

JUICE HACCP GUIDANCE

The Division of Food Safety is responsible for assuring the public of a safe, wholesome, and properly represented food supply through permitting and inspection. If your business conducts wholesale juice processing, these basic tips will help to prepare your business for inspection:

1. TRAINING (21 CFR 120.13)

Be prepared to share the responsible individual's training certificate for the application of HACCP principles to juice processing (or demonstrate qualification through job experience). More information can be obtained on training in the [Standardized Training Guidance](#).

2. HAZARD ANALYSIS (21 CFR 120.7)

Be prepared to share the **written** hazard analysis that you conducted on **each** juice product that you process. Each hazard analysis must consider both product and process hazards and be based on current science. More information can be obtained in the [Hazards and Controls Guidance](#).

3. HACCP PLAN (21 CFR 120.8)

Be prepared to share the HACCP Plan for **each** juice product in which a hazard was identified in your hazard analysis. Common observations include: the plan is not signed and dated; the plan is not specific to the business location; the plan does not identify all hazards that are reasonably likely to occur; and the plan is not adequate.

4. RECORDS (21 CFR 120.12)

Be prepared to share the following required records:

- Monitoring records for **each** critical control point (CCP) identified on the HACCP Plan. Common observations found on these records include: Records not completed at the time of the activity; records do not accurately reflect the practices observed; and records not retained for the required time.
- Corrective action records when CCP monitoring records show a deviation has occurred. A common observation on these records is not including how you handled the affected product **and** how you corrected the process to prevent it from reoccurring.
- Verification records that demonstrate the plan is effective. Common observations found on these records include: a review of CCP monitoring records not conducted within 1 week of creation; no reviews of consumer complaints; and no calibration/accuracy checks of monitoring devices.

5. SANITATION MONITORING (21 CFR 120.6)

Be prepared to share the records that document your monitoring and corrective action activities of the 8 key areas of sanitation. Common observations found on these records include: not documenting the monitoring and corrective action activities for all 8 key areas; not monitoring with sufficient frequency; and monitoring records that do not reflect the actual conditions.

6. TRACEBACK / TRACEFORWARD (Chapter 500.147 Florida Food Safety Act)

Be prepared to provide a rapid response in the event of a foodborne illness or consumer complaint associated with a product that you manufacture. Provide all traceback (supplier) records such as: bills of lading, invoices, and receiving records. Provide all traceforward (distribution) records that include customer information, product, quantity, date, and lot code.

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Rev. 10/16

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