**Working Resource List**

Additional training opportunities:

* Cornell Good Manufacturing Practices Part 117 Online Course: <https://instituteforfoodsafety.cornell.edu/trainings/good-manufacturing-practices-registration/>
* NC State Online Better Process Control School: <https://foodsafety.ncsu.edu/afms/>
* Penn State Food Safety and Sanitation for Food Manufacturers Short Course: <https://foodscience.psu.edu/workshops/food-safety-and-sanitation-short-course>
* Food Safety Planning for NH Food Processors- UNH (hosted few times/year)

Ingredient suppling

* Foodmaster Ingredient catalog: <https://www.foodmaster.com/>
  + Includes names and types of a variety of useful ingredients for sourcing

List of process authorities

* List of process authorities: <https://ag.umass.edu/sites/ag.umass.edu/files/food-science/process_authorities_aug2014.pdf>
  + List of process authorities in the area

Recall information:

* FDA Recalls, Market Withdrawals, & Safety Alerts: <https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts>
  + A searchable database of all FDA recalls, which includes the product description, product type, and reason for recall
  + Useful for determining history of likely hazards in a product
* FDA Final Guidance on Mandatory Recall Authority: <https://www.fda.gov/food/cfsan-constituent-updates/fda-finalizes-guidance-mandatory-recall-authority>
* Recall plan template
  + See included PDFs

How-to videos:

* How to measure water activity in foods: <https://www.youtube.com/watch?v=g4xa3e3T5s8>
* How to measure the pH of liquid and solid foods: <https://www.youtube.com/watch?v=QMfCYkZPvXg>

Product Labeling Resources:

* Guidance for Industry- Food Labeling Guide: <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-food-labeling-guide>
* FDA Authorized Health Claims That Meet the Significant Scientific Agreement (SSA) Standard: <https://www.fda.gov/food/food-labeling-nutrition/authorized-health-claims-meet-significant-scientific-agreement-ssa-standard>
* FDA Questions and Answers on Health Claims in Food Labeling: <https://www.fda.gov/food/food-labeling-nutrition/questions-and-answers-health-claims-food-labeling>

Preventive Controls Requirements

* University of New Hampshire “Does the Preventive Controls Rule of FSMA Apply to You?” Online tool: <https://extension.unh.edu/resource/does-preventive-controls-rule-fsma-apply-you-online-tool>
* Link to FSMA GMP requirements: <https://www.ecfr.gov/cgi-bin/text-idx?SID=112d65aedaef6e2cc9a86d16baa8f5b0&mc=true&node=pt21.2.117&rgn=div5#sp21.2.117.b>
* Link to FSMA training requirements: <https://www.ecfr.gov/cgi-bin/text-idx?SID=112d65aedaef6e2cc9a86d16baa8f5b0&mc=true&node=pt21.2.117&rgn=div5#sp21.2.117.b>
* FDA Food Safety Plan Builder Software Introduction: <https://www.youtube.com/watch?v=vKSmc6KlXbM&feature=youtu.be&list=PLey4Qe-Uxcxb9AGNwFj-oGlquHDZtkqo&utm_source=twitter&utm_medium=social&utm_content=Oktopost>
* FDA Frequently Asked Questions on FSMA: <https://www.fda.gov/food/food-safety-modernization-act-fsma/frequently-asked-questions-fsma>

Additional Resources

* NECAFS Clearinghouse: <https://www.uvm.edu/extension/necafs/clearinghouse/home>
  + This Clearinghouse is a curated source of Produce Safety and Preventive Controls for Human Food related resources.

**Descriptions of PDFs Provided on Flash Drive**

Food Labeling Guide

* FDA food labeling guidance for industry
* The FDA has not updated this to reflect the new labeling requirements, but it still holds a variety of useful guidance

FDA Small Entity Compliance Guide

* This document cover the exemptions and modified requirements for small processors under the Preventive Controls Rule
* This is the most comprehensive FDA guidance document released specifically for small processors

Food Safety Plan Template

* A template for a food safety plan

Control of *Listeria monocytogenes* in Ready-To-Eat Foods: Guidance for Industry

* Draft guidance for ways to control the risk of *Listeria monocytogenes* in ready-to-eat foods, includes training, facility design, and sanitation, and testing recommendations.

Validation and Verification Framework for Industry

* Recommendations for implementing validation and verification of food safety activities under the preventive control rule

Reference Database for Hazard Identification

* Appendix of hazards associated with different ingredients/food products
* This was released by the Canadian Food Inspection Agency (Canada’s version of the FDA), so it’s not in compliance with FSMA, but is a good starting point for determining potential hazards

Food Safety Preventive Control Plan Checklist

* A guide to help with assessing the comprehensiveness of a food safety plan

Draft Guidance for Industry: Hazard Analysis and Risk-Based Preventive Controls for Human Food

* This FDA guidance includes a variety of useful information related to a hazard analysis, included methods for conducting a hazard analysis, potential preventive controls, and product-specific recommendations and guidance
* The FDA is still updating this, so it’s recommended you check their website periodically

Bad bug book

* FDA document containing information on common food pathogens/organisms of concern. Including symptoms of poisoning/disease, dosage, complications, etc.
* Also includes sources of these organisms, useful for a hazard analysis

Recall Plan Template

* Template on flash drive

The Food Recall Manual (Ver. 2)

* Manual that walks through recall steps, as well as the requirements for FDA-mandated recalls