



FDA Update

Association of Food and Drug Officials

10 June 2018

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FDA Update

www.fda.gov/seafood

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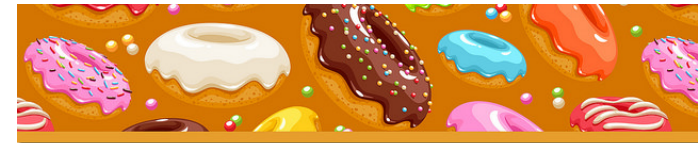
FDA Employees: Use Chrome to Subscribe until Further Notice.

SeafoodHACCP@fda.gov



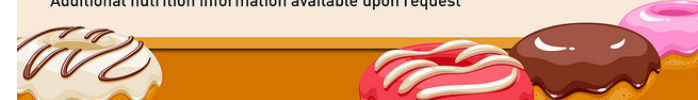
Menu Labeling Final Rule

- Retail Food Establishments
- 20 or more locations
- Substantially the same menu items



Donut	Calories
Boston Cream	320 Cal.
Cake Donut	290 Cal.
Chocolate Frosted Donut	280 Cal.
Donut with Sprinkles	290 Cal.
Glazed Chocolate Croissant Donut	320 Cal.
Glazed Croissant Donut	310 Cal.
Glazed Crumb Donut	380 Cal.
Glazed Donut	260 Cal.
Jelly Filled Iced Donut	300 Cal.
Powdered Donut	320 Cal.

2,000 calories a day is used for general nutrition advice, but calorie needs vary
Additional nutrition information available upon request



<https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm515020.htm>



Menu Labeling Final Rule

- Calories must be disclosed in menu and on menu boards
- Post suggested daily caloric intake
- Post written nutrition information is available upon request
- Includes self service and display foods

	Small 12 fl oz Calories	Medium 20 fl oz Calories	Large 36 fl oz Calories
Cola	140	240	420
Diet Cola with Lime	0	0	0
Cherry Cola	150	260	450
Orange	160	270	480

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.



2017 Edition of the Food Code

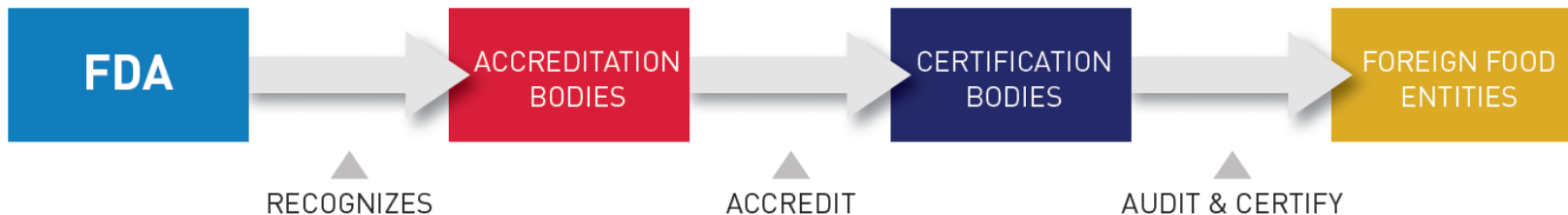
- 3-401.11(A)(1)(b) - now includes the term intact meat
- 3-401.11(A)(2) - new cooking time for comminuted fish
- 3-401-11(A)(3) – new cooking time for stuffing containing fish
- 3-502.12(C) - ROP labeling for fish “keep frozen until time of use”

<https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/default.htm>



Accredited 3rd Party Certification Program

- Voluntary Program
- FDA recognized accreditation bodies
- Accreditation bodies accredit third party certification bodies





Accredited 3rd Party Certification

Accreditation used for:

- Voluntary Qualified Importer Program (VQIP) for expedited imports
- Affirmative step in the Seafood HACCP regulation

21 CFR Part 123.12(2)(ii)(B)



- In rare circumstances FDA can require imported product be certified



Accredited 3rd Party Certification

- Currently three FDA recognized Accreditation Bodies
 - ✓ ANSI-ASQ National Accreditation Board (ANAB)
 - ✓ National Bureau of Agricultural Commodity and Food Standards (ACFS)
 - ✓ American National Standards Institute (ANSI)
 - Accredited for Fish and Fishery Products [Seafood HACCP]
- <https://www.fda.gov/Food/GuidanceRegulation/ImportsExports/Importing/ucm594398.htm>

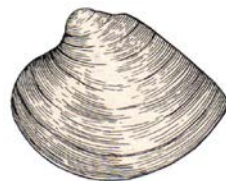




FDA/EU Shellfish Equivalence

FDA Federal Register Notice

- Applies to Raw Bivalve Molluscan Shellfish
- Published for comment until May 23, 2018
- 25 comments received
- FDA recognizes specifically Class A growing waters in Spain and the Netherlands





FDA/EU Shellfish Equivalence

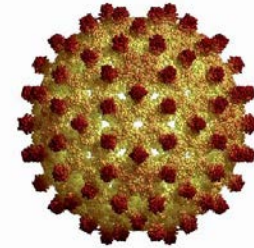
EU Equivalence Determination

- The EU has determined that U.S. is equivalent
- Rulemaking process is underway in Europe to formally recognize the U.S.
- Massachusetts and Washington are in their proposal
- <https://www.fda.gov/Food/InternationalInteragencyCoordination/InternationalCooperation/ucm599919.htm>





Hepatitis A in Seafood



- 2016 Hawaii outbreak – scallops in sushi
- 2017 Tuna recall and FDA sampling
- FDA Import Alert 16-137 Detention Without Physical Examination of Seafood Due to Hepatitis A Contamination
- Currently 3 firms from 3 countries (Indonesia, Philippines, Vietnam)



National Bioengineered

National Bioengineered Food Disclosure Standard

- USDA/AMS Proposed Rule
- Comments by July 03, 2018
- Regulation by July 31, 2018





Fish and Fishery Products Hazards and Controls Guidance Update(s)

Last Update – 4th Edition 2011

- Updates will now be by chapter
- Page numbering format will change

Chapter 6: Natural Toxins 6 - 1 (May 2018)

- Allow for quicker updates to the guidance





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THANK YOU

