

Food Safety and Quality Regulatory Update

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2019



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Food Industry trends relating to Oil

Consumer Driven Trends

Farm to Fork *Transparency*

Digital Media *Transparency*

**Healthy and Wellness Foods
*Nutritious***

**Sustainable and Environmentally
Friendly**

The Regulations

Produce Safety Rule

Process Controls Rule

Transportation Rule

Adulteration Rule

Foreign Supplier Verification

Food Labeling

Non GMO Regulations

Whats next!!!?



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It sounds cliché but its real.....

Food Safety and Quality is the new Food industry Trend

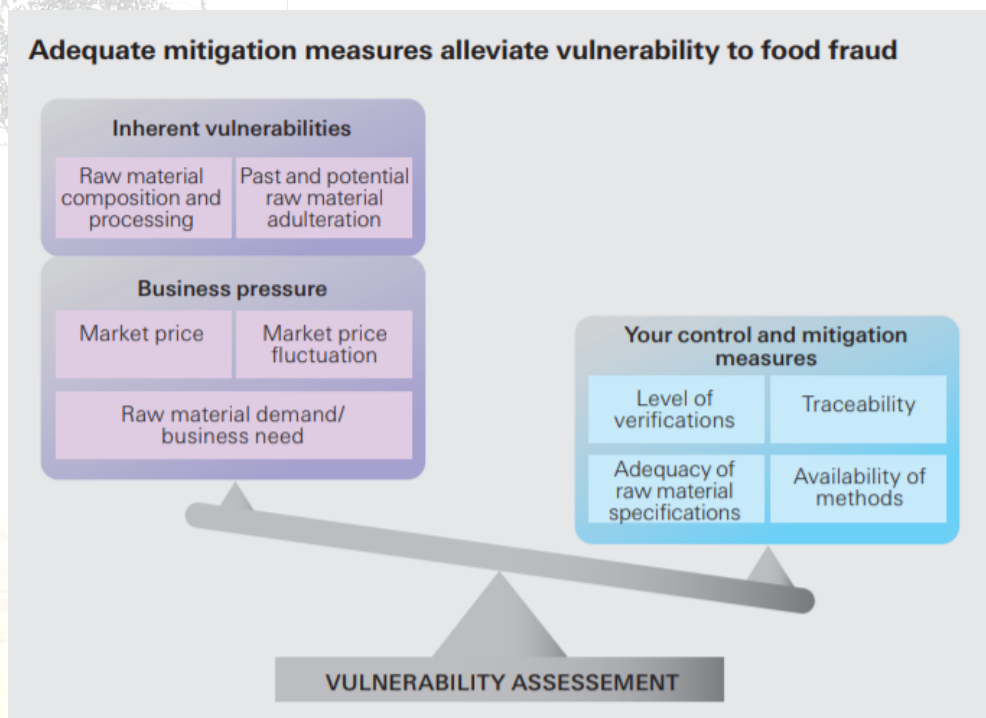
Not just saying it, Doing it.



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Adulteration Rule

- Conduct a Food Fraud Vulnerability Assessment and review it annually
- What are your risks and industry concerns
 - Economically motivated adulteration **#1 for Olive Oil you will see throughout FDA**
 - Unintentional contamination
- What are your vulnerabilities
 - Suppliers (*olives, oil, glass, etc.*)
 - Employees
- What mitigation measures do you have in place to prevent the risks from happening
 - Supplier programs and audits
 - Specification control



<https://safetyculture.com/checklists/vaccp/>

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Labeling Regulations

- FSMA Labeling Rule **FDA**
 - **January 1 2020** must be using the new FSMA nutritional facts
- FDA Non GMO Labeling **USDA**
 - Project Verified Butterfly Seal
 - Simple Statement stating Does contain or Doesn't
 - Or QRC code + more info can be found on website statement
- Prop 65 **California**
 - Glyphosate
 - Not sprayed on the tree's + not oil soluble thus not found in oil.
 - Should do your due-diligence to test have proof of your orchard
 - Bisopheneol-A (BPA)
 - In flexible plastics. Ensure your packaging materials do not contain by requiring letter from suppliers.
 - More added every year...



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NEW LABEL / WHAT'S DIFFERENT

Servings:
larger,
bolder type

Nutrition Facts	
8 servings per container	
Serving size	2/3 cup (55g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%
Protein 3g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%

— Serving sizes updated

— Calories: larger type

— Updated daily values

— Actual amounts declared

— New footnote

New:
added sugars

Change
in nutrients
required

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Process Controls FSMA

- **Inspections are actively happening in USA and Aboard**
- **Utilizing as a training for the inspectors + education to industry**
- **Each state has a different support to the FDA inspectors**
 - **California Dept. of Public Health example**
- **Emphasis**
 - **HACCP + Pre Requisite Programs**
 - **Sanitation**
 - **Training**
 - **Supplier Programs**
 - **GMPs**

If you are a large producer or GFSI certified you will be fully compliant





Best Practices for compliance with Produce safety rule



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No matter your size

- ***Have at least 1 staff member trained on Produce Safety Rule with Certificate on hand***
 - <https://producesafetyalliance.cornell.edu/training/grower-training-courses/upcoming-grower-trainings/>
- ***Have documented trainings for:*** Worker hygiene, sanitation, worker safety, wildlife intrusion.
- ***Have documentation for cleaning:*** toilets, farm equipment, storage rooms
- ***Program around Biological Soil Amendments***

If you grow other high risk crops you are likely to be inspected in the next few years

- ✓ **Any produce direct to consumer (fresh fruits, nuts unpasteurized)**
- ✓ **Any foods known to have food safety issues (leafy greens)**



Additional Producer Size Req.

\$25K-250K Annual Sale

\$250K-500K Annual Sale

>\$500K Annual Sale

Very Small

Have until 2020 to be compliant

Some recorded documentation should be sufficient

Small

Have Good Agricultural Practices (GAPS) written, trained and audited annually.

Hand washing and employee PPE

How to mitigate issue with animals/pests

Have some documentation on other programs

Other

Have Good Agricultural Practices (GAPS) written, trained and audited annually.

Hand washing and employee PPE

How to mitigate issue with animals/pests

Have written programs about how to maintain the programs
Documents required for:

Sanitation

Training

Soil Amendments

Visitors



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Program of Importance

Supplier Management

- Understand where your product comes from
- Do your suppliers have good programs
- Are they accounting for food safety and your end consumer

This goes for all types of suppliers, everyone has them

- Olives
- Oil
- Caps, Glass, Labels
- Equipment



Questions?



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