



JOB AID
Regulatory References: SANITATION

Regulatory Reference	Summary
 <p>Statutes</p> <p>FMIA 608 PPIA 456 (a)</p>	<p>Authority: Requires that establishments maintain sanitary conditions to prevent adulterated product from entering commerce.</p> <p>Authorizes:</p> <ul style="list-style-type: none"> • The Secretary of Agriculture to develop and implement sanitation regulations • Inspections to ensure establishments are in compliance
 <p>Regulations</p> <p>9 CFR 416 9 CFR 417</p>	<p>Main Requirements:</p> <ul style="list-style-type: none"> • (416) Each official establishment must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not adulterated. • (417) Every official establishment shall conduct, or have conducted for it, a hazard analysis to determine the food safety hazards reasonably likely to occur in the production process and identify the preventive measures the establishment can apply to control those hazards.
 <p>Directives</p> <p>FSIS Directive 5000.1, Revision 3, Verifying an Establishment's Food Safety System</p>	<p>Purpose:</p> <ul style="list-style-type: none"> • Provides inspection personnel with the regulatory thought process on how to perform inspection methods, regulatory decision making process, documentation required, and enforcement procedures.
 <p>Notices</p> <p>Notice 46-07, Contents of Noncompliance Records</p> <p>Notice 47-07, New Performance-based Inspection System (PBIS) Procedure Code and Result Codes</p>	<p>Purpose:</p> <ul style="list-style-type: none"> • Provides clarification to inspection program personnel regarding standardized language used on Noncompliance Records. • Provides instructions for use of the <i>Build PBIS Schedules</i> function; introduces the new procedure code 07A01 and provides new result codes for use with it.



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Regulatory References: RECORDKEEPING

Regulatory Reference	Summary
 Statutes FMIA 642 PPIA 460 (B)	Authority: Grants FSIS the authority to access plant facilities and records and protects producers from unlawful search and seizure. Authorizes FSIS to: <ul style="list-style-type: none">• Access places of business• Examine facilities, inventory, and records• Copy relevant records• Take reasonable samples of inventory upon payment of fair market value
 Regulations 9 CFR 320.1-7 9 CFR 381, Subpart Q (poultry) 9 CFR 416 (Sanitation) 9 CFR 417 (HACCP)	Main Requirements: <ul style="list-style-type: none">• Types of businesses required to keep records• Types of records that must be kept• Place of maintenance of records• Record retention period (2 years plus the current year)• Access to and inspection of records, facilities, and inventory; copying and sampling• Registration• Information and reports required from official establishment operators• Reports by consignees of allegedly adulterated or misbranded products; sale or transportation as violations• Recordkeeping requirements specific to SSOP regulations (416.16) and HACCP regulations (417.5) including record retention
 Directives FSIS Directive 5000.1, Revision 3, Verifying an Establishment's Food Safety System FSIS Directive 5000.2, Revision 1, Review of Establishment Data by Inspection Personnel	Purpose: <ul style="list-style-type: none">• Provides instructions to inspection personnel for verifying that the establishment is meeting with the recordkeeping regulatory requirements under 9 CFR 416 and 417.• Provides instructions to inspection personnel regarding access to and review of establishment records.



Notices

Notice 09-08, Verification of the Annual Reassessment and Establishment's Training Requirements Under the HACCP System

Purpose:

- Instructs inspection program personnel on how to verify that an establishment has met the HACCP annual assessment and training requirements under 9 CFR 417.4(a)(3) and 417.7.