HACCP Utilization and Food Safety Systems

Names of Attendees: Deann Akins-Lewenthal (Chair), Fatemeh Ataei (Vice Chair), Hamada Aboubakr, Basel Al Jaberi, Ali Alkathiri, Mohamed Alshamsi, Pablo Alvarez, Claudio Andrade, Fatemeh Ataei, Angela Aucoin, Charles Bashiru Bakin, Mikio Bakke, Kara Baldus, Takiyah Ball, Pratik Banerjee, Glenn Bass, Tom Black, Samantha Bradley, Anne Carr, Caio Carvalho, Marion Castle, Claudia Coles, Frederick Cook, Sally Crowley, Michelle Danyluk, John David, Park Dong Woo, Jeanne Duckett, Lise Duran, Abdul Azeez Ebrahim, Alejandro Echeverry, Hadda Faye, Alivar Fouladkhah, Tia Glave, Leena Griffith, Ahmed Hammad, Xiaoxu Han, Eleanor Hanson, Dennis Harp, Abdoulie Jallow, Lone Jespersen, Hetal Joshi, Suwimon Keeratipibul, Kathy Knutson, Luke Laborde, Loralyn Ledenbach, Vickie Lewandowski, Nathan Libbey, Nathan Libbey, Siman Liu, Xiyang Liu, Tatiana Lorca, Yuqian Lou, Suzanne Mailman, Yvonne Masters, Molly Mills, Mark Moorman, Sara Mortimore, Marcia Murphy, Adeniyi Odugbemi, Omar Oyarzabal, Xiaoyan Pei, Michael Peralta, Brian Perry, Richard Podolak, Tanya Roberts, Robert Roe, Sofia Santillana-Farakos, Dina Scott, Girdhari Sharma, Nicola Sharman, Shreya Singh Hamal, Katie Swanson, Abigail Villalba, Carol Wallace, Joyce Wert, Pamela Wilger, E. Noelia Williams, Bruno Xavier, Zhinong Yan, Ming Zeng, and Bingzhuo Zhao.

Number of Attendees: 81.

Meeting Called to Order: 9:00 a.m., Sunday, July 21,

2019.

Minutes Recording Secretary: Fatemeh Ataei.

Old Business: The agenda was reviewed and approved and last year's minutes were voted on and approved by the group.

New Business:

Glenn Bass – Learnings from FDA inspections.

Glenn Bass updated the group on the number of PC inspections the FDA has completed and is scheduled to complete this calendar year. He discussed that FSVP inspections are being completed by two ORA groups (Human and Animal Food operations and OEIO). In 2020, the office of enforcement and import operations will do all FSVP inspections. Glenn also discussed how firms are being added to full scope inspections, i.e., RFR, class 1 recall, outbreak investigation etc. and said that when inspectors are performing seafood and juice HACCP inspections the only portion of FSMA that they can inspect on is the GMP portion. Lastly, Glenn discussed trends that his office is seeing in the field. FDA is providing guidance to inspectors that appendix A is guidance only; however there are many questions related to this during the inspect- ion. Other trends include procedures that are not being followed and allergen cross-contact issues.

- Breakout Sessions:
 - Effective formats for HACCP/Food Safety plans.
 - How detailed should process flow diagram be?
 - How to deal with varying needs: FDA, USDA, juice HACCP, Seafood HACCP, PMO, LACF products, Acidified foods, plus

GFSI require- ments.

- COA's and other requests from customers.
 - How do you respond to requests on validation information; requests for disclosure statements; what about FSVP; qualified auditors?
- Online deliveries of food.
 - How to handle the HACCP/Food Safety plan.
- 2020 Symposium Ideas were discussed and will be followed up on the next webinar.

Recommendations to the Executive Board:

- 1. Continue to have the HACCP PDG and Food Safety Culture PDG meetings at different times.
- 2. Approve Fatemeh Ataei as Vice Chair.

Next Meeting Date: August 2–5, 2019.

Meeting Adjourned: 10:57 a.m.