Food for Thought

Fall 2016

Wyoming Department of Agriculture: Consumer Health Services Division

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New Correspondance from Consumer Health Services

As many of you have noticed your renewal notices, licenses and inspection reports are different. As of July 1st we now use a new software system. We are still working through some of the bugs but this system will be more effective and efficient for you and your inspectors. Please let us know if you find any issues. Below is an example of what the renewal and license look like now in case you haven't seen them yet. Don't worry these are still coming from the Department of Agriculture and have the same meaning as before. Feel free to call 307.777.7211 with any questions. Thank you for working with us through this change.

Issued by:

WYOMING DEPARTMENT OF AGRICULTURE
CONSUMER HEALTH SERVICES
2219 CAREY AVE
CHEYENNE, WY 82002

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

{TYPE OF LICENSE} ACCOUNT # {NUMBER}

Whereas this party has made application for the licenses listed below in the State of Wyoming according to the law and agrees to comply with all laws, rules and regulations thereto, including the payment of all required fees, there is hereby issued to the applicant this license. This license is not transferable and, unless revoked, shall expire on the date indicated below.

Issued to:

{Name
Physical Address
City, State Zip}

EXPIRATION DATE: {DATE}

{Owner Name
Company Name
Address
City, State Zip}

Director of Dept. of Ag

THIS LICENSE MUST BE CURRENT AND POSTED CONSPICUOUSLY AT THE PHYSICAL LOCATION

Consumer Health Services
2219 Carey Ave. • Cheyenne, WY 82002
Phone: (307) 777-7211 • Fax: (307) 777-6593
Web: agriculture.wy.gov

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

Renewal Notification

This Regulatory Agency must be notified of any Transfer or Change of Ownership or any change of business within 48 hours of such change. This License is Non-Transferable and if any information below is incorrect please contact: Wyoming Department of Agriculture, Consumer Health Services (307)777-7211. **Renewals over 30 days past due will result in deactivation.**

{FIRST} NOTICE

License must be obtained on or before: {EXPIRATION DATE}

{ESTABLISHMENT APPLICANT}
{NAME}
{ADDRESS}

ACCOUNT NUMBER: {NUMBER}

{PHONE}
{FAX}
{EMAIL}

ATTN: {Person in charge}

{OWNER INFORMATION}
{NAME}
{COMPANY NAME}
{ADDRESS}

{PHONE}

{Bar Code}

TYPE	EXPIRATION DATE	LICENSE COST
{FOOD, AQUATIC}	{DATE}	$50.00

MAIL RENEWAL NOTICE WITH CHECK TO:
WYOMING DEPARTMENT OF AGRICULTURE
ATTN: CHS
2219 CAREY AVE
CHEYENNE, WY 82002

Date Submitted

{Date printed}

Final Rule on Preventive Controls for Human Food, Food Manufactures and Warehouses

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

In response to input received during the comment period and during hundreds of engagements that included public meetings, webinars, listening sessions and visits to farms and food facilities across the county, the FDA issued a supplemental notice to propose rulemaking in September 2014. The proposed revisions were designed to make the originally proposed rule more practical, flexible, and effective for industry, while still advancing the FDA's food safety goals.

Covered 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:** The first step is hazard identification, which must consider known or reasonably foreseeable biological, chemical, and physical hazards.
- **Preventive controls:** These measures are required to ensure that hazards requiring a preventive control will be minimized or prevented.
- **Oversight and management of preventive controls:** The final rule provides flexibility in the steps needed to ensure that preventive controls are effective and to correct problems that may arise.
- **Monitoring:** These procedures are designed to provide assurance that preventive controls are consistently performed.
- **Corrective actions and corrections:** Corrections are steps taken to timely identify a correct a minor, isolated problem that occurs during food production.
- **Verification:** These activities are required to ensure that preventive controls are consistently implemented and effective.

COMPLIANCE DATES

Very Small businesses (averaging less than $1 million per year (adjusted for inflation) in both annual sales of human food plus the market value of human food manufactured, processed, packed, or held without sale): CGMP-Sept. 17, 2018; PC's-Sept.17, 2019 (except records to support "very small business" status due by Jan. 1, 2017)

Small business (a business with fewer than 500 full-time equivalent employees, this includes corporate nationwide): CGMP-Sept 18, 2017; PC's-Sept 17, 2018

All other business CGMP- Sept 19, 2016; PC's-Sept 18, 2017

ASSITANCE TO INDUSTRY

The FDA is developing several guidance documents on subjects that include: Hazard analysis, and preventive controls, environmental monitoring, food allergen controls, validation of process controls, a Small Entity Compliance Guide that explains the actions a small or very small business must take to comply with the rule.

Food Manufacturer Resources

FDA Registration for Food Facilities
To register online:
http://www.fda.gov/Food/guidanceregulation/FoodFacilityRegistration/default.htm

Registration must be completed every other year on even years (between October 1st and December 31st).

For Information regarding Registration Renewal go to:
http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm314178.htm#new

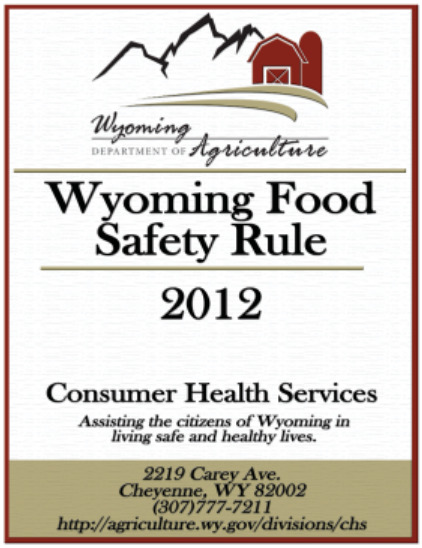
For more information on food safety regulations visit Wyoming Food Safety Rule
http://agriculture.wy.gov/divisions/chs/food-safety

FDA Unified Registration and Listing System Electronic Registration website:
https://www.access.fda.gov

Guidance information related to Food Defense and Emergency Response
http://www.fda.gov/Food/FoodDefense/default.htm
Food Defense Training
http://www.fda.gov/food/fooddefense/toolseducationalmaterials/ucm353774.htm
FSMA Information
http://www.fda.gov/food/guidanceregulation/fsma/default.htm

Upcoming Rule Changes

In the coming months the Aquatic Feature Rules will be coming out. We will also start making changes to the Food Rule and the changes will be out for public comment. Be sure to watch for those changes and both new rules coming out in the next year. Current, proposed and emergency rules can be viewed and comment can be made at https://rules.wyo.gov/.



FOOD SAFETY TRAININGS

Contact Consumer Health Services or the local health inspector in your area for upcoming ServSafe, Food Safety Fundamentals, Retail & Food Service HACCP and HACCP for Food Processor classes held in your area or call 307-777-7211.

http://wyomingfoodsafety.org/classes/

Who Should Attend?

- Food Establishments/Caterers
- Emergency Managment Agencies
- Public Health Departments
- State/Fed Agencies
- General Public
- Veterinarian

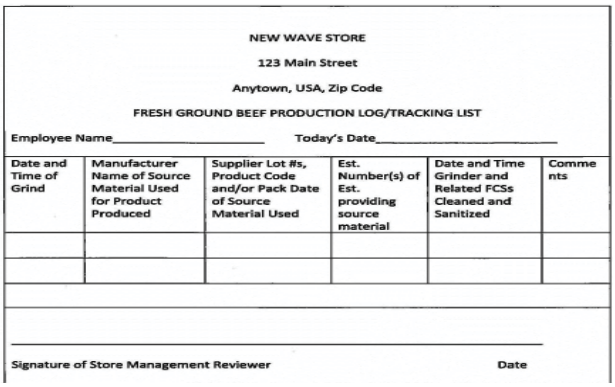
WDA COMPLAINT LINE...

By calling 888-413-0114, callers have the opportunity to voice their concerns or complaints. Upon dialing the number, callers will reach a recorded message. The caller should leave his/her name, contact information and a detailed message regarding their concern. The call will be returned by an employee dealing with the nature of the complaint. Anonymous complaints are also accepted.

ATTN: Inspected Meat Plants and Retail Establishments that Grind Raw Beef Products

USDA, Food Safety and Inspection Service (FSIS) has new rule changes for record keeping at all official establishments and all retail establishments that grind raw beef. The new rule specifies that records must be kept that would allow for trace back of all source material. These records would include:

- Supplier contact information
- Date and time of each grind
- Source materials
- Lot numbers and amounts used in lots
- Establishment numbers of source material
- Dates, times and equipment used in production



NEW WAVE STORE
123 Main Street
Anytown, USA, Zip Code
FRESH GROUND BEEF PRODUCTION LOG/TRACKING LIST

Employee Name_____ Today's Date_____

Date and Time of Grind	Manufacturer Name of Source Material Used for Product Produced	Supplier Lot #s, Product Code and/or Pack Date of Source Material Used	Est. Number(s) of Est. providing source material	Date and Time Grinder and Related FCSs Cleaned and Sanitized	Comments

_____
Signature of Store Management Reviewer Date

This new rule went into effect October 2016. This new rule will lead to big changes for anyone who grinds beef in Wyoming for wholesale or retail purposes.

Wyoming Department of Agriculture
Consumer Health Services
2219 Carey Avenue
Cheyenne, Wyoming 82002
(307) 777-7211

Equal Opportunity in Employment and Services

Americans with Disabilities Act
To obtain this publication in an alternative format, contact the Wyoming Department of Agriculture at (307) 777-7211.

Wyoming Department of Agriculture . 2219 Carey Avenue . Cheyenne . WY . 82002
Phone: (307) 777-7321 . Fax: (307) 777-6593 . Web: http://agriculture.wy.gov

Wyoming Food Freedom Products Not Allowed in Licensed Establishments

Since the passage of the Wyoming Food Freedom Act (WFFA) in March 2013, the Department has discovered WFFA products being sold in licensed establishments. This is a violation of state law W.S. 11-49-101 through W.S. 11-49-103. As a licensed establishment you may only receive food products that are from an approved source. An "approved source" connotes that the product has been produced in an inspected facility. Further, there is a restriction in the WWFA that prohibits WWFA products from being sold in licensed establishments. The only exception is raw agricultural products such as produce. This prohibition includes situations where licensees rent out their licensed establishment for events where vendors sell WWFA food products.

As a food establishment license holder, it is up to you to comply with the license requirements. You can inquire and verify if a person has a food license. You can also contact your inspector or the Wyoming Dept. of Agriculture – Consumer Health Services Cheyenne office to verify if the producer is licensed and inspected. Products such as honey and raw meat have to be inspected but the producer may not have a license, in that case you can contact your inspector or WDA-Consumer Health services to verify they are inspected.

If WFFA products are found in your licensed facility, you will be asked to stop sale of the product and /or the product maybe embargoed by the regulatory authority.