IOWA DEPARTMENT OF
INSPECTIONS & APPEALS

FOOD & CONSUMER SAFETY BUREAU
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Guidance for Food Processing Plant Requirements

The following guidance is provided for interested individuals, or parties, who are seeking licensure as a food processing plant through the Iowa Department of Inspections and Appeals, Food and Consumer Safety Bureau. The following information is provided to give basic guidance regarding regulatory requirements for food processing plants, to include food storage warehouses. The information presented should not be interpreted as "all conclusive" and additional requirements may apply although not specifically mentioned in this guidance.

Food Processing Plants are regulated in-accordance-with the following: 1) Iowa Code, Chapter 137F; 2) Iowa Administrative Code Chapter 481-30; and 3) Iowa Administrative Code Chapter 481-31. Iowa Code, Chapter 137F provides statutory requirements for defining a Food Processing Plant and when a food processing plant license is required. Iowa Administrative Code, Chapter 481-31, establishes IA DIA's inspection standards for food processing plants. Copies of the above referenced codes can be obtained at the IA DIA, Food & Consumer Safety Bureau's web page at the following web link: https://dia.iowa.gov/food-consumer-safety.

Food Processing Plants falling under the inspection and regulatory authority of IA DIA must conform to basic Good Manufacturing Practices (GMPs). Good Manufacturing Practices (GMPs) serve as the regulatory foundation for all food processing plants, and set forth certain minimum requirements related to personnel, plants and grounds, sanitary operations, sanitary facilities and controls, equipment and utensil requirements, process and controls requirements, and warehousing and distribution requirements. GMPs are found in 21 Code of Federal Regulations (CFR), Subchapter B, Part 110 – Current Good Manufacturing Practices. Firms manufacturing, packaging, labeling, or holding dietary supplements are subject to a different set of GMPs, which are found in 21 CFR, Subchapter B, Part 111. A copy of 21 CFR, Part 110 or 111 can be obtained through the U.S. Government Publishing Office at the following web link: https://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR. The specific publication date adopted by IA DIA for enforcement purposes is specified in IA Administrative Code, Chapter 31, Section 481-31.2(137F) – Inspection Standards for food processing plants.

In addition, packaged foods produced under licensure through IA DIA must comply with labeling requirements as set forth in IA Administrative Code, Chapter 31, Sections 481-31.2 and 481-31.4. IA Administrative Code, Chapter 31, Section 481—31.2 references the adoption of 21 CFR, Part 101- Food Labeling (with applicable exceptions) with regards to requirements for food labels. Copies of your proposed food labels should be submitted along with your license application or during an inspection prior to issuance of your license. The Department of Inspections and Appeals does not have a formal process for reviewing and approving food labels.

Individuals or manufacturers are liable to ensure that their foods are labeled in accordance with applicable food labeling requirements. The FDA's Food Labeling Guide may be a valuable resource for individuals to reference food labeling requirements as established in 21 CFR, Part 101. A copy of the FDA's Food Labeling Guide can be obtained through the FDA's web page: http://www.fda.gov/.

Department of Inspections and Appeals staff can assist with locating and providing current regulatory publications upon request. Food Processing Plant licenses cannot be issued for an individual's private residential kitchen. A food processing plant license may be issued for a facility or space at an individual's private residence, private property, or commercial property providing that the facility and processing methods comply with Good Manufacturing Practices (GMPs). In instances where the facility will be located on private property or a private residence, the applicant may need to consult with their local city or county government to determine if the business will comply with zoning ordinances. Food processing facilities included on private property, or part of a private residence, must be completely segregated from attached private living spaces.

The subsequent and following information is provided to give guidance with regards to compliance with regulatory requirements as specified, or implied, in 21 CFR, Part 110 – Current Good Manufacturing Practices. The topics are presented in order as they might be found in 21 CFR, Part 110.

When reviewing this information it is important to remember that the GMPs cover a broad spectrum of industry and commodities. The language in the regulation is general in nature and does not prescriptively address all requirements due to the large audience that it is intended for. Individuals and businesses will need to attempt to interpret their specific needs and practices against the intent of the regulation to determine their ability to achieve compliance. Facility and equipment requirements are often spoken of in general terms within the regulation. It is also important to remember that facility and equipment requirements can be influenced by the types of foods being processed and the methods of processing used. For example, the GMPs do not specifically address how many hand washing stations a facility must have. The basis for the number of hand washing facilities required would be determined upon the ability for food workers to conveniently wash their hands at times when hand washing is required. This may be influenced by the overall size of the facility, layout and design of the facility, and other barriers that may be present, which would limit employees' access to hand washing stations.

Personnel – Part 110.10

1. Disease Control – Any person who has illness, open lesion, or other source of microbiological contamination that presents a reasonable possibility of contaminating food, food-contact surfaces, or packaging materials must be excluded from such operations.

2. Cleanliness – All persons working in direct contact with food, food-contact surfaces, and food-packaging materials must conform to good hygienic practices while on duty to the extent necessary to protect against contamination of food. Good hygienic practices include some of the following:

a. Wearing garments suitable to the operation and in a manner that protects against contamination of food, food-contact surfaces, or food packaging materials.
b. Maintaining adequate personal cleanliness
c. Washing hands thoroughly (and sanitizing when necessary) before starting work, after each absence from the work station, and any other time when the hands may have becomes soiled or contaminated.
d. Removing or prohibiting the wear of unsecured jewelry and other objects that might fall into food, equipment, or containers.
e. Maintaining gloves used in food handling in intact, clean, and sanitary condition.
f. Wearing, where appropriate, effective hair restraints such as hair nets, headbands, caps, beard covers, or other effective hair restraints.
g. Storing personal clothing and effects in areas other than where food is exposed or where equipment or utensils are washed.
h. Confining eating food, chewing gum, drinking beverages, using tobacco, or other similar activities to areas where food, equipment, or utensils cannot be contaminated.
i. Taking other precautions necessary to protect against contamination of food, food-contact surfaces, or food-packaging materials with microorganisms, foreign substances such as perspirations, hair, cosmetics, tobacco, chemicals, and medicines applied to the skin.

3. Education & Training – Provide adequate training in food protection, dangers of poor personal hygiene, and unsanitary practices to personnel responsible for identifying sanitation failures or food contamination.

4. Supervision – Management shall provide adequate supervision and competent trained supervisory personnel to ensure compliance with the above provisions.

Section Notes:

Disease Control – Ill employees can be a significant risk factor for contributing contamination to or adulterating food, food ingredients, food contact surfaces, and food packaging materials. Firms must educate employees about the importance of reporting illness, open lesions, or other sources of microbiological contamination that presents a reasonable possibility of contaminating food, food-contact surfaces, or packaging materials. Employees exhibiting such conditions must be excluded from such operations where contamination or adulteration of foods, food ingredients, food-contact surfaces, or packaging materials is likely.

Firms should consider documented policies instructing employees to report illness, open lesions, or other sources of microbiological contamination that pose a reasonable risk for contaminating food, food-contact surfaces, or packaging materials. Firm's should also consider documented training records which reflect that employees have been instructed to report illness, open lesions, or other sources of microbiological contamination.

Education & Training - Individuals may seek GMP training opportunities, materials, or curriculum through various sources such as State Extension Services, State Universities, and private companies and consultants who specialize in food safety inspections and audits.

Plants & Grounds – Part 110.20

1. General maintenance:
    a. Buildings, fixtures, and other facilities maintained in sanitary condition and kept in good repair.
    b. Cleaning and sanitizing of utensils and equipment conducted in a manner that protects against contamination of food, food-contact surfaces, or food-packaging materials.

2. Cleaning and Sanitizing substances:
    a. Shall be safe and adequate under conditions of use, to include being used in-accordance-with the manufacturer's instructions.
    b. Toxic items/materials:
        i. Product is approved for intended use and used according to the product's label.
        ii. Only those that are necessary for use in the plant's operations
        iii. Must be identified, held, and stored to protect against contamination of food, food-contact surfaces, or food packaging materials.
    c. Sanitizers used for food-contact surfaces must be approved for that use.
    d. Toxic chemicals, cleaners, and sanitizers stored in containers other than their original container need to be labeled and stored so as to protect against contamination of food, food-contact surfaces, or food packaging materials.

3. Pest Control:
    a. Management shall provide an adequate pest control program so that pests/insects/animals are excluded from the facility.
    b. Only approved pesticides/insecticides/rodenticides are used and applied per the product's label.

4. Sanitation of Food Contact Surfaces:
    a. Food contact surfaces, utensils, and equipment must be cleaned as frequently as necessary to protect against contamination of food.
    b. Non-food contact surfaces should be cleaned as frequently as necessary to protect against contamination of food.
    c. Single-service articles (one-time use) must be stored in appropriate containers and handled/dispensed in a manner that protects against contamination of food or food-contact surfaces.
    d. Sanitizing Agents must be adequate and safe under conditions of use.
    e. Facility, procedure, or machine for cleaning and sanitizing equipment/utensils must render equipment and utensils clean and provide adequate cleaning and sanitizing treatment.
        i. Three-compartment sink for manual warewashing.

ii. Commercial grade dish washing machine used either as low-temp with chemical sanitizer, or high-temp with hot water sanitizing step.

Section Notes:

Cleaning and Sanitizing Substances – Operators should review and read product labels to determine their appropriate use. Operators should select sanitizing compounds that are effective for their intended use and have specific labeling instructions that indicate that they are approved for the intended application. Only approved substances may be used for sanitizing food contact surfaces. Most approved food contact surface sanitizing compounds do not require them to be rinsed from the food contact surface after application. Sanitizing compounds must be mixed and applied in-accordance-with the manufacturer's instructions and must comply with requirements specified in 40 CFR 180.940. Operators should implement methods to test and verify that sanitizer solutions are mixed and applied according to the manufacturer's labeling instructions.

Pest Control – Third party contracted pest control services are not required; however, such services may helpful to ensure that pests are excluded from the facility. All insecticides, pesticides, and rodenticides used on premises must be approved for use in a commercial food facility and must be applied in-accordance-with the manufacturer's labeling instructions. Most pesticides, insecticides, and rodenticides available for purchase at retail stores are not labeled for use in commercial food facilities and therefore their use would be considered prohibited.

Sanitation of Food Contact Surfaces – Operators must demonstrate that equipment and utensils can be adequately cleaned and sanitized, which includes the use of appropriate cleaning methods, frequencies, and cleaning equipment. Cleaners and sanitizers selected for use in these operations must be approved for their intended use, must be used in-accordance-with the manufacture's labeling instructions, and must be effective. Cleaning methods such as manual washing/sanitizing, mechanical washing machines, clean-in-place (CIP) systems, clean-out-of-place methods, or other validated and approved methods must be effective to render equipment and utensils clean and sanitary.

Sanitary Facilities and Controls – Part 110.37

1. Water Supply:
    a. Sufficient for the operations intended and derived from an adequate source.
    b. Water contacting food or food-contact surfaces must be safe and of adequate sanitary quality. Water from private well supplies should be tested with sufficient frequency to ensure safety and sanitary quality; however, usually not less than annually.
    c. Running water of suitable temperature, and under pressure as needed, must be provided in all areas where required for processing of food, cleaning of equipment/utensils, and food –packaging materials or for employee sanitary facilities (i.e. employee hand washing stations).

2. Plumbing:
    a. Must be adequately sized, designed, installed and maintained to:
        i. Carry sufficient quantities of water to required locations.

ii. Properly convey sewage and liquid disposable waste from the plant.
iii. Avoid constituting a source of contamination to food, water supplies, equipment, utensils or creating unsanitary condition(s).
iv. Provide adequate floor drainage where floors are subject to flooding-type cleaning or where normal operations or discharge water or other liquid waste on the floor.
v. Ensure no backflow from cross-connections between piping systems that discharge waste water, or sewage, and piping systems carrying potable water for food or food manufacturing. (Sinks used for culinary purposes should be plumbed with an air gap or air break type system, which are forms of backflow prevention.)

3. Sewage disposal:
    a. Made into an approved and adequate sewage system, or other approved means.

4. Toilet Facilities:
    a. Plant must provide employees with adequate, readily accessible toilet facilities.
    b. Toilet facilities with self-closing doors.
    c. Do not have doors that open into areas where food is exposed to airborne contamination. Double doors or positive air-flow systems may be used alternatively.

5. Hand-Washing Facilities:
    a. Shall be adequate and conveniently furnished with running water at suitable temperatures.
    b. Provide hand-washing facilities at each location in the plant where good sanitary practices require employees to wash their hands. Hand sanitizing preparations may be used in conjunction with hand washing, but may not take the place of hand washing.
    c. Provide effective hand-cleaning preparations, sanitary towels, or suitable hand drying devices.
    d. Provide hand washing stations designed and constructed to protect against recontamination of clean, sanitized hands.
    e. Provide understandable signs directing employees handling unprotected food, food-packaging materials, food-contact surfaces to wash their hands before starting work, after each absence from their post of duty, and when hands may have become soiled or contaminated.
    f. Provide refuse receptacles constructed and maintained to protect against contamination of food.

6. Rubbish and offal disposal:
    a. Conveyed, stored, and disposed as to minimize development of odor.
    b. Minimize potential for waste becoming an attractant and harborage/breeding place for pests.
    c. Protect against contamination of food, food-contact surfaces, water supplies, and ground surfaces.

Section Notes:

Water – Water used within the operations, whether for cleaning, personal hygiene, or used as a food ingredient must be safe and of adequate sanitary quality. Water obtained from municipal sources is assumed to be safe and of sanitary quality; however, municipalities will only guarantee the quality of their water up to the point of entry into the plant. Operators may consider implementing additional quality controls within their operation to ensure that water distribution systems within the facility deliver safe and sanitary water.

Water obtained from private wells is not usually regulated as municipal water sources. Some private wells may be subject to IA Department of Natural Resources (IA DNR) regulatory requirements as a municipal water sources. Additional information about regulatory requirements for Iowa municipal water sources can be obtained from the IA DNR. Private wells not considered to be municipal water sources should be tested with sufficient frequency to demonstrate that water is safe and of adequate sanitary quality.

Plumbing & Sewage Systems – Plumbing and sewage systems should comply with federal, state, and/or local regulations.

Hand washing stations – The GMPs do not specify the number of hand washing stations that are required in any one facility. The number of hand washing stations required is dependent upon the ability for food employees to wash their hands at appropriate times and to provide a number of stations that are conveniently located. Hand washing stations must be furnished with both a hot and cold water supply and suitable water temperatures to effectively clean hands. The use of hand antiseptic or hand dips is not prohibited; however, their use must be in conjunction with hand washing. Hand antiseptics and hand dip chemicals may be used as long as they are safe and effective. Hand antiseptics are considered to be safe and effective when applied to human skin either as a drug product or food additive. The requirements for drugs and food additives are established by the U.S. Food & Drug Administration.

Equipment and Utensils – Part 110.40

1. Plant equipment and utensils designed of materials and workmanship to be adequately cleanable and maintained.

2. Design, construction, and use of equipment and utensils shall preclude adulteration of food with lubricants, fuel, metal fragments, contaminated water, or any other contaminants. Food grade lubricants must be used in most applications.

3. Equipment must be installed and maintained to facilitate the cleaning of the equipment and adjacent spaces.

4. Food Contact Surfaces:
    a. Must be corrosion-resistant when in contact with food.
    b. Made of non-toxic materials.
    c. Designed to withstand the environment of their intended use and action of food.
    d. Designed to withstand cleaning compounds and sanitizing agents.

e. Must be maintained to protect food from being contaminated by any source, including unlawful indirect additives.
f. Seams on food-contact surfaces shall be smoothly bonded and maintained.
g. Gloves shall be clean/sanitary and changed as necessary.

5. Non-Food Contact Surfaces:
    a. Must be constructed that it can be kept in a clean condition.

6. Freezers and Cold Storage Equipment:
    a. If used to store foods capable of supporting growth of microorganisms, they shall be fitted with an indicating thermometer, temperature measuring device, or temperature recording device so installed as to show the temperature within the compartment.
    b. Should be fitted with an automatic control for regulating temperature, or with automatic alarm system to indicate significant temperature change in manual operation.

7. Instruments and Control Devices:
    a. If used for measuring, regulating, or recording temperatures, pH, acidity, water activity, or other conditions that control or prevent growth of undesirable microorganisms in food, they shall be accurate, adequately maintained, and adequate in their number for their designated use.

8. Compressed Air and Gases:
    a. If mechanically introduced into food or used to clean food-contact surfaces or equipment:
        i. Must be safe for use (i.e. food grade)
        ii. Treated in a way that food is not contaminated with unlawful indirect food additives (i.e. filtered to prevent introduction of condensate, oil, and other possible contaminants during application).

Section Notes:

Food Contact Surfaces – Food contact surfaces must be constructed of materials that are safe for use in contact with food (Food Grade) and will withstand their intended use and frequent cleanings. The design of food contact surfaces and equipment should be smooth and easily cleanable. Equipment and utensils that are direct food contact surfaces should be of adequate design so that they can be easily cleaned, to include the ability to easily disassemble to permit through cleaning. Food contact surfaces must be free to rough seams, welds, and other imperfections that would render the surface(s) difficult to clean.

Instruments and Control Devices – When devices such as pH meters, thermometers, temperature recording devices, scales, and other similar devices are used to measure and regulate the control of undesirable microorganisms in food it is necessary for them to be maintained and accurate. Typically the accuracy of such devices can be measured and monitored through reputable third parties, or in house if personnel are trained and appropriate methods and reference devices are

maintained and used. Operators should expect to provide sufficient documentation and proof that instruments and control devices are maintained and accurate.

Processes and Controls – Part 110.80

1. Appropriate quality control operations employed to ensure food is suitable for human consumption and that food-packaging materials are safe and suitable.

2. Overall sanitation of the facility shall be under supervision of one or more competent individuals assigned responsibility for this function.

3. Precautions are taken to ensure production procedures do not contribute contamination from any source.

4. Chemical, microbiological, or extraneous material testing is used where necessary to identify sanitation failures or possible food contamination.

5. Food that has become contaminated to the extent that it is considered adulterated shall be rejected.

6. Raw materials and other ingredients:
    a. Ensure that raw materials susceptible to contamination with aflatoxin, other natural toxins, undesirable microorganisms, or extraneous materials comply with FDA regulations and defect action levels. Verification can be made via any effective means to include purchasing ingredients/materials under supplier's guarantee, certificates of analysis, or examination of ingredients/materials for contamination.
    b. Held in containers designed and constructed to protect against contamination.
    c. Held at appropriate temperatures and/or relative humidity to prevent food from becoming adulterated.
    d. Rework material should be identified as such
    e. Frozen ingredients or materials shall be kept frozen.
    f. Liquid, dry, or other ingredients stored in bulk shall be held in a manner that protects against contamination.

7. Manufacturing operations:
    a. Equipment, utensils, and finished food containers maintained in acceptable condition through appropriate cleaning and sanitizing as necessary.
    b. Food manufacturing, including packaging and storage, shall be conducted under conditions to minimize potential for growth of microorganisms, or contamination of food.
    c. Foods that may support rapid growth of undesirable microorganisms (those of significant public health risk such as *Salmonella, Listeria, Clostridium botulinum*, and etc.) shall be held in a manner that prevents food from becoming adulterated.
        i. Refrigerated foods maintained at 45 degrees or below as appropriate for the particular food involved.
        ii. Maintain frozen foods in frozen state.

iii. Maintain hot foods at 140 degrees Fahrenheit or above
iv. Thermally treating acid or acidified foods that are to be held in hermetically sealed containers at room temperatures.
v. Sterilizing, irradiating, pasteurizing, freezing, refrigerating, controlling pH, or water activity which is used to destroy or prevent growth of undesirable microorganisms (particularly those with public health significance). These processes are adequate under conditions of manufacture, handling, and distribution to prevent food from becoming adulterated.

d. Protecting finished food from contamination by raw materials, other ingredients, or refuse.
e. Taking measures to protect against inclusion of metal or other extraneous materials in food.
f. Filling, assembling, packaging and other operations performed in a way that food is protected against contamination
g. Foods that rely on control of water activity for prevention of microorganism growth are processed and maintained at a safe moisture level.
h. pH of acid and acidified foods are monitored and maintained at pH of 4.6 or less.
i. Ice used in contact with food is made from water that is safe and adequate sanitary quality.
j. Food manufacturing areas and equipment used for human food should not be used to manufacture nonhuman food-grade animal feed or inedible products.

Section Notes:

Major Food Allergens – The GMP language does not specifically mention major food allergens by name; however, the controls that a food plant implements to ensure that such allergen ingredients do not cross contact other ingredients, equipment, work in progress, or finished food products is closely scrutinized during the inspection process. The FDA has identified the following as major food allergens: milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts, and soybeans. This also includes a food ingredient that contains protein derived from one of the ingredients previously mentioned (i.e. Whey protein is a milk derivative). Operations receiving, storing, processing, and handling major food allergens will need to implement sufficient procedures to ensure that major food allergens do not contribute to foods being misbranded. Various strategies and procedures can be adopted and implemented within a single facility to ensure that major food allergen ingredients are safely handled, processed, packaged, and labeled. The FDA has additional resources on their web page to assist firms in identifying and implementing allergen control programs. Additional training materials and resources may be obtained through State extension services and private companies that consult on matters with regards to implementing food safety and quality control programs.

Warehousing and distribution – Part 110.93

1. Storage and transportation of finished foods shall be under conditions that protect food against physical, chemical, and microbial contamination.

2. Protect against deterioration of the food and the container.

OTHER INFORMATION:

Individuals or parties manufacturing and/or distributing acidified, low-acid canned foods, juice, fish/fishery products and bottled water are subject to GMPs and additional regulatory requirements as specified in the following:

- Low Acid Canned Foods – 21 CFR, Parts 108 & 113
- Acidified Foods - 21 CFR, Parts 108 & 114
- Juice – 21 CFR, Part 120
- Fish & Fishery Products – 21 CFR, Part 123

Bottled Water – 21 CFR, Parts 129 & 165Copies of these regulations can be obtained through the U.S. Government Publishing Office at the following web link: https://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR.

Additional resources for compliance with these regulatory requirements can be obtained through the FDA by accessing their Food Guidance and Regulation web page at the following web link: http://www.fda.gov/Food/GuidanceRegulation/default.htm.

Specific resources that individuals or parties may wish to access and consult with regards to manufacturing juice or fish/fishery products include the following:

1) Guidance for Industry: Juice HACCP Hazards and Controls Guidance First Edition; Final Guidance.

2) Guidance for Industry: The Juice HACCP Regulation - Questions and Answers.

3) Guidance for Industry: Juice HACCP; Small Entity Compliance Guide

4) Fish and Fishery Products Hazards and Controls Guidance - Fourth Edition

5) Guidance for Industry: HACCP Regulation for Fish and Fishery Products; Questions and Answers for Guidance to Facilitate the Implementation of a HACCP System in Seafood Processing. In addition, IA DIA has adopted specific administrative rules for ice manufacturers, which are in addition to requirements as set for in 21 CFR, Part 110 Good Manufacturing Practices. Those requirements are as such:

- Equipment must be cleaned on a schedule of frequency that prevents the accumulation of mold, fungus and bacteria. A formal cleaning program and schedule which include the use of sanitizers to eliminate microorganisms must be developed and used.
- Packaged ice must be tested every 120 days for the presence of bacteria.
- Plants that use a non-public water system must sample the water supply monthly for the presence of bacteria and annually for chemical and pesticide contamination as required by law.

U.S. Food and Drug Administration (FDA):

FDA may have regulatory authority over foods, food ingredients, or dietary supplements that are produced and/or distributed in interstate commerce. Interested parties or individuals should consult with FDA regarding any additional regulatory requirements that are not enforced by the Iowa Department of Inspections and Appeals. FDA offers additional information and resources regarding their regulatory functions and requirements at their web page, which can be accessed at the following web link: http://www.fda.gov/.

The Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (BT Act) directs FDA to take steps to protect the public from a threatened or actual terrorist attack on the U.S. food supply and other food-related emergencies. To carry out provisions of the BT Act, FDA established regulations requiring that: 1) Certain food facilities register with FDA and 2) FDA be given advance notice on shipments of imported foods.

The FDA Food Safety Modernization Act (FSMA), amended section 415 of the Federal Food, Drug, and Cosmetic Act (FD&C Act) to require facilities engaged in manufacturing, processing, packing, or holding food from consumption in the US to submit additional registration information to FDA, to include assurance that FDA will be permitted to inspect the facility at times and in the manner permitted by the FD&C Act. The amendment also requires food facilities required to register with FDA to renew such registrations every other year (even number years).

Individuals may wish to consult the FDA's "Guidance for Industry What You Need to Know About Registration of Food Facilities Small Entity Compliance Guide" for additional information about FDA food facility registration requirements. This information, too, can be found on the FDA's web page.