good Manufacturing Practices
- Subpart F - Employee Training Records





Thank you!





Thank you!



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