

MISSISSIPPI MANUFACTURED FOOD BULLETIN

March 2019

MOST MARKED VIOLATIONS FOR 2018

Every year the MSDH Division of Food Protection-Manufactured Food conducts inspection audits to determine the most marked violations for the previous year. The firms are divided into Good Manufacturing Practices (GMP) and Warehouses and the most marked violations will be noted below along with some additional issues our inspectors are seeing.

GMP:

ARE LABELS OF PRODUCTS COVERED DURING INSPECTION IN COMPLIANCE

Labels applied to product are required to have the following components:

- Statement of identity (common or usual name of the product)
- Net quantity of contents (expressed in both metric and U.S. customary system)
- Ingredient list (descending order of predominance)
- Name and address of the manufacturer, packer, or distributor
- Allergen declaration (can be done one of two way)

For additional information visit www.fda.gov/foodlabelingguide and download the Food Labeling Guide

If you would like MSDH to review your labels you can submit them to mfgfoods@msdh.ms.gov

WAREHOUSES:

For warehouses there were two violations that what were marked the most:

- **DOES THE FIRM MAINTAIN A MORGUE AREA FOR DAMAGED AND RETURNED GOODS, SUFFICIENTLY SEPARATED FROM THE MAIN STORAGE AREA**
- **IS THE BUILDING OF SUITABLE CONSTRUCTION AND GENERALLY IN GOOD PHYSICAL REPAIR**

OTHER ISSUES OUR INSPECTORS ARE SEEING:

- Plants and grounds not being maintained
 - Harborage areas for rodents/insects/pest
 - Pets in processing area/storage
 - Verification of water supply
 - Adding products/processes without required certifications (acidified, seafood, low acid canned food, and juice)
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21 CFR PART 117

As of February 2019, Mississippi has adopted 21 CFR Part 117: Current Good Manufacturing Practices, Hazard Analysis, and Risk-based Preventive Controls for Human Food Subparts A, B, and F.

Subpart A-General Provisions

Subpart B-Current Good Manufacturing Practices

Subpart F-Requirements Applying to Records That Must Be Established and Maintained

A copy of the regulation can be found at:

<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=117>

Below are some guidance documents for your use:

- **What You Need to Know About the FDA Regulation: Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food (21 CFR Part 117): Guidance for Industry**

<https://www.fda.gov/downloads/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/UCM526507.pdf>

- **Determination of Status as a Qualified Facility under Part 117: Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food**

<https://www.fda.gov/downloads/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/UCM499509.pdf>

- **Qualified Facility Attestation for Human Food Facility**

<https://www.fda.gov/downloads/AboutFDA/ReportsManualsForms/Forms/UCM620461.pdf>

MSDH STATE INSPECTIONS VS FDA STATE CONTRACT INSPECTIONS

FDA currently contracts with the MSDH to conduct inspections on their behalf. While the MSDH and FDA have similar jurisdictions there is one difference. In order for FDA to have jurisdiction the firm must be engaging in interstate commerce. Interstate commerce is when some component of the product or the finished product crosses state lines.

These inspections are very similar but you will notice a few differences. The biggest difference is the documents the inspectors are required to collect. These documents include but are not limited to a floor plan or layout of the facility, bill of lading or invoice showing interstate commerce, copy of labels for a product that is being produced during the inspection, and a copy of a current pest control invoice.

FDA AND USDA: WHO REGULATES WHAT?

Poultry	<p>USDA: Domestic, such as domesticated chickens, turkeys, ducks, geese, and guineas. USDA also inspects ratites and squab, including emus.</p> <p>FDA: Non-specified, such as wild turkeys, ducks, and geese</p>
Red Meat	<p>USDA: Cattle, sheep, swine, goats, horses, mules, and other equine, as well as their carcasses and parts.</p> <p>FDA: Non-specified red meats, such as bison, rabbits, game animals, zoo animals, and members of the deer family including elk and moose</p>
Eggs	<p>USDA: Egg products, such as dried, frozen, or liquid eggs. USDA regulates egg product processing plants, such as plants that break and pasteurize eggs.</p> <p>FDA: Shell eggs of domestic chickens, turkeys, ducks, geese, or guinea. FDA regulates egg processing plants, such as plants that wash, sort, and pack eggs.</p>
Products with Meat	<p>USDA: Products with more than 3% raw meat, 2% or more cooked meat or other portions of the carcass, or 30% or more fat, tallow, or</p>

	<p>meat extract, alone or in combination. USDA regulates products with 2% or more cooked poultry, or more that 10% poultry skins, giblets, fat, and poultry meat in any combination.</p> <p>FDA: Products with less than 3% raw meat, less than 2% cooked meat or other portions of the carcass, or less than 30% fat, tallow, or meat extract, alone or in combination. FDA regulates products with less that 2% cooked poultry, or less than 10% poultry skins, giblets, fat, and poultry meat (limited to less than 2%) in any combination.</p>
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**MISSISSIPPI STATE UNIVERSITY: DEPARTMENT OF FOOD SCIENCE,
NUTRITION, AND HEALTH PROMOTION**

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The MSU FSNHP Department leads the state in research and outreach in food safety and related matters. Among the many efforts we do are to inform, educate, train, test and investigate to help farmers, entrepreneurs, processors, distributors and other handlers of food and related products.

Some of the activities we do are training in basic food safety for farmers markets managers and vendors (1.5 h program), acidified (pickled, sauces, etc.) canned foods principles for Farmers Market (FM) vendors and managers, acidified canned foods school for commercial processors - Better Process Control School (BPCS), Food as a Business programs, Good Agricultural Practices (GAP) for farmers and produce handlers, Hazard Analysis and Critical Control Points (HACCP), Food Safety Modernization Act (FSMA) related trainings, and other programs. We also conduct product testing, evaluate shelf-life, conduct process validation, and other services.

Among the most common questions we get are:

1. Is my product acid, acidified or low-acid and what can I do?

In regard to whether your food/food product is acid or low-acid, you can test the pH of your product before adding acid/acids (citric acid, lime juice, vinegar). If the pH of the sample is 4.6 or more, it is low-acid. In this case, you will need to attend a Better Process

Control school for low acid canned food and have your process validated by a process authority. Contact the Mississippi State Department of Health or the MSU FSNHP Department for more information. If the pH is below 4.6 (we recommend below 4.2), then the product is acid and you can go ahead and process as an acid food (fruit based products, jellies, etc.). If you want to acidify, then it is recommended that you attend one of our classes and learn the minimum requirements you need to have to make sure the product is properly acidified and processed. This will include record requirements, testing, etc.

2. Is my label ok and does it comply with the Food Allergen Labeling and Consumer Protection Act (FALCPA)?

In regards to allergen labeling, we recommend you conduct an allergen ingredient analysis. The table below will help you identify if your product contains one or more allergens that you will need to declare on the label:

Raw Material or Ingredient Name	Supplier	Food Allergens in Ingredient Formulation								Allergens in Supplier's Precautionary Labeling
		Egg	Milk	Soy	Wheat	Tree Nut (market name)	Peanut	Fish (market name)	Shellfish (market name)	

In conducting the allergen ingredient analysis, you may need to refer to the supplier's list of ingredients to determine if they have any allergens declared for one or more ingredients. For example, Worcestershire sauce in general contains the following: Vinegar, Molasses, Sugar, Salt, Anchovies, Tamarind extract, Onions, Garlic, Spice, and Flavorings. Anchovies are a fish species thus needs to be declared as an allergen. Moreover, the spices and flavorings may contain cloves, soy sauce, lemon juice, pickles and peppers. The soy will also have to be declared as an allergen. Thus your allergen label will have (as per this example): Contains: fish (anchovies), soy. Moreover some of the spices and flavorings may contain wheat and milk derivatives thus these may also have to be identified.

For more information contact Dr. Juan L. Silva at jls46@msstate.edu

DEPARTMENT OF MARINE RESOURCES: SEAFOOD TECHNOLOGY BUREAU

UPCOMING CLASSES:

BASIC SEAFOOD HACCP

- May 20-22, 2019

- July 24-26, 2019
- November 6-8, 2019

The Seafood Technology Bureau is going to conduct its first training course for 2019, the Basic Seafood Hazard Analysis & Critical Control Point (HACCP) Class for the Mississippi Seafood Industry.

Seafood HACCP is a science-based program that helps seafood processors identify and evaluate critical points during production, processing, handling and distribution. Control measures are set up to ensure safe seafood through the prevention, elimination or reduction of biological, chemical and physical hazards.

The Seafood HACCP course was developed by the Association of Food and Drug Officials (AFDO) and the National Seafood HACCP Alliance. Completion of this course fulfills training requirements for the FDA Final Rule as outlined in 21 CFR, Part 123.

Who is encouraged to attend?

Mississippi students, Mississippi seafood industry and Mississippi restaurant employees

Who are the members of the Seafood Industry?

Seafood industry workers, dealers and processors, seafood retail markets, grocery stores handling seafood, and those who are mobile or roadside seafood vendors, fishermen, oystermen who might want to become dealers and processors.

Space is limited to the first 20 registrants per class. The cost is free for Mississippi residents and \$160 for out-of-state residents. Refreshments are provided. All participants receive an AFDO certificate upon completion.

DMR will also be offering some additional classes later in the year.

For more information call Mai Dang at 228-523-4081 or email Mai.Dang@dmr.ms.gov.

DON'T FORGET!

You can now pay permit fees online. Go to www.ms.gov/msdh/environmental/food, enter your Permit ID and click continue. If you have any problems contact mfgfoods@msdh.ms.gov.



MISSISSIPPI STATE DEPARTMENT OF HEALTH
