



KNOWLEDGE BRIEF

Hazard Analysis Definitions

The Food Safety Modernization Act mandates that food manufacturers conduct a thorough hazard analysis of their production facilities (and requires that their suppliers of goods and materials used in production do the same).

Here are definitions of some of the key hazard analysis terms:

Food Production Zones

These are areas of a facility where ingredients for human or animal food are combined, mixed and processed into a final product. Products in this zone may be exposed or entirely contained within the processing equipment.

Food Storage Areas

Facilities that may be referenced as a “warehouse” or a “distribution center” where food or food ingredients for humans or animals are in packaged form or in enclosed bulk storage bins.

Food Contact Surfaces

Food contact surfaces are places that come in contact with unpackaged foods before, during and after manufacturing. One such surface is the metal hooks that hold chicken being transported along the production line. A food contact surface also includes equipment surfaces that are subject to splash, drip, or drain during the manufacturing surfaces.

Food Adulteration

A food is adulterated if it contains any harmful substance that can cause illness, injury or death. The definition also applies to food products that have already been prepared, packed, canned or stored in places that may be contaminated, which may spread an unsafe food additive into the packaging.

FSMA AND YOUR BUSINESS

KNOWLEDGE BRIEF

Approved Food Additives related to MRO Chemicals

In the production environment, materials used to maintain processing equipment may have direct or indirect contact with food. Such materials would include lubricants, sanitizers, boiler water additives and release agents.

When contact with food occurs, the materials become classified as a food additive, which requires them to be on the FDA's approved food additive list. The use of MRO chemicals other than those approved may result in adulterated food subject to regulatory actions.

Incidental Contact

Incidental contact may occur under normal use when an insignificant amount of material (such as lubricating grease) may seep, drip, or splash into a food contact zone. Such "food grade" materials are considered safe since their ingredients do not contain anything that would endanger end users.

Intentional and Unintentional Contamination

A hazard analysis of a production facility must address situations in which there is an intentional or unintentional contamination issue. Intentional contamination of a food is an act of sabotage for the purpose of causing a negative economic impact to a food company or end users.

An unintentional contamination event typically is the result of an accident due to a spill, production error or selection of the wrong materials during the production process.

More information is available through these official sources:

The FDA Food Code

Food, Drug and Cosmetic Act as Amended

Code of Federal Regulations 21Parts 117, 173 and 178

CRC Industries, a leading manufacturer of food grade lubricants, offers complete information on how to handle, store and use their products. You can find that information [here](#).