

Final Rule – FSIS HACCP and Sanitation SOPs for Egg Products

The USDA, Food Safety and Inspection Service published in the October 29, 2020 Federal Register its previously announced Final Rule to "... require official plants that process egg products ... to develop and implement Hazard Analysis and Critical Control Point (HACCP) Systems and Sanitation Standard Operating Procedures (Sanitation SOPs) and to meet other sanitation requirements consistent with FSIS's meat and poultry regulations . The Final Rule also amends 9CFR 590 and other relevant parts of the regulations to:

- Eliminate prescriptive regulations, including those requiring prior approval by FSIS of egg products plant drawings, specifications, and equipment, and replace outdated pasteurization requirements with a performance standard requiring that official plant process egg products to be edible without additional preparation to achieve food safety.
- Change the Agency's interpretation of "continuous inspection" to provide for the presence of inspectors at official plants at the same frequency that meat and poultry processing establishments are provided inspectors, i.e., at least once per shift.
- Require egg products plants to maintain control of egg products that have been sampled and tested for microbiological public health hazards until the test results become available.
- Apply the egg products regulations to egg substitutes and freeze-dried products and require inspection of these products. To eliminate the prohibition on the use of irradiated shell eggs in the production of egg products and food products containing them.
- Make egg products labeling requirements, including requirements for generically approved labeling and special handling labels, more consistent with the requirements for meat and poultry products, as well as to make changes to labeling requirements for shell eggs consistent with those in the Food and Drug Administration (FDA) regulations.
- Align the import requirements for egg products more closely with the import requirements for meat and poultry products.

Establishments needing assistance to develop, implement and maintain their HACCP and SSOP programs consistent with the new regulations should contact HCG at infor@haccpcg.com . Additionally, to meet HACCP training requirements establishments should also contact HCG for additional information.