

Food Safety Best Practices for the Tortilla Industry

**Tortilla Industry Association Tech
September 24, 2024**



Presentation Overview

- Obligation of Food Manufacturing
 - Protect consumers/customers
 - Protect reputation/brands
 - Conform to regulations
- Significant Events in Food Manufacturing
- Food Safety Best Practices
 - Sanitation
 - Sanitary Design
 - GMP's
 - Allergen Management
 - Pest Control
 - Foreign Material Prevention



Obligation of Food Manufacturing

Protect Consumers

- Prevent illness or injury to consumers
- Prevent losses by our customers

Protect Company

- Prevent harm to company, brand names
- Assure continuity for employees, stakeholders
- Minimize legal exposure

Regulatory

- Conform to regulatory requirements
- Prevent regulatory control action, scrutiny

Significant Events in Food Safety

- Significant foodborne events in late 1980's and into the 21st century resulted in recall and severe illness
 - Insanitary conditions
 - Undeclared ingredients
- This led to the introduction of new food safety and sanitation regulations



Food & Drug Administration

- FSMA 21 CFR 117
 - Food Safety Modernization Act
 - FDA has new authorities on how food is grown, harvested and processed
 - Sub-part B – Current Good Manufacturing Practices (GMP's) in Manufacturing, Packing or Holding Human Food
- **Based on the prevention of food-borne illnesses rather than reaction to problems**
- Covered facility if you are required to register with FDA under section 415 of the Federal Food, Drug and Cosmetic (FD&C) Act
- Requires management prove that employees are qualified to perform their job including documented food safety training
- **Requires FDA facilities to create comprehensive Food Safety Plan**

Food Safety Plan

- The Food Safety Plan will include, at a minimum:
 - Hazard Analysis
 - Risk-based Preventive Controls
 - Oversight and management of preventive controls
 - Sanitation
 - Allergen Management
 - Supply chain program
 - **Recall plan**
 - ❖ FSMA gives the agency mandatory recall authority

FOOD SAFETY TALKS

"what I learned from years of experience on both sides of the fence, public and private, is that you can have the best science, the best documented food safety procedures, policies and rules in the world, but if they're not put into practice by people, they're useless".

Frank Yiannas

FDA Deputy Commissioner for
food policy and response

Sanitation and Sanitary Design

Sanitation

- **Removal of food soils, allergen protein and elimination of bacteria**
- Well written procedures (PIE)
- Educated sanitation personnel
- Appropriate chemicals for soils and control of microorganisms
- Time to clean and verify
- Feedback to the sanitation personnel

Sanitary Design

- Implementation of design techniques which allow for the timely cleaning of the manufacturing asset
- **Prevention of microbial and allergen harborage**
- Positive aspects:
 - Reduce areas difficult to clean
 - Improved food safety, shelf life
 - Reduced cleaning costs
 - Improved on-time start up

Good Manufacturing Practices

- One of the most effective means of assuring food safety, quality
- FSMA requires documented training and education
- Management and leadership setting the example
- Typical GMP's include:
 - **Handwashing and sanitizing**
 - Clean employee clothing and smocks
 - Use of hairnets and beard covers
 - **Jewelry control** (including fake fingernails, fake eyelashes)
 - Designated areas for food, beverage storage and consumption
 - Infectious disease control
- Use signage where appropriate
- Monitoring for conformance and feedback



Allergen Management

- Undeclared allergens, cross-contact are #1 cause of recall
- Food Allergen Preventive Control Required by FSMA
- Allergens of primary concern
 - Milk
 - Soy
 - Wheat
 - Egg
 - Peanuts
 - Tree nuts
 - Fish
 - Crustacean shellfish
 - Sesame (seed, oil)

- Effective allergen management
 - **Conduct risk assessment**
 - Receiving and storage
 - Allergen handling in process
 - Effective education of employees
 - Utensil and equipment identification
 - Labeling requirements (FALCPA)
 - **Label and packaging verification**
 - Validated cleaning procedures



Pest Control

- Pests of concern vary by state and region
 - Flies and flying insects
 - Cockroaches
 - Rodents
 - Birds
- Pests are concern for food manufacturers
 - Adulterate ingredients and food
 - **Create insanitary conditions**
 - Damage to facility, structure
 - Can pose employee safety hazard
- An effective pest program includes:
 - **Elimination of attraction, harborage**
 - Exclusion (door, window control)
 - Sanitation (inside, outside)
 - Operational sanitation, clean up of spills
 - Inspection and identification of problems
 - Use of control devices
 - Limited use of chemical (by qualified PCO)

Foreign Material Prevention

- Not a significant cause of recall or regulatory action
- Significant concern for injury and consumer complaints
- Foreign materials are objectionable findings not expected, not associated with the food (wood, metal, plastic, glass)
- These can cause damage to teeth, soft tissue or choking
- Best practice controls include:
 - Monitoring and inspection/screening of ingredients
 - **Assessment of facility and equipment**
 - Employee GMP's
 - Maintenance parts and tool control
 - Use of screening devices (magnets, metal detectors, x-ray)
 - Employee feedback on findings, equipment condition
 - **Monitoring consumer, customer feedback**



Summary

- Thank you for your time and for providing this opportunity
- Please do not hesitate to reach out to Certified Group/FSNS
 - Contact Tabetha Duncan at (229) 520-9052 or Tabetha.Duncan@certifiedgroup.com
 - Contact **fsns.com/education** for food safety training classes
 - Contact me at akacramerscorner@gmail.com, connect on LinkedIn
- Certified Group/FSNS has 30+ lab locations for your testing needs
 - Microbiology
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