

Chapter 7

RESOURCES FOR PREPARING FOOD SAFETY PLANS FOR HUMAN FOOD

Resources for Preparing Food Safety Plans

Objective

In this module, you will learn:

- Information sources to help identify food safety hazards and establish preventive controls
- FDA guidance for hazard analysis and preventive controls

Sources of Information

- Personnel
- Publications
- Reliable internet sites
- FDA guidance documents

Sources of Information - Personnel

- Your employees
- Consultants and auditors
- Process authorities and subject matter experts
- University specialists
- Government agencies
- Trade associations
- Suppliers, buyers and laboratory analysts

Sources of Information – Publications

- *Hazard Analysis and Preventive Controls for Human Food* training curriculum
- FDA publications
- Peer reviewed literature
- Trade association publications
- References used to develop this curriculum

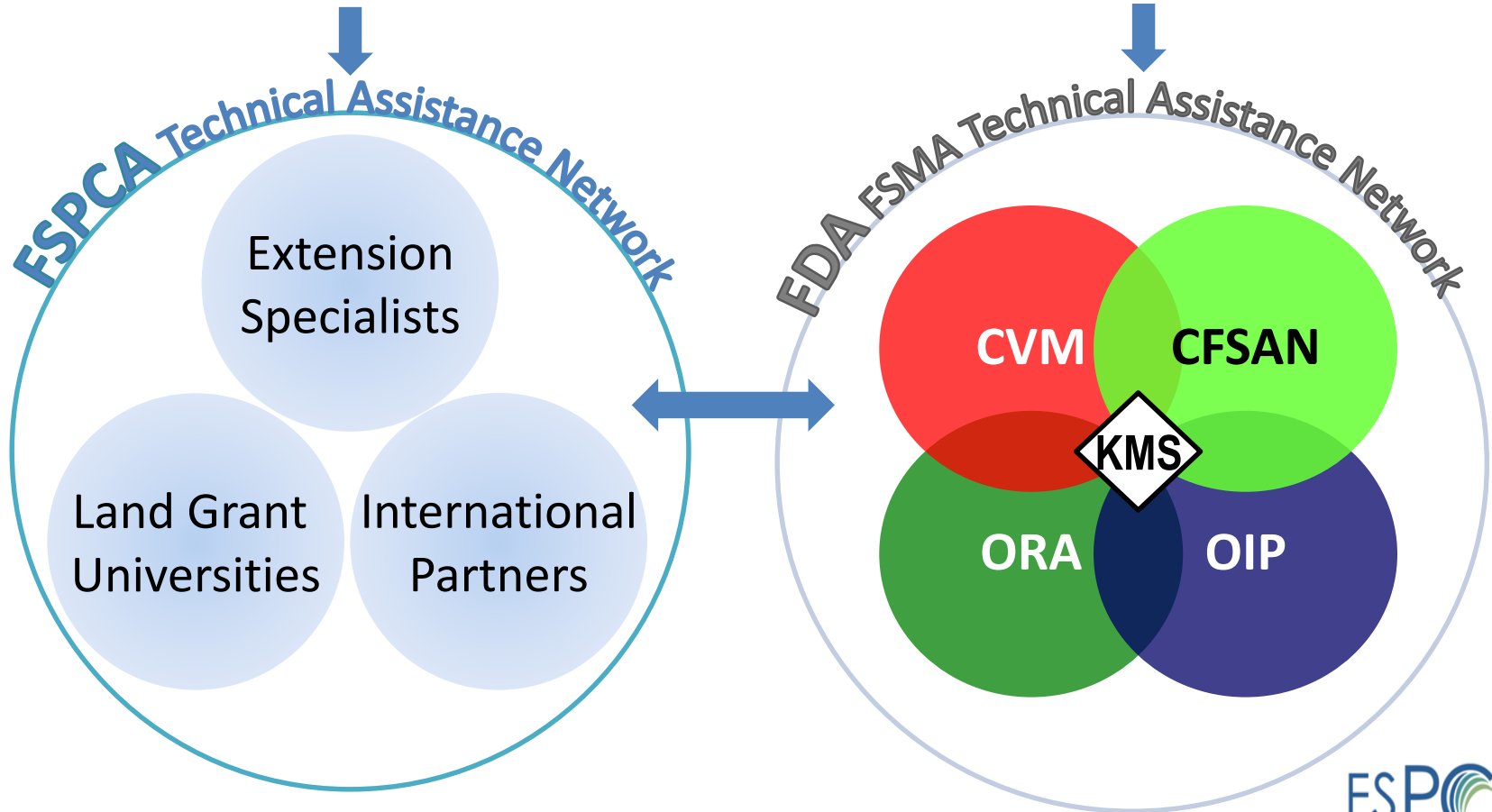
Sources of Information – Reliable Internet Sites

- FSPCA website
- FDA website
- Other U.S. agency resources
 - Centers for Disease Control and Prevention
 - FoodSafety.gov
 - U.S. Department of Agriculture
- International agency resources, e.g.,
 - Canadian Food Inspection Agency
 - Codex Alimentarius Commission
 - European Food Safety Authority
- Trade association websites

FSMA Technical Assistance Network

Preventive Controls **Scientific & Technical**
Questions from Industry – a Web form at:
www.iit.edu/ifsh/alliance

FSMA **Regulation & Policy** Interpretation
Questions – a Web form at:
www.fda.gov/FSMA



FDA Hazards and Controls Guidance

- Currently available
 - *Seafood HACCP Hazards and Controls Guidance*
 - *Juice HACCP Hazards and Controls Guidance*
- In development
 - *Food Safety Preventive Controls for Human Food Hazards and Controls Guidance*