



Food Processing Facilities

A food processing establishment means a commercial operation that manufactures, packages, labels, or stores food for human consumption, but does not provide food directly to a consumer, including any establishment that cans food, or packages food in packaging with a modified atmosphere, or processes vitamins, food supplements, food additives, spices, tea, coffee, salsa, jelly or jam, condiments, or candy.

Food Processing Facilities must meet the applicable requirements of [The Regulations Governing the Sanitation of Food Establishments, Chapter 4, section 4-101.13, Chapter 5 in regard to water, plumbing, and waste, Chapter 6 in regard to physical facilities, Chapter 9 in regard to warehousing, Chapter 3, section 502 regarding Specialized Process methods](#), which included smoking, curing, brining, reduced oxygen packaging such as canning, jarring, vacuum-sealing, cook-chill/sous-vide, and any other packaging if the food will be placed in a non-oxygen permeable package.

Food processing facilities conducting processing of potentially-hazardous foods or food requiring temperature control for safety may be required to submit and have approved a HACCP Plan. A HACCP will be required for any food processing facility if:

- (1) Submission of a HACCP plan is required according to law.
- (2) A waiver is required as specified in [Chapter 3, section 502 regarding Specialized Process methods](#).
- (3) The Health Authority determines that the food preparation or processing method requires a waiver based on a plan submitted or waiver conditions imposed, or an inspectional finding.
- (4) A food establishment packages PHF (TCS) using a reduced oxygen packaging method as specified in Chapter 3-502.13 of these Regulations.

A HACCP Plan, if required, must contain the following:

- (1) A categorization of the types of PHF (TCS) that are specified including but not limited to soups, sauces, salads, and bulk solid food including but not limited to meat roasts, or other food that is specified by the Health Authority.
- (2) A flow diagram by specific food, or food category type, identifying critical control points and providing information on:
 - a. Ingredients, materials, and equipment used in the preparation of that food or food category.

- b. Formulations or recipes which incorporate methods and procedural controls that address the food safety concerns.
- (3) A food handler and supervisory training plan that addresses the food safety concerns.
- (4) Standard operating procedures under the plan, which shall clearly identify:
- a. Each critical control point.
 - b. The critical limits for each critical control point.
 - c. The method and frequency of monitoring and controlling each critical control point by the food handler designated by the person in charge.
 - d. The method and frequency for the person in charge to routinely verify that the food handler is following standard operating procedures and monitoring critical control points.
 - e. Action to be taken by the person in charge if the critical limits for each critical control point are not met.
 - f. Records to be maintained by the person in charge to demonstrate that the HACCP Plan is properly adhered to, operated, and managed.

Proprietary information will be protected at the request the applicant.

Food processing establishments often encounter challenges not present in restaurant-type establishments, such as the need for custom industrial equipment not certified through normal channels, such as NSF, UL, or ETL. Applicants may take one of the following steps to get equipment approved, as outlined in [Chapter 4, section 4-201.14](#):

- (A) Comply with all general design and construction criteria as specified in [Section 4-201.11](#) of this Chapter.
- (B) Be used only with written approval by the Health Authority. Additional information may be required for approval, which may include but not be limited to:
 - 1. Requirements for laboratory or field testing as a basis for approval.
 - 2. Specific use limitations based on identified risk factors.
 - 3. Written proof of approval by a governmental agency, including but not limited to the *FDA* or *USDA*.