

## Hazard Analysis Critical Control Point HACCP

Each establishment is responsible for identifying the hazards reasonably likely to occur in its process, and for determining how it will control those hazards to prevent, eliminate, or reduce them to an acceptable level. The hazard analysis shall include hazards that can occur before, during and after entry into the plant.

**9 CFR Sec. 416.2** Establishment grounds and facilities. (a) **Grounds and pest control.** The grounds about an establishment must be maintained to prevent conditions that could lead to insanitary conditions, adulteration of product, or interfere with inspection by FSIS program employees. **Establishments must have in place a pest management program to prevent the harborage and breeding of pests on the grounds and within establishment facilities. Pest control substances used must be safe and effective** under the conditions of use and not be applied or stored in a manner that will result in the adulteration of product or the creation of insanitary conditions.

- Proper maintenance of the grounds around an establishment is essential for ensuring good sanitation. Establishments are responsible for **preventing sources of adulteration** of product even if the cause of the adulteration originates from conditions outside the designated boundaries of the establishment.
- Establishments **must implement and maintain an integrated pest control program to eliminate the harborage and breeding of pests on the grounds and within the establishment facilities** and must safely and **effectively use interventions**, such as pesticides, fumigants, and rodenticides. This regulation does not require the integrated pest control program to be a written document. This regulation does not require that pest control substances be approved by FSIS prior to use.

Establishment grounds and facilities. (b) Construction. (1) Establishment buildings, including their structures, rooms, and compartments must be of sound construction, be kept in good repair, and be of sufficient size to allow for processing, handling, and storage of product in a manner that does not result in product adulteration or the creation of insanitary conditions. (2) Walls, floors, and ceilings within establishments **must be built of durable materials impervious to moisture and be cleaned and sanitized as necessary to prevent adulteration of product or the creation of insanitary conditions.** (3) **Walls, floors, ceilings, doors, windows, and other outside openings must be constructed and maintained to prevent the entrance of vermin, such as flies, rats, and mice.**

- The performance standards for construction provide establishments, regardless of size, the flexibility to design facilities and equipment in the manner they deem best to maintain the required sanitary environment for food production.
- **Buildings, walls, ceilings, and floors must be sound and in good repair to prevent insanitary conditions or the adulteration of product.**
- **Doors and windows must also close properly and prevent the entrance of vermin.**

**9 CFR Sec. 416.2** Establishment grounds and facilities. (d) Ventilation. **Ventilation adequate to control odors, vapors, and condensation to the extent necessary** to prevent adulteration of product and the creation of unsanitary conditions must be provided.

## TITLE 21--FOOD AND DRUGS

### CHAPTER I--FOOD AND DRUG ADMINISTRATION

**DEPARTMENT OF HEALTH AND HUMAN SERVICES  
SUBCHAPTER B--FOOD FOR HUMAN CONSUMPTION**

**PART 110**

**CURRENT GOOD MANUFACTURING PRACTICE IN MANUFACTURING,  
PACKING, OR HOLDING HUMAN FOOD**

**Sec. 110.20 Plant and grounds.**

(6) Provide **adequate ventilation** or control equipment to minimize odors and vapors (including steam and noxious fumes) in areas where they may contaminate food;

(7) Provide, where necessary, **adequate screening** or other protection **against pests**.

**Sec. 110.35 Sanitary operations.**

(2)(c) **Pest control.** No pests shall be allowed in any area of a food plant. **Effective measures shall be taken to exclude pests from the processing areas and to protect against the contamination of food on the premises by pests.**

**Subpart E--Production and Process Controls Sec. 110.93 Warehousing and distribution.**

Storage and transportation of finished food shall be under conditions that will protect food against physical, chemical, and microbial contamination.

**FDA FOOD SAFETY MODERNIZATION ACT-Final Rule on Preventive Controls  
for Human Food**

The FDA Food Safety Modernization Act (FSMA) Preventive Controls for Human Food rule is now final, and compliance dates for some businesses begin in September 2016.

**KEY REQUIREMENTS:**

1. FACILITIES MUST ESTABLISH AND IMPLEMENT A FOOD SAFETY SYSTEM THAT INCLUDES AN ANALYSIS OF HAZARDS AND RISK-BASED PREVENTIVE CONTROLS. THE RULE SETS REQUIREMENTS FOR A WRITTEN FOOD SAFETY PLAN THAT INCLUDES:

- Hazard analysis
- Preventive Controls
- Oversight and management of preventive controls.
- Monitoring
- Corrective actions and corrections
- Verification
- Current good manufacturing practices (CGMPs) are updated and clarified