

Food Recalls: Essentials for Action



Presented By:
California Department of Public Health
Food and Drug Branch

Phone: (916) 650-6500 Fax: (916) 650-6650
FDBtraining@cdph.ca.gov





2015

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Training Agenda 

- I. 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)

Ways that food can become contaminated or “adulterated”

- 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* O157H7, 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

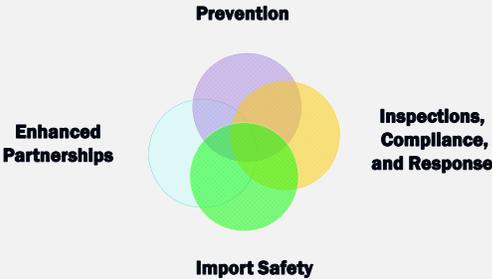
Bioterrorism Registration

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



FSMA: Main Themes of the Law



Proposed Rules

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



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.

General Foods	Fresh Produce	Meat & Poultry	Disease Investigation

Removal of Products from Commerce



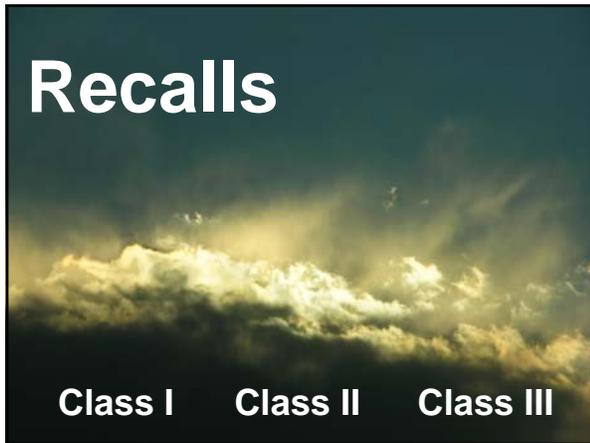
Removal of Products from Commerce

Stock Recovery
Market Withdrawal
Recalls



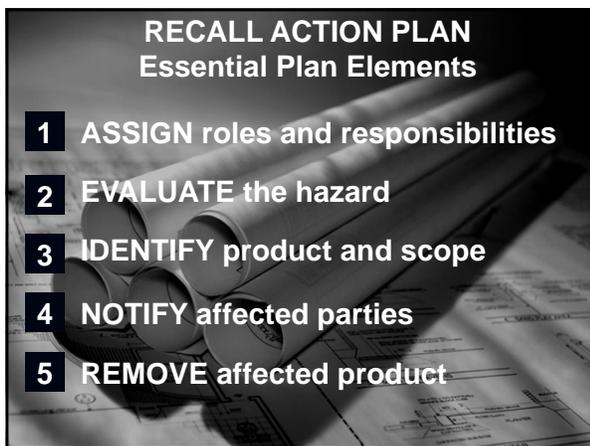
Recalls

Class I Class II Class III



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
Essential Plan Elements

- 1** ASSIGN roles and responsibilities
- 2**
- 3**
- 4**
- 5**



RECALL ACTION PLAN
Recall Team



Management
Distribution/Sales
Production/Purchasing
Quality Assurance
Recall Coordinator

RECALL ACTION PLAN
Support Personnel

Accounting	Information Technology
Customer Service	Scientific Support
Public Relations	Records Management
Legal	Regulatory Affairs

RECALL ACTION PLAN
2. Evaluate the hazard

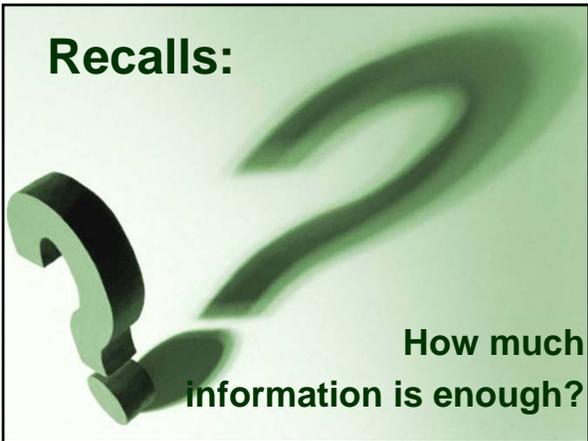
Is it **MY** problem?

RECALL ACTION PLAN
Preparation
2. Evaluate the hazard



How **bad** is my problem?

Recalls:



How much information is enough?

RECALL ACTION PLAN
Essential Plan Elements

- 1
- 2
- 3 **IDENTIFY product and scope**
- 4
- 5



SOURCE
PRODUCT(S)
LOCATION





REPORTABLE FOOD REGISTRY

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

******* Vendors**

- 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





**REMOVAL
RECONCILIATION
EFFECTIVENESS
DISPOSITION
TERMINATION**

**RECALL ACTION PLAN
Essential Plan Elements**

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Recall Coordinator Resources

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

- **State:** CDPH-FDB – send email to: fdberu@cdph.ca.gov; 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/ucm129334.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



Requested Documents



- Amount of Product Made or Received
- Amount Distributed
- Distribution List



If You Have Questions Contact:



<p><u>State Government</u></p> <p>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</p>	<p><u>Federal Government</u></p> <p>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)</p>
<p><u>California Department of Food and Agriculture</u> 1220 N Street Sacramento, California, U.S.A. 95814 www.cdffa.ca.gov Phone: (916) 654-0466 (Sacramento)</p>	<p><u>U.S. Department of Food and Agriculture</u> 620 Central Avenue, Building 2C Alameda, CA 94501 www.fsis.usda.gov Phone: (510) 337-5000 (Alameda District)</p>