

This table reflects changes to be made to the *FSPCA Preventive Controls for Human Food* Version 1.2 to correct errors or provide consistency with regulation language. Please mark these changes in your manual.

Add underlined text, delete ~~struckthrough text~~, IG = Instructor Guide<sup>1</sup>, PM = Participant Manual

| IG, PM | Chapter # | Page # | Para-graph # | Slide # | Line #      | Change  |
|--------|-----------|--------|--------------|---------|-------------|---|
| IG, PM | 2         | 8      | 1            |         | 4           | "...implementation <del>records-procedures.</del> "   |
| IG, PM | 3         | 6      | 1            |         | 2 - 5       | For consistency with the regulation: " <del>Making sure</del> <u>It is important to ensure</u> that the food facility is in good condition and that any cleaning <del>or chemical storage of chemicals does</del> not contribute to product contamination <del>are important for all food facilities.</del> "   |
| IG, PM | 3         | 11     |              | 1       | bullet 4    | "properly <del>filtered treated</del> " to be more inclusive of options   |
| IG, PM | 3         | 11     | 1            |         | 6&7         | Clarify for consistency with regulation: "Also, compressed air introduced into food must be treated so that it does not contain adulterants; <del>e.g., filtering and be properly filtered</del> to prevent particles from getting into food."  |
| IG, PM | 4         | 2      |              | 1       | bullet 2    | Change "controls" to "control"  |
| IG, PM | 4         | 3      | 2            |         | 4           | Change "foods" to "food"  |
| IG, PM | 4         | 11     | 2            |         | 3           | Change "occurring" to "occur"   |
| IG, PM | 4         | 14     | 3            |         | 1           | Change "propionate" to "propionate"   |
| IG, PM | 4         | 23     | last         |         | 2           | Change "grow" to "growth"   |
| IG, PM | 4         | 23     | last         |         | last        | "...contamination <u>prevention</u> cannot be guaranteed."  |
| IG, PM | 5         | 8      |              | 1       |             | Delete "2010" from footer of slide – more than one year is included.  |
| IG, PM | 5         | 12     | 1st full     |         | 1 & 2       | "FDA sets the concentration, <del>and manner of use and maximum allowable residues</del> for certain chemical substances in food..."  |
| IG, PM | 5         | 13     | 1            |         | 3           | Change "rodents" to "rodent"  |
| IG, PM | 5         | 17     |              | 1       |             | Insert "food" before "allergens" in all (3) places  |
| IG, PM | 5         | 18     |              | 1       | last bullet | Insert "food" before "allergens"  |
| IG, PM | 5         | 22     | last         |         | 4           | "frequency that the hazard is <u>observed.</u> "  |
| IG, PM | 6         | 10     |              | 1       |             | Frozen storage is missing from the flow diagram. Add it in using the diagram in Appendix 3.   |
| IG, PM | 6         | 12     |              | 1       |             | Frozen storage is missing from the flow diagram. Add it in using the diagram in Appendix 3.   |
| IG, PM | 7         | 1      | 1            |         | 2           | Change "controls" to "control"  |
| IG, PM | 7         | 1      | 1            |         | 3 thru 7    | <del>"The first part of this chapter introduces numerous resources that can assist in developing and modifying a Food Safety Plan, including The second part provides information on FDA guidance to help you to conduct your hazard analysis and develop a Food Safety Plan."</del>  |
| IG, PM | 7         | 4      | last         |         |             | Replace last paragraph on FDA Publications with " <u>FDA has published hazards and controls guidance for seafood and juice products, and more recently draft guidance for other human food products. These documents represent FDA's current understanding of hazards and controls for these products. <i>Draft Guidance for Industry: Hazard Analysis and Risk-based Preventive Controls for Human Food (Food Hazards Guide)</i> contains information to 1) help identify reasonably foreseeable hazards</u> " |

<sup>1</sup> The Instructor Guide has the same layout as the Participant Manual, with Instructor Note text boxes for points of clarification

| IG, PM | Chapter # | Page # | Para-graph #                     | Slide # | Line #   | Change   |
|--------|-----------|--------|----------------------------------|---------|----------|--|
|        |           |        |                                  |         |          | and determine if they require a preventive control, and 2) select approaches to control hazards. FDA's <i>Bad Bug Book</i> provides technical information on foodborne pathogens in everyday language. See the FSPCA website for links to these very useful documents."  |
| IG, PM | 7         | 7      | 6                                |         | 1        | "Food Safety and Inspection Service (FSIS)"  |
| IG, PM | 7         | 8&9    |                                  |         |          | Delete section on FDA Hazards and Controls Guidance because it is covered in modification above for page 7-4.  |
| IG     | 7         | 8      | 2 <sup>nd</sup> Instruc-tor Note |         |          | 2nd Instructor's Note: Delete paragraphs 1 and 2. Change paragraph 3 to "Consider having <del>one</del> a <i>Hazards Guide</i> available..." and move this textbox to the discussion on page 4.  |
| IG, PM | 7         | 10     |                                  |         |          | Delete "Notes" if needed to achieve an even number of pages.   |
| IG, PM | 8         | 19     | 3                                |         | 3        | "...detection, <del>or</del> x-ray or other detection methods."  |
| IG, PM | 8         | 29     | 1                                |         | 3        | " ... identifies known or <u>reasonably</u> foreseeable hazards."  |
| IG     | 9         | 3      | Text box 1                       |         | 10       | "processes controls"   |
| IG, PM | 9         | 9      |                                  | 1       |          | Add ", Cheese and Cheese Biscuit" to PRODUCT name  |
| IG, PM | 9         | 19     |                                  | 1       |          | Add ", Cheese and Cheese Biscuit" to PRODUCT name  |
| IG, PM | 9         | 22     | 1                                |         | 4        | "action taken <u>should</u> "  |
| IG     | 9         | 26     | Text box 1                       |         |          | Change "CFR 117.145" to CFR 117.150"   |
| IG, PM | 9         | 26     | 1                                |         | 1 thru 4 | add a new first sentence to read " <u>Documentation of specific information related to corrective actions is required. First, records...of the preventive control-in order.</u> NEW PARAGRAPH: <u>Second, actions taken</u> to reduce the likelihood that a problem will recur <u>must be recorded, as appropriate. Included in this requirement is a record of</u> This includes the actions taken to fix the problem..." |
| IG, PM | 9         | 26     | 2                                |         | 1        | " <del>Second-Third</del> ..." to align with the numbers on the slide  |
| IG, PM | 9         | 26     | 3                                |         | 1        | " <del>Third Fourth</del> " to align with the numbers on the slide   |
| IG, PM | 9         | 30     |                                  | 1       |          | Add ", Cheese and Cheese Biscuit" to PRODUCT name  |
| IG, PM | 9         | 30     | 1                                |         |          | "...Company's <del>plain</del> omelets..."   |
| IG     | 10        | 4      | Instruc-tor note                 |         |          | Move instructor note to bottom of page 3   |
| IG     | 10        | 8      | Instruc-tor note                 |         | 2 thru 4 | "... used to indicate <u>a</u> thorough cleaning procedure conducted between products..."  |
| IG, PM | 10        | 11     | Box                              |         | 5        | " <del>of</del> or"  |
| IG, PM | 10        | 12     |                                  | 1       | 3        | " <del>in an</del> allergen"   |
| IG, PM | 10        | 19     |                                  | 1       | 1        | " <del>Preferable</del> Preferably"  |
| IG, PM | 10        | 20     |                                  | 2       |          | Add ", Cheese and Cheese Biscuit" to PRODUCT name as in slide 1  |
| IG, PM | 10        | 21     |                                  | 1       |          | Add ", Cheese and Cheese Biscuit" to PRODUCT name  |
| IG, PM | 10        | 21     | Text box 1                       |         | 5        | "...receipt and 2) at <u>the</u> labeling step..."   |
| IG, PM | 11        | 6      | 1                                |         | 5        | Delete " <del>because of environmental pathogens</del> "   |
| IG, PM | 11        | 12     |                                  | 1       |          | Column 6 heading " <u>Comments and Corrections (Corrective Actions where necessary)</u> "  |
| IG, PM | 11        | 13     | 2                                |         | 1        | " <del>initials</del> initials"  |

| IG, PM | Chapter # | Page # | Para-graph #  | Slide # | Line #   | Change  |
|--------|-----------|--------|---------------|---------|----------|---|
| IG     | 11        | 14     | 3             | Note 2  | last 2   | "a 2x2" area swab" to avoid inconsistency with 3x3 on next page   |
| IG, PM | 12        | 1      |               | 1       | Title    | "Supplier <del>Supply-chain</del> "   |
| IG, PM | 12        | 3      | 1             |         | 4        | "by in"   |
| IG, PM | 12        | 12     | 1 after slide |         | 1        | "For very small businesses, <u>produce farms not covered under Standards for Produce Safety Regulations</u> and <u>very small shell egg producers...</u> "  |
| IG, PM | 12        | 16     | 1             |         | 6        | " <del>Certification</del> <u>Certificate of Analysis</u> "   |
| IG, PM | 12        | 20     | 3             |         | 2        | "... that provides..."  |
| IG, PM | 13        | 13     | 1 after slide |         | 3        | "...by using a <u>standard method...</u> "  |
| IG, PM | 13        | 20     | last          |         | 2        | "Food Safety <u>P</u> plan"   |
| IG     | 14        | 1      | 2             | Note 1  | 4        | Remove comma after "verification" to read "verification records"  |
| IG, PM | 14        | 8      | 1             |         | 1 thru 4 | "Monitoring records can be routinely used by an operator or manager to determine if a process or procedure is approaching an <u>unacceptable situation parameter and associated value or critical limit that suggests the situation is not under control</u> . This enables the operator to make adjustments before unacceptable results are observed." |
| IG, PM | 14        | 11     | 1 after slide |         | 2        | " <del>also</del> "   |
| IG, PM | 14        | 11     | 1 after slide |         | 6        | " <del>corrective action</del> <u>correction</u> "  |
| IG     | 14        | 11     | 1             | Note    | 6        | " <del>corrective action</del> <u>correction</u> "  |
| IG, PM | 14        | 13     | 1 after slide |         | last 2   | "...there is <u>no</u> history of a food safety concern?"   |
| IG, PM | 14        | 15     | 1 after slide |         | 2        | " <del>procedures for product</del> microbiological and chemical testing"   |
| IG, PM | 15        | 8      | Text box      |         | 2        | " <del>divert send</del> " to be consistent with language used in the animal food industry  |
| IG, PM | 15        | 8      |               | 2       |          | " <del>diverting sending</del> "  |
| IG, PM | 15        | 9      | 1             |         | 3        | " <del>Diverting Sending</del> "  |
| IG, PM | 15        | 9      | 1             |         | 3        | " <del>divert send</del> "  |
| IG, PM | 15        | 13     | Box           |         | 3        | "... <u>Human Food</u> regulation when a hazard requiring a preventive control is identified, ..."  |
| IG, PM | 15        | 13     | Box           |         | last     | "...Food Safety Plan records <u>if you identify a hazard requiring a preventive control.</u> "  |