

Tej Txheej Txheem Tshwj Xeeb Siv Hauv Tej Chaw Ua Zaub Mov

Specialized Processes in Retail Food Establishments

HACCP THIAB QHOV HLOOV TXAWV

HACCP AND VARIANCE

Hmong

Tej txheej txheem tshwj xeeb

Tej txheej txheem tshwj xeeb yog tej kev los tswj kom tej khoom noj nyab xeeb noj tau uas tsis muaj sau nyob hauv cov txheem lus hauv Minnesota txoj cai ua zaub mov noj. Tej yam no yuav tsum siv tej khoom twj tshwj xeeb, khoom rau noj tshwj xeeb los sis lwm yam technology. Vim tau muaj kev phom sij txog kev noj qab nyob zoo, tej txheej txheem tshwj xeeb hauv tej chaw ua zaub mov noj yuav tsumcoj nruj nrees raws li tej txheej txheem kom ua.

Tej txheej txheem tshwj xeeb yog:

- Txoj kev siv cua oxygen thaum ntim khoom (reduced oxygen packaging, ROP) uas yog:
 - Sij hawm nqus pa ntim pob khoom/tej zaub mov uas npaj raws li qhov tswj kub txias (TCS) (xws li nqaij qha, nqaij nyoos, nqaij qaib nyoos, zaub nyoos, lwm yam cheese)
 - Kev ua zaub mov mus rau thaum cia txias
 - Sous vide (kev muab zaub mov ua siav txog nrab ces muab qhwv zoo cia)
 - Modified atmosphere packaging (MAP) (kev muab zaub mov txo pa kom nws tsis txhob lwj sai)

English

Specialized processes

Specialized processes are processes or procedures requiring specific food safety controls not otherwise addressed in the Minnesota food code. These techniques often require specialized equipment, ingredients or technology. Because of an increased potential health risk, specialized processes in retail food establishments must be conducted under strict operational procedures.

Specialized processes include:

- Reduced oxygen packaging (ROP) including:
 - Vacuum packaging time/temperature control for safety (TCS) food (e.g., cured meats, raw meat, raw poultry, raw vegetables, limited cheeses)
 - Cook-chill process
 - Sous vide process
 - Modified atmosphere packaging (MAP)
 - Controlled atmosphere packaging (CAP)
- Curing food (e.g., ham, bacon, summer sausage, salami, beef jerky/sticks, charcuterie).

- Controlled atmosphere packaging (CAP) (kev muab zaub mov ntim ib co pa kom nws tsis txhob lwj sai)
- Qha nqaij (xws li ham, bacon, summer sausage, salami, beef jerky/sticks, charcuterie).
- Qha zaub mov muab tso cia noj rau lwm zaus, uas tsis yog ua kom ib yam khoom noj twg qab (xws li nqaij ntses, nqaij thiab nqaij qaib).
- Siv tej tshuaj ntxiv rau zaub mov los sis txhab lwm yam ntxiv rau, xws li tso kua vinegar rau zaub mov kom thiaj li tsis yog ib yam zaub mov ua raws li TCS lawm (xws li cov mov ua sushi, zaub qhwv mos ntsev thiab qaub, kaus lim cov zaub qaub, kua mis nyeem qaub (yogurt), hnyuv ntxwm).
- Muaj lub thoob ntses tso cov phiaj deg molluscan kom tau muag rau tib neeg noj.
- Tej noob txiv thiab noob taum tuaj.
- Kev npaj ua mov yam tsis ua raws li muaj nyob hauv cov txheem lus ua zaub mov (food code) (xws li siv sij hawm thiab qhov kub txias txawv los ua tej zaub mov rau tsiaj, los sis kev qha ntses, nqaij thiab nqaij qaib).
- Smoking food for preservation, rather than for flavor enhancement (e.g., fish, meat and poultry).
- Custom processing of game animals.
- Using food additives or adding components, such as vinegar to preserve or render it a non-TCS food (e.g., sushi rice, sauerkraut, kimchi, yogurt, sausage).
- Operating a molluscan shellfish tank to store and display shellfish that are offered for human consumption.
- Sprouting seeds or beans.
- Preparing food any other way not described in the food code (e.g., using different cooking times and temperatures for raw animal foods, or drying fish, meat and poultry).

Specialized processes conducted in retail food establishments require a preapproved HACCP plan. Often, a variance is also required.

Tej txheej txheem tshwj xeeb ua hauv tej chaw ua noj yuav tsum muaj ib phau hom phiaj uas tau kev pom zoo los ntawm HACCP. Feem ntau, kuj pub muaj ib yam txawv thiab.

Kua qab zib

Kev zom kua qab zib kua txiv hmab txiv ntoo tsis muaj nyob rau txheej txheem ua zaub mov tshwj xeeb hauv Minnesota txoj cai ua zaub mov noj, tiam sis yeej yuav tsum muaj

Juice

Producing juice is not identified as a specialized process in the Minnesota food code, but does require a HACCP plan in these circumstances:

phau hom phiaj HACCP rau thaum muaj li no:

- Zom tej kua txiv haus nyob rau tau tej kiab khw uas muaj cov tib neeg uas kis tau mob yooj yim heev nyob rau thaj chaw ntawd.
- Ntim tej kua txiv hauv ib lub chaw ua noj, tshwj tsis yog kom muab daim ntawv lo rau poom kua txiv raws li txoj cai Minnesota Rules, ua raws li feem 4626.0367 B.

Hom phiaj HACCP

Kev ntsuas qhov teeb meem thiab kev nrhiav seb yam twg yog yam ua mob rau tej zaub mov yog tej kev los tiv thaiv kom txhob muaj teeb meem rau cov zaub mov. Nws sau txog tej kev yuav tau xyuam xim cheem qhov muaj teeb meem hauv chav ua noj thiab yuav ua li cas thiaj txo tau qhov muaj teeb meem.

"Hom phiaj HACCP" txhais tau tias ib tsab ntawv uas sau txog tej txheej txheem los ua raws kev cai cheem qhov txhob muaj teeb meem hauv chav ua noj raws li Kev ntsuas qhov teeb meem thiab kev nrhiav seb yam twg yog yam ua mob rau tej zaub mov (Hazard analysis critical control point, HACCP) uas tsim los ntawm The National Advisory Committee on Microbiological Criteria for Foods (koom haum tsim tej txheem lus los tswj kom zaub mov nyab xeeb noj tau).

Xya txoj kev cai ntawm HAACP

1. Tswj ntsuas qhov teeb meem.

- Producing unpackaged juice on premises for highly susceptible populations.
- Packaging juice in the food establishment, unless label requirements in Minnesota Rules, part 4626.0367 B are met.

HACCP plan

Hazard analysis and critical control point is a preventive approach to food safety. It identifies food safety hazards in the food production process and actions needed to reduce those hazards to a safe level.

"HACCP plan" means a written document that delineates the formal procedures for following the Hazard Analysis and Critical Control Point principles developed by The National Advisory Committee on Microbiological Criteria for Foods.

Seven principles of HACCP

1. Conduct a hazard analysis.
2. Determine the critical control points (CCPs).

2. Nrhiav seb yam twg yog yam ua mob tau rau tej zaub mov (critical control points (CCPs)).
3. Tsim tsa theem siab los sis tsawg ntawm qhov uas tswj tau.
4. Tsim tsa kev tswj los cheem yam ua mob tau rau tej zaub mov.
5. Tsim tsa tej kev los kho yam ua tsis yog.
6. Tsim tsa kev los sau teev tseg tej ntaub ntawv.
7. Tsim tsa tej kev los qhia meej tias kev ua raws li HACCP yeej ua hauj lwm zoo.

Thaum siv xya txoj cai no, ces ua raws li hom phiaj HACCP los npaj thiab cheem yam ua mob tau los sis raug mob tau (CCPs) yog muab piv rau thaum tsis ua raws li qhov tswj txhob raug mob no.

Annex 5 hauv phau [kev cai ua zaub mov \(FDA Food Code 2013\)](#) muaj tej ntsiab lus HACCP nyob hauv. Annex 6 muaj feem uas qhia txog kev cai ua zaub mov.

Qhov txawv

Tej yam uas tsis tas kom ua raws li cov txheem lus Minnesota txoj cai ua zaub mov noj yuav tau kev tso cai raws li nws tshwm sim (case-by-case). Yog tias koj yuav npaj ua ib yam txheej txheem tshwj xeeb txawv hauv koj lub chaw ua noj, ua ntawv thov mus rau cov neeg muaj cai tswj hauv koj thaj tsam. Qhov koj sau ntawv tuaj thov yuav tsum tau kev pom zoo ntawm hom phiaj HACCP thiab muaj ntaub ntawv qhia tawm tias ua raws koj yam yeej tsis muaj teeb meem. Tos txog thaum txais kev pom zoo ua ntej koj mam li pib ua raws koj txoj kev ua zaub mov ntawd uas tshwj xeeb.

3. Establish critical limits.
4. Establish monitoring procedures for critical control points.
5. Establish corrective actions.
6. Establish record-keeping and documentation procedures.
7. Establish verification procedures that HACCP is working.

Using these seven principles, the HACCP plan identifies and addresses critical control points (CCPs) where illness or injury is reasonably likely to occur in the absence of the hazard's control.

Annex 5 in the [FDA Food Code 2013](#) contains HACCP guidelines. Annex 6 contains food processing criteria.

Variance

Exceptions to specific parts of the Minnesota food code are granted on a case-by-case basis. If you plan on conducting specialized processes in your retail food establishment, submit a variance request to your regulatory authority. Your request must be supported by an approved HACCP plan and documentation showing the process can be done safely. Wait until your variance request is approved before beginning specialized processing.

A variance is not required for ROP if it is conducted according to specific parameters described in Minnesota Rules, part 4626.0420.

TEJ TXHEEJ TXHEEM TSHWJ XEEB SIV HAUV TEJ CHAW UA ZAUB MOV |
SPECIALIZED PROCESSES IN RETAIL FOOD ESTABLISHMENTS

Tsis tas nij thov rau ROP yog tias ua raws li
cov txheem lus nyob hauv txoj cai Minnesota
Rules, feem 4626.0420.

Ntaub Ntawv Pab Ntxiv (Resources)

Minnesota Department of Health Food Business Safety
(<http://www.health.state.mn.us/foodbizsafety>)

FDA Food Code 2013 (PDF)
(www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf)

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Lub 1 Hlis Xyoo 2019

*Xav tau cov ntaub ntawv no ua tus qauv txawv qhov
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JANUARY 2019

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