

## **Virginia Cooperative Extension**

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## **Basic Regulations for All Food Processors**

There are some basic regulations that are required for all food processing facilities to follow. These regulations are current Good Manufacturing Practices (GMP's) and/or Sanitation Standard Operation Procedures (SSOP's).

GMP's are regulations established to ensure that every aspect of a new product (including formulation, processing, packaging, labeling, and distribution) meets standards to deliver the safest and best quality product to the consumer. GMP's are defined by the Code of Federal Regulations (21 CFR 110), entitle Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and are fundamental to food safety. The topics of focus in 21 CFR 110 include personnel, plant and grounds, sanitary operations, sanitary facilities and controls, equipment and utensils, processes and controls, warehousing and distribution, and natural or unavoidable defects. GMP's are a regulatory requirement for all foods except for egg, poultry, and meat products.

Sanitation regulations for meat and poultry require that the food produced is wholesome and produced under sanitary conditions which are included in specific SSOP's. The USDA developed SSOP's as a regulatory basis for written procedures for sanitation activities. Detailed information regarding SSOP's can be found at: <a href="http://www.fsis.usda.gov/PDF/SSOP">http://www.fsis.usda.gov/PDF/SSOP</a> module.pdf

There are also specific regulations for canned foods. Those regulations can be found in the Code of Federal Regulations as indicated:

- Low-Acid Canned Foods
  21 CFR Part 113
- Acidified Canned Foods 21 CFR Part 114
- Emergency Permit Control
   21 CFR Part 108.25 (Acidified foods)

  21 CFR Part 108.35 (Low-acid canned foods)
- Meat and Poultry
  9 CFR Parts 300-592



Producers of jams, jellies, and preserves must be sure that their products meet established standards of identity. The standards of identity and regulations for jams, jellies, preserves, fruit butters, and related products can be found in <u>21 CFR 150</u>.