

Better Food, Better Health, Better World.

Managing Identified
Hazards through EMP and
Raw Materials Testing
Programs

October 20, 2022



### Contents

- Identifying Hazards regulated & emerging
  - Made & Sold in Canada
  - Made & Sold in US
  - Made & Sold Globally
- Hazard Mitigation
  - Environmental Monitoring Program
  - Raw Material Testing Programs



## Identifying Hazards: Products Made in Canada & Sold in Canada

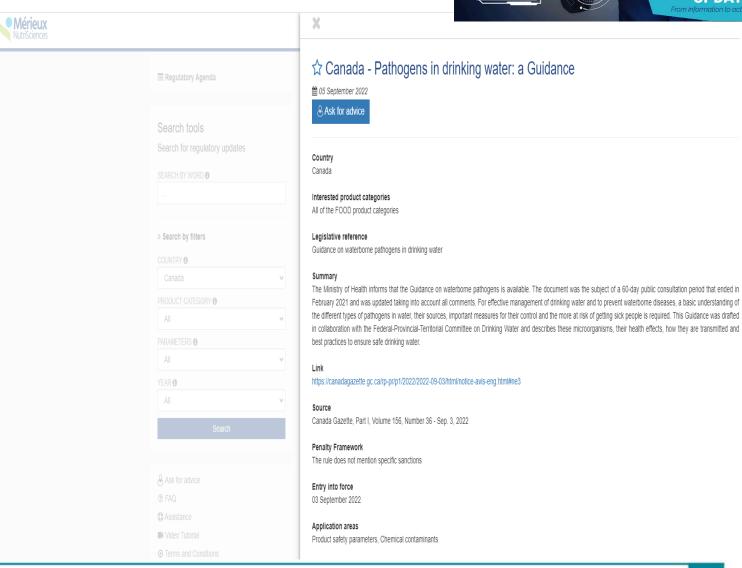
- Regulated Hazards Canada
  - ☐ Use the Reference Database for Hazard Identification (RDHI) for hazards:
    - https://active.inspection.gc.ca/rdhi-bdrid/english/rdhi-bdrid/introe.aspx?i=1
  - □ Regularly check the RDHI Change Log: Added eggs as an allergen in poultry 8/29/22
- Emerging Hazards Global Ingredients
  - Monitoring Global Ingredient Recalls
  - Monitoring New Global Regulations
  - Monitoring Hazard Regulatory Limits for Global Ingredients
  - Monitoring Testing Methods for Hazards



### **Notices for New Regulations**

REGULATORY UPDATE
From information to action

- ✓ Searchable database for food and ingredient regulations in 70 countries
- ✓ Ability to send alerts by product or by ingredient type





## Identifying Hazards: Products Made in Canada & Sold in US

- ✓ Regulated Hazards Canada
- ✓ Emerging Ingredient Hazards Global
- Regulated Hazards US
  - Meat Based Product USDA FSIS
    - Meat and Poultry Hazards and Controls Guide <a href="https://www.fsis.usda.gov/sites/default/files/import/Meat\_and\_Poultry\_Hazards\_Controls\_Guide\_10042005.pdf">https://www.fsis.usda.gov/sites/default/files/import/Meat\_and\_Poultry\_Hazards\_Controls\_Guide\_10042005.pdf</a>
  - □ Non-Meat Based Product (or closed sandwich or <3% meat) FDA
    - Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry Appendix 1: Potential Hazards for Foods and Processes <a href="https://www.fda.gov/media/99581/download">https://www.fda.gov/media/99581/download</a>



### **Hazard Limits by Country**

Mérieux
Nutriscences

Comp

LIMIT

DETECTOR

Check. comply and Go

- ✓ Searchable database for food and ingredient limits of hazards
- ✓ Ability to send alerts by product or by ingredient type or by country
- ✓ References method required by regulation

Home > Search Limit > Search Results > Health foods - Herbal Products (in tablets, capsules or powders) consumed at <10 g/day / Staphylococcus aureus



LAW REFERENCE

Law name

Health foods - Herbal Products (in tablets, capsules or powders) consumed at <10 g/day / Staphylococcus aureus

MARKET CANADA PARAMETER Parameter Staphylococcus aureus BIOLOGICAL CONTAMINANTS Sub-group BACTERIA COMMODITY Index name Health foods - Herbal Products (in tablets, capsules or powders) consumed at <10 g/day Name nublished in the law Health foods -Raw Organ Derived Products and Herbal Products (in tablets, capsules or powders, consumed at <10 g/day LIMIT OF LAW Minimum value (m) 100 Maximum value (M) 10000 n (number of units comprising the sample c (number of sample units giving values between m and M) Unit of measure cfu/g In force

Government of Canada. Health Products and Food Branch (HPFB) Standards and Guidelines for Microbiological Safety of Food. Interpretive Summary



## Identifying Hazards: Product Made in Canada & Sold Globally

- ✓ Regulated Hazards CFIA
- ✓ Emerging Ingredient Hazards
- Global Regulatory Support
  - Labeling Development or Review
  - Ingredient Compliance
  - Continuous Risk Monitoring



### **Hazard Limits by Country**



Visit our MXNS Expert Services website

Legend









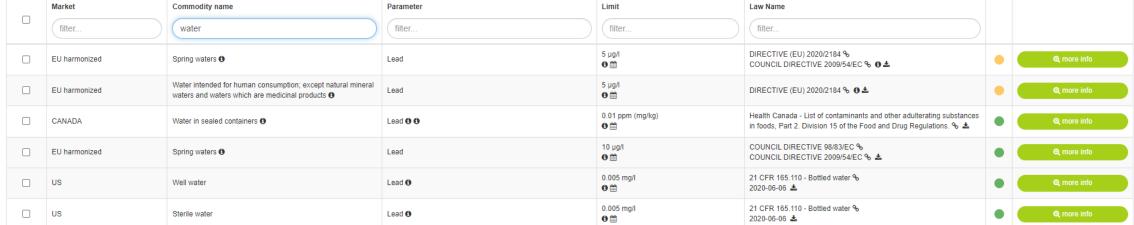




← Back to homepage

#### **SEARCH RESULTS**

- 1 The output shows only the active limits. If a limit is active but a new regulation already set a future limit, you will find an alert. Click on it to see details
- 6 692 Total Limits
- » Market (Country)EU harmonized, US, CANADA
- » Contaminant CHEMICAL CONTAMINANTS, METALS, Lead

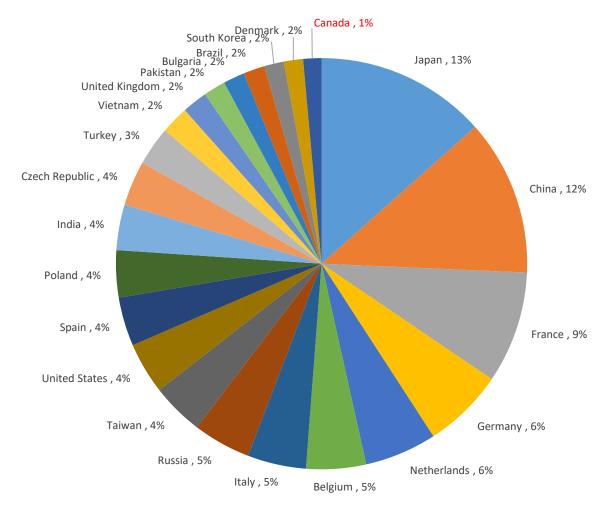




# Global Recalls & Risk Management

- Database tracks recalls in over 70 countries for food safety and food fraud
- Country of Origin & Country of Recall
- Ingredient Risks
- Emerging Issues







# Hazard Mitigation & Control: Raw Material Testing Programs

- Supplier Certificates of Analysis Considerations
  - Sample size
  - Method
  - Validated for the matrix?
  - Frequency
  - Acceptance criteria
- Raw Material Testing Programs
  - Lot Control
  - Risk Based Sampling



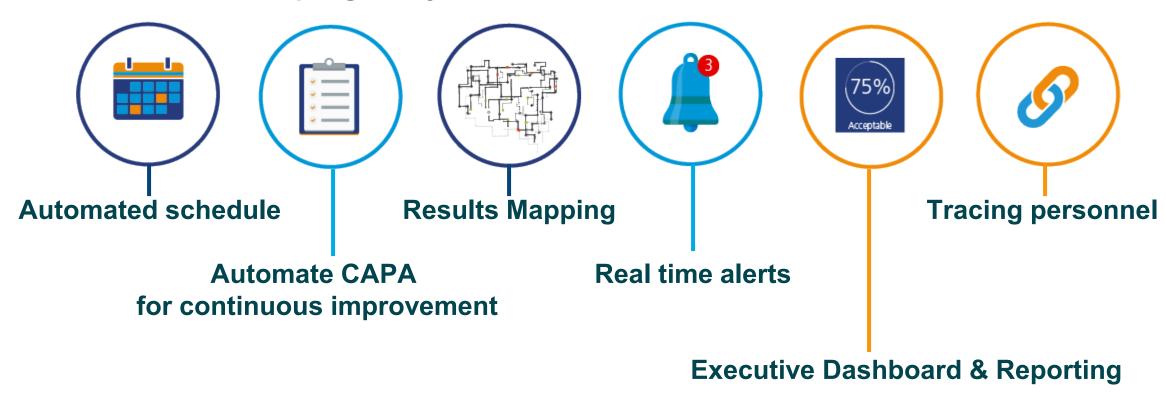
## Hazard Mitigation & Control: Environmental Monitoring Programs

- Design your plan to minimize your risk
- Randomized vs. fixed sites
- Shift variation
- Day variation
- Seasonal variation (HVACs & Swamp Coolers)
- Sanitation verification vs. during production
- Zone consideration
- Corrective Actions vs. Preventive Measures
- Annual Validation



### **Environmental Monitoring Automation**

A secure system that allows you to automate environmental monitoring programs and assist with entire sampling life cycle:





#### **Training - What**

Our industry expertise allows our experts to add an **extra level of value** to our course offerings, and **share the knowledge** we've gained by working with the industry's leading companies to develop high-impact, cost-effective training programs.

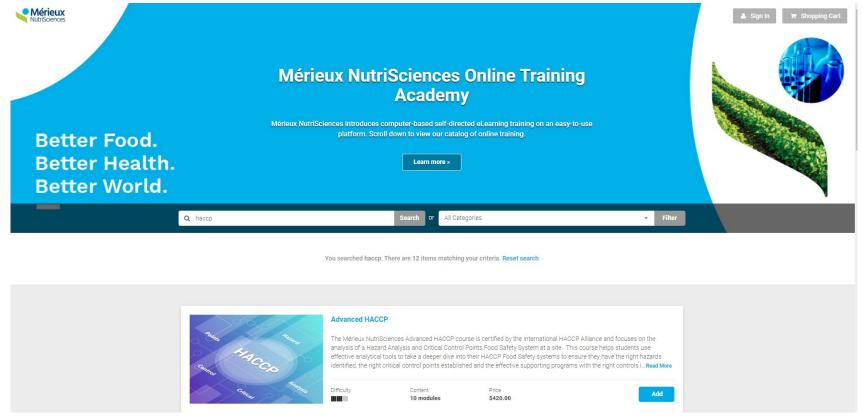
#### **Topics Covered**

- Allergen Risk Management
- Dairy Sensory
- Environmental Monitoring
- Food Defense
- FSMA Overview
- GMP in Food Processing Plants
- HACCP
- HACCP (Advanced)
- HTST/Pasteurization

- Internal Auditing
- Quality Management
- PCQI Animal Food
- PCQI Human Food
- Pest Management
- Principles of Food Microbiology
- Root Cause Analysis
- Sanitation
- GFSI Courses (SQF, BRC, etc.)



### Online Food Safety & Quality Training

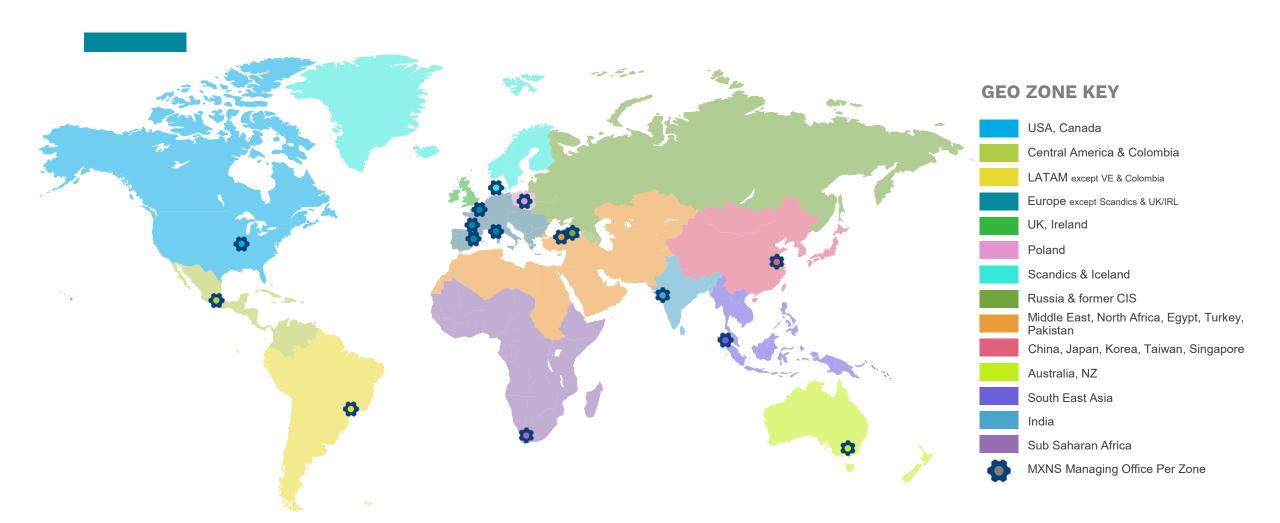


https://merieuxnutrisciences.learnupon.com/store



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### Thank you

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