

## FOOD PROCESSING AND MANUFACTURING REFERENCE SHEET

### FDA Food Facility Registration

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/RegistrationofFoodFacilities/default.htm>

Domestic facilities are required to register with FDA whether or not food from the facility enters interstate commerce.

### Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food

Responsibilities and precautions required of food processors. Code of Federal Regulations Title 21 Part 110

[http://www.access.gpo.gov/nara/cfr/waisidx\\_03/21cfr110\\_03.html](http://www.access.gpo.gov/nara/cfr/waisidx_03/21cfr110_03.html)

### Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers

[http://www.tcal.com/library/FDA\\_21CFR\\_Part\\_113.pdf](http://www.tcal.com/library/FDA_21CFR_Part_113.pdf)

### Acidified Foods

[http://www.tcal.com/library/FDA\\_21CFR\\_Part\\_114.pdf](http://www.tcal.com/library/FDA_21CFR_Part_114.pdf)

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/AcidifiedandLow-AcidCannedFoods/ucm222618.htm>

### Fish and Fishery Products

[http://www.tcal.com/library/FDA\\_21CFR\\_Part\\_123.pdf](http://www.tcal.com/library/FDA_21CFR_Part_123.pdf)

### Example of a Scheduled Process

[http://www.nysaes.cornell.edu/necfe/product/product\\_main.html#schedprocess](http://www.nysaes.cornell.edu/necfe/product/product_main.html#schedprocess)

From Northeast Center for Food Entrepreneurship

### Advisory for Retail Processing with Proper Controls and Variances for Product Safety

<http://www.afdo.org/>

Guidance has been prepared in for on-site retail processing. Such retail processing can involve, but is not limited to acidifying, smoking, drying, fermenting, curing, reduced oxygen packaging, and other operations that are traditionally done at a food manufacturing plant level. This guidance is intended for retailers and regulatory personnel to help understand the controls to implement in a retail operation in order to process and sell safe food products. Association of Food and Drug Officials

## **FDA Canning Regulations**

All commercial processors, when first engaging in the manufacture, processing, or packing of low acid or acidified foods in any state must register with the FDA on Form FDA 2541 (Food Canning Establishment Registration; 21 CFR 108.25). This form must be filed not later than 10 days after the firm engages in operations. <http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=108.25>

10/2010

## **FDA Labeling Regulations**

[Food Labels](#) by PSU

<http://extension.psu.edu/food-safety/entrepreneurs/regulations/fda-labeling-regulations/food-labels.pdf/view>

Food labels allow consumers to compare one product to another. They give instructions for safe handling and storage, as well as identify the firm responsible for the product. Labels list ingredients to help consumers choose foods with ingredients they want or need to avoid.

[FDA Food Labeling Guide](#)

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodLabelingNutrition/FoodLabelingGuide/default.htm>

A summary of the required statements that must appear on food labels. U.S. Food and Drug Administration Center for Food Safety & Applied Nutrition

## **USDA Labeling Regulations**

[USDA Labeling Guide](#)

[http://www.fsis.usda.gov/Regulations\\_&Policies/Basics\\_of\\_Labeling/index.asp#labeling](http://www.fsis.usda.gov/Regulations_&Policies/Basics_of_Labeling/index.asp#labeling)

Guidelines for mandatory labeling of USDA regulated meat and poultry products.

[Farmers Guide to Processing and Selling Meat or Poultry](#) By PSU

<http://extension.psu.edu/food-safety/entrepreneurs/regulations/usda-labeling-regulations/Farmers-Guide.pdf/view>

This book is intended to assist farmers and their advisors in understanding the regulations affecting the processing and sale of meat and poultry. Penn State University, 2000

## **Nutritional Labeling Regulations**

[Small Business Nutritional Food Labeling Exemptions](#)

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodLabelingNutrition/ucm053857.htm>

Information sheet and sample form for application of small business nutritional exemption form. U.S. Food and Drug Administration Center for Food Safety & Applied Nutrition

[Guidance for Industry - FDA Nutrition Labeling Manual - A Guide for Developing and Using Data Bases](#)

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodLabelingNutrition/ucm063113.htm>

Generic instructions for developing and preparing an acceptable data base when valid estimates of nutrient content and variation are not available for the food (single or mixed products) to be labeled.

## **Trademark Regulations**

[Basic Facts About Trademarks](#)

<http://www.uspto.gov/trademarks/basics/index.jsp>

How to register a trademark with the United States Patent and Trademark Office

## **Product Recall Guidance and Regulations**

[USDA FSIS Recall Policies](#)

[http://www.fsis.usda.gov/Fsis\\_Recalls/index.asp](http://www.fsis.usda.gov/Fsis_Recalls/index.asp)

General information on the recall process and recall news from USDA

[Developing a Recall Plan](#) by PSU

<http://extension.psu.edu/food-safety/entrepreneurs/regulations/product-recall-guidance-and-regulations/recallplan.pdf/view>

A commercial processor engaged in the processing of acidified foods is required by 21CFR108.25 to prepare and maintain a written recall plan. Guidelines for product recalls are contained in 21CFR7.

North Carolina Department of Food Science