

# Notifications, Recalls and Reassessments

On May 8, 2012 USDA FSIS issued a final rule which requires official meat and poultry establishments to do the following three things:

1. Notify USDA FSIS personnel when the adulterated or misbranded products enter commerce;
2. Prepare and maintain written procedures for the recall of food; and
3. Document reassessments made to their HACCP plans.

The final rule can be found at this link:

<http://www.gpo.gov/fdsys/pkg/FR-2012-05-08/pdf/2012-10917.pdf>

Regulations associated with the Final Rule can be found here:

<http://cfr.regstoday.com/9CFR418.aspx>

As of May 8, 2013, all Minnesota “Equal To” establishments are subject to the same requirements as USDA FSIS establishments. This document provides a summary of those requirements for Minnesota “Equal To” meat and poultry establishments.

## **Notification**

Official establishments are required to notify USDA FSIS when they reason to believe adulterated product originating from their establishment is in commerce. For Minnesota “Equal To” plants, the establishment must notify their MDA inspector directly when such a situation has occurred. Notification must be made within 24 hour of the establishment learning of or determining that adulterated product has entered commerce. The notification must include, at a minimum, the following information:

- Type of product
- Amount of product
- Origin of product
- Destination of product

### **418.2 Notification.**

*Each official establishment must promptly notify the local FSIS District Office within 24 hours of learning or determining that an adulterated or misbranded meat, meat food, poultry, or poultry product received by or originating from the official establishment has entered commerce, if the official establishment believes or has reason to believe that this has happened. The official establishment must inform the District Office of the type, amount, origin, and destination of the adulterated or misbranded product.*

## Recall Procedures

With the implementation of the new regulations, all Minnesota “Equal To” establishments must also prepare and maintain written recall procedures. Specifically, these written procedures must state the following:

- How the establishment will decide whether to conduct a recall
- How the establishment will implement the recall

These written procedures will be reviewed as a part of the inspector’s routine inspection procedures. All records and written documentation associated with recalls must be available to the inspector for written review, and if necessary, copying.

### ***418.3 Preparation and maintenance of written recall procedures.***

*Each official establishment must prepare and maintain written procedures for the recall of any meat, meat food, poultry, or poultry product produced and shipped by the official establishment. These written procedures must specify how the official establishment will decide whether to conduct a product recall, and how the establishment will effect the recall, should it decide that one is necessary.*

### ***418.4 Records.***

*All records, including records documenting procedures required by this part, must be available for official review and copying.*

## Reassessment

This regulation also adds a requirement for establishments to document:

- Each reassessment made to their HACCP plan
- The reasons for making changes
- The reasons for NOT making changes.

Previously, reassessments were typically document by a signature and date. With the new requirement, the above information will also be required to be documented with the signature and date. Remember, that at a minimum, annual reassessment of each HACCP plan are still required.

417.4(a)(3)(i) Reassessment of the HACCP plan. Every establishment shall reassess the adequacy of the HACCP plan at least annually and whenever any changes occur that could affect the hazard analysis or alter the HACCP plan. Such changes may include, but are not limited to, changes in: raw materials or source of raw materials; product formulation; slaughter or processing methods or systems; production volume; personnel; packaging; finished product distribution systems; or, the intended use or consumers of the finished product. The reassessment shall be performed by an individual trained in accordance with § 417.7 of this part. The HACCP plan shall be modified immediately whenever a reassessment reveals that the plan no longer meets the requirements of § 417.2(c) of this part.

(ii) Each establishment must make a record of each reassessment required by paragraph (a)(3)(i) of this section and must document the reasons for any changes to the HACCP plan based on the reassessment, or the reasons for not changing the HACCP plan based on the reassessment. For annual reassessments, if the establishment determines that no changes are needed to its HACCP plan, it is not required to document the basis for this determination.

All Minnesota “Equal To” establishments must meet these requirements as of May 8, 2013. If you have questions regarding any of these changes, please contact your inspector directly or the St. Paul office at 651-201-6027.