

FDA

**U.S. FOOD & DRUG
ADMINISTRATION**

OFFICE OF REGULATORY AFFAIRS

NCIMS Changes to the Conference Documents & New Appendix T Food Safety Requirements

Joint Council (JC)-2 & -4

SPECIFIED EFFECTIVE DATES:

Both proposals have an

EFFECTIVE DATE of

September 17, 2018

JC-2 & JC-4

RESULTS OF THE 2017 NCIMS

NOTE:

UNDERLINED TEXT IS NEW WORDING
THAT WAS IN THE PASSED PROPOSAL

~~TEXT STRUCK THROUGH~~ IS EXISTING
TEXT IN THE DOCUMENTS THAT WAS
DELETED IN THE PASSED PROPOSAL

PMO

PMO - TABLE OF CONTENTS

ITEM 20p. PERSONNEL – CLEANLINESS
AND PRACTICES...

APPENDIX T. PREVENTIVE CONTROLS
FOR HUMAN FOOD REQUIREMENTS
FOR GRADE “A” MILK AND MILK
PRODUCTS...

PMO - ABBREVIATIONS AND ACRONYMS

PCQI (Preventive Controls Qualified Individual)

QI (Qualified Individual)

PMO - SECTION 1. DEFINITIONS

... applicable requirements of 21 CFR Parts
108, ~~110~~ 113 and 117 and ~~113~~...

PMO - SECTION 1. DEFINITIONS

QQ. PREVENTIVE CONTROLS

QUALIFIED INDIVIDUAL: A qualified individual who has successfully completed training in the development and application of risk-based preventive controls at least equivalent to that received under a standardized curriculum recognized as adequate by FDA or is otherwise qualified through job experience to develop and apply a food safety system.

PMO - SECTION 1. DEFINITIONS

RR. QUALIFIED INDIVIDUAL: A person who has the education, training, or experience (or a combination thereof) necessary to manufacture, process, pack or hold clean and safe milk and/or milk products as appropriate to the individual's assigned duties. A qualified individual may be, but is not required to be, an employee of the milk plant.

PMO - SECTION 1. DEFINITIONS

AAA. SUPPLY-CHAIN-APPLIED CONTROL:

A preventive control for a hazard in a raw material or other ingredients when the hazard in the raw material or other ingredient is controlled before its receipt.

PMO - SECTION 1. DEFINITIONS

EEE. VERY SMALL BUSINESS: A business (including any subsidiaries and affiliates) averaging less than \$1,000,000, adjusted for inflation, per year, during the three (3) year period preceding the applicable calendar year in sales of human food plus the market value of human food manufactured, processed, packed or held without sale (e.g., held for a fee) as outlined in 21 CFR Part 117 subparts A and F.

PMO - SECTION 2 ADULTERATED/MISBRANDED ...

ADMINISTRATIVE PROCEDURES

~~RECALL PLAN: A milk plant shall establish...
described in 21 CFR Part 7 (Subpart A and C).~~

~~NOTE: For additional information and guidance....
<http://www.fda.gov/Safety/Recalls/IndustryGuidance/ucm129259.htm>...~~

MOVED TO THE NEW APPENDIX T.

PMO - SECTION 5

INSPECTION OF DAIRY FARMS AND MILK PLANTS

3.c. Inspections of a milk plant for compliance with Appendix T. of this Ordinance may be conducted by the Regulatory Agency at least once every thirty-six (36) months. Inspection for compliance by the Regulatory Agency can only occur after the completion of the Grade “A” PMO Preventive Controls Training for Regulatory Agencies.

PMO - SECTION 6

THE EXAMINATION OF MILK AND/OR MILK PRODUCTS

In addition, ... These volume control records shall be:

1. Identified with the name and location of the milk plant or their milk plant code, dated and the signature or initials of the person performing the activity;

PMO - SECTION 6

2. Reviewed, dated and signed or initialed by or under the oversight of a preventive controls qualified individual (PCQI) within seven (7) working days after the records were created;

PMO - SECTION 6

3. Onsite and shall be reviewed by the Regulatory Agency during each regulatory inspection for at least the previous three (3) months or from the last regulatory inspection, whichever is longer. Electronic records are considered to be onsite if they are accessible from an onsite location; and

PMO - SECTION 6

4. Retained for at least two (2) years after the date they were created. Offsite storage of these volume control records is permitted if such records can be retrieved and provided onsite within twenty-four (24) hours of a request for official review.

PMO - SECTION 7

STANDARDS FOR GRADE “A”
PASTEURIZED, ULTRA- PASTEURIZED,
ASEPTICALLY PROCESSED AND
PACKAGED LOW-ACID MILK AND/OR
MILK PRODUCTS, AND RETORT
PROCESSED AFTER PACKAGED LOW-
ACID MILK AND/OR MILK PRODUCTS

PMO - SECTION 7

Milk plants shall comply with all Items of this Section. ~~The Grade “A” PMO, with Appendices, and the supporting ... shall constitute a milk plant’s food safety plan as required by 21 CFR 117.126 ...~~

MOVED TO THE NEW APPENDIX T.

PMO - SECTION 7

... Those Items, contained within the APPS and RPPS, shall be inspected by FDA or a State Regulatory Agency, when designated by FDA. The overall sanitation of a milk plant shall be under the supervision of one (1) or more qualified individuals assigned responsibility for this function.

PMO - SECTION 7. ITEM 4p

1. Adequate light sources are provided ...
Shatter-resistant light bulbs, fixtures,
skylights, or otherwise protect against
contamination in the case of glass breakage
shall be provided where milk or milk
products are handled, processed, packaged,
or stored; or where containers, utensils
and/or equipment are washed.

PMO - SECTION 7. ITEM 12p

Otherwise, storage tanks ... Records shall be available to verify ... does not exceed seventy-two (72) hours. These cleaning records shall be ~~available for at least the previous three (3) months or from the time of the last regulatory inspection, whichever is longer:~~

PMO - SECTION 7. ITEM 12p

a. Identified with the name and location of the milk plant or their milk plant code, dated and the signature or initials of the person performing the activity;

b. Reviewed, dated and signed or initialed by or under the oversight of a PCQI within seven (7) working days after the records were created;

PMO - SECTION 7. ITEM 12p

c. Onsite and shall be reviewed by the Regulatory Agency during each regulatory inspection for at least the previous three (3) months or from the last regulatory inspection, whichever is longer. Electronic records are considered to be onsite if they are accessible from an onsite location; and

PMO - SECTION 7. ITEM 12p

d. Retained for at least two (2) years after the date they were created. Offsite storage of these cleaning records is permitted if such records can be retrieved and provided onsite within twenty-four (24) hours of a request for official review.

PMO - SECTION 7. ITEM 12p

2. Pipelines and/or equipment designed for CIP cleaning meet the following requirements: ...

c. Cleaning charts and electronically stored records... shall be: ~~identified, dated and retained for three (3) months or until the next regulatory inspection, whichever is longer.~~

PMO - SECTION 7. ITEM 12p

(i) Identified with the name and location of the milk plant or their milk plant code, dated and the signature or initials of the person performing the activity;

(ii) Reviewed, dated and signed or initialed by or under the oversight of a PCQI within seven (7) working days after the records were created;

PMO - SECTION 7. ITEM 12p

(iii) Shall be onsite and shall be reviewed by the Regulatory Agency during each regulatory inspection for at least the previous three (3) months or from the last regulatory inspection, whichever is longer. Electronic records are considered to be onsite if they are accessible from an onsite location; and

PMO - SECTION 7. ITEM 12p

(iv) Retained for at least two (2) years after the date they were created. Offsite storage of these cleaning records is permitted if such records can be retrieved and provided onsite within twenty-four (24) hours of a request for official review.

PMO - SECTION 7. ITEM 15p

PROTECTION FROM CONTAMINATION

Milk plant operations, equipment and facilities shall be located and conducted to prevent ...

Human food by-products held for distribution as animal food without additional manufacturing or processing by the milk plant shall be accurately identified, labeled by the common or usual name and held under conditions that will protect against contamination.

PMO - SECTION 7. ITEM 15p.(C)

1. FOOD ALLERGEN CONTROL:

A milk plant operation...:

- a. Ensuring protection of ~~feed~~ milk and/or milk products from allergen cross-contact, including during storage, handling and use.
- b. Labeling the finished ~~feed~~ milk and/or milk products, including ensuring that the finished ~~feed~~ milk and/or milk products is not misbranded under Section 403(w) of the *FFD&CA* with an undeclared food allergen.

PMO - SECTION 7. ITEM 15p.(C)

c. Raw materials and ingredients that are food allergens, and rework that contains food allergens shall be identified and held in a manner that prevents food allergen cross-contact.

d. Prevention of food allergen cross-contact from insanitary objects, from personnel and from non-milk allergen-containing foods to milk and/or milk products, milk and/or milk products packaging material and other milk and/or milk product-contact surfaces.

PMO - SECTION 7. ITEM 15p.(C)

~~2. ENVIRONMENTAL MONITORING:~~

~~A milk plant shall have a written environmental monitoring program...~~

~~h. Include corrective action procedures for environmental monitoring test results.~~

MOVED TO THE NEW APPENDIX T.

PMO - SECTION 7. ITEM 15p.(C)

~~3. SUPPLIER CONTROL PROGRAM:~~

~~A milk plant shall have a supplier control program for raw materials and ingredients ...for all milk and/or milk product ingredients obtained from non-IMS listed sources utilized in the milk plant's Grade "A" milk and/or milk products.~~

MOVED TO THE NEW APPENDIX T.

PMO - SECTION 7. ITEM 15p.(C)

2. HOLDING AND DISTRIBUTION OF HUMAN FOOD BY-PRODUCTS FOR USE AS ANIMAL FOOD:

a. Human food by-products held for distribution as animal food without additional manufacturing or processing by the milk plant shall be held under conditions that will protect against contamination as appropriate for their final use in animal food.

PMO - SECTION 7. ITEM 15p.(C)

b. Labeling that identifies the by-product shall be affixed to or accompany the human food by-products for use as animal food when distributed.

c. Shipping containers, i.e., totes, drums, tubs, etc., and bulk vehicles used to distribute human food by-products for use as animal food shall be appropriate for transporting the human food by-products for use as animal food and protecting against contamination during transport.

PMO - SECTION 7. ITEM 16p.(D)

1. PASTEURIZATION RECORDS:

All temperature and flow rate pasteurization recording charts or alternative records... shall be ~~preserved for a period of three (3) months:~~

a. Reviewed, dated and signed or initialed by or under the oversight of a PCQI within seven (7) working days after the records were created;

PMO - SECTION 7. ITEM 16p.(D)

b. Onsite and shall be reviewed by the Regulatory Agency during each regulatory inspection for at least the previous three (3) months or from the last regulatory inspection, whichever is longer. Electronic records are considered to be onsite if they are accessible from an onsite location; and

PMO - SECTION 7. ITEM 16p.(D)

c. Retained for at least two (2) years after the date they were created. Offsite storage of these pasteurization records is permitted if such records can be retrieved and provided onsite within twenty-four (24) hours of a request for official review.

PMO - SECTION 7. ITEM 16p.(D)

2. EQUIPMENT TESTS AND EXAMINATION

The Regulatory Agency shall ... Test is due.

The test results for the required pasteurization equipment testing shall be recorded on records that are similar to the reference cited in Appendix M. of this Ordinance. The Regulatory Agency shall provide ...

PMO - SECTION 7. ITEM 16p.(D)

... a copy of the records to the milk plant and the milk plant shall retain these records for at least two (2) years after the date they were created. Offsite storage of these pasteurization equipment testing records is permitted if such records can be retrieved and provided onsite within twenty-four (24) hours of a request for official review.

PMO - SECTION 7. ITEM 17p

COOLING OF MILK AND/OR MILK PRODUCTS

Every ~~refrigerated room or tank~~ or silo, in which milk or milk products, ... are stored, shall be equipped with an accurate indicating thermometer.

Every refrigerated room, in which milk and/or milk products are stored, shall be equipped with an accurate indicating thermometer, temperature-measuring device, or temperature-recording device.

PMO - SECTION 7. ITEM 17p

7. Each refrigerated room in which ~~pasteurized~~ milk and/or milk products are stored, is equipped with an accurate indicating thermometer, temperature-measuring device, or temperature-recording device that complies... with Appendix H. ...

PMO - SECTION 7. ITEM 17p

... Such indicating thermometer, temperature-measuring device, or temperature-recording device shall be located in the warmest zone of the refrigerated room. If a temperature-measuring device or temperature-recording device is being utilized, the cooling records shall be:

PMO - SECTION 7. ITEM 17p

a. Identified with the name and location of the milk plant or their milk plant code, dated and the signature or initials of the person performing the activity;

b. Reviewed, dated and signed or initialed by or under the oversight of a PCQI within seven (7) working days after the records were created;

PMO - SECTION 7. ITEM 17p

c. Onsite and shall be reviewed by the Regulatory Agency during each regulatory inspection for at least the previous three (3) months or from the last regulatory inspection, whichever is longer. Electronic records are considered to be onsite if they are accessible from an onsite location; and

PMO - SECTION 7. ITEM 17p

d. Retained for at least two (2) years after the date they were created. Offsite storage of these cooling records is permitted if such records can be retrieved and provided onsite within twenty-four (24) hours of a request for official review.

PMO - SECTION 7. ITEM 20p

PERSONNEL-CLEANLINESS AND PRACTICES

1. No person affected with any disease in a communicable form, or while a carrier of such disease, and no person with an illness, open lesion, including boils, sores or infected wounds, shall work in any processing area in any capacity where there is a likelihood of such person contaminating milk or milk products or milk or milk product-contact ...

PMO - SECTION 7. ITEM 20p

... surfaces with pathogenic organisms unless conditions such as open lesions, boils and infected wounds are adequately covered, e.g., by an impermeable cover. Personnel shall be instructed to report such health conditions to their supervisors. (Refer to Sections 13. and 14. of this *Ordinance.*)

PMO - SECTION 7. ITEM 20p

34. All persons while engaged in the handling, processing, pasteurization, storage, transportation, or packaging of milk ... wear clean outer garments suitable to the operation in a manner that protects against food allergen cross-contact and against the contamination of milk and/or milk products, milk or milk product-contact surfaces or milk or milk product packaging materials. ...

PMO - SECTION 7. ITEM 20p

... Unsecured jewelry and the storage of clothing or other personal belongings shall not be permitted in these areas.

45. The use of tobacco products, chewing gum or eating food or drinking beverages is prohibited in all rooms in which milk or milk products are handled, processed or stored, or ... are washed. These rooms shall include, but are not limited to, ...

PMO - SECTION 7. ITEM 20p

... the receiving, processing, packaging, milk and milk product storage, cooling and dry storage ingredients, single-service article storage and container/utensil wash-up areas. Any person engaged in the processing of milk or milk products wears adequate hair nets, caps, beard covers or other effective hair coverings restraints.

PMO - APPENDIX F. III.

1. Cleaning of Evaporators and Condensers:....

a. A pH recording device should be installed ...

b. These pH recording charts ~~should be identified, dated, and retained for three (3) months~~ shall be:-

PMO - APPENDIX F. III.

(1) Identified with the name and location of the milk plant or their milk plant code, dated and the signature or initials of the person performing the activity;

(2) Reviewed, dated and signed or initialed by a PCQI within seven (7) working days after the records were created;

PMO - APPENDIX F. III.

(3) Onsite and shall be reviewed and initialed by the regulatory Agency to verify the time of exposure to the cleaning solutions and their pH during each regulatory inspection for at least the previous three (3) months or from the last regulatory inspection, whichever is longer. Electronic records are considered to be onsite if they are accessible from an onsite location; and

PMO - APPENDIX F. III.

(4) Retained for at least two (2) years after the date they were created. Offsite storage of these pH records is permitted if such records can be retrieved and provided onsite within twenty-four (24) hours of a request for official review.

PMO - APPENDIX F. III.

~~c. During each official inspection the Regulatory Agency should examine and initial the pH recording charts to verify the time of exposure to the cleaning solutions and their pH. ...~~

PMO - APPENDIX J. D.

4. LIGHTING AND VENTILATION

a. All rooms shall be adequately lighted ...

Shatter-resistant light bulbs, fixtures,

skylights, or otherwise protect against

contamination in the case of glass

breakage shall be provided in fabricating

areas. ...

PMO - APPENDIX J. D.

10. LOCKER AND LUNCHROOMS ...

b. Eating, drinking beverages and/or storage of food are prohibited in fabricating and storage areas. ...

PMO - APPENDIX J. D.

12. PERSONNEL – PRACTICES ...

b. All personnel shall wear clean outer garments suitable to the operation in a manner that protects against the contamination of milk or milk product packaging materials and effective hair nets, caps, beard covers or other effective hair restraints. ...

PMO - APPENDIX J. D.

c. No person affected with any disease in a communicable form, or while a carrier of such disease, and no person with an illness, open infected cut or lesion, including boils, sores or infected wounds shall work in any processing area in any capacity ...

PMO - APPENDIX J. D.

d. The use of tobacco products or chewing gum is prohibited in fabricating, regrind and storage areas. ...

PMO - APPENDIX L

Applicable Regulations ...

21 CFR PART ~~110~~ 117 – CURRENT GOOD
MANUFACTURING PRACTICE, HAZARD
ANALYSIS, AND RISK-BASED
PREVENTIVE CONTROLS FOR IN
MANUFACTURING, PACKING, OR
HOLDING HUMAN FOOD ...

PMO - APPENDIX T

PREVENTATIVE CONTROLS
FOR HUMAN FOOD
REQUIREMENTS FOR GRADE
“A” MILK AND MILK PRODUCTS

PMO - APPENDIX T

Food Safety Plan:

This Ordinance, with Appendices, and the supporting milk plant-specific procedures required herein, shall constitute a milk plant's food safety plan as required by 21 CFR 117.126 to the extent that the procedures address all the hazards identified by the milk plant ...

PMO - APPENDIX T

... as applicable for that milk plant. The milk plant's food safety plan shall be in writing and shall be prepared, or its preparation overseen by one (1) or more PCQIs. The milk plant's written food safety plan and its contents shall include the following:

PMO - APPENDIX T

1. The written Recall Plan;
2. The written Hazard Analysis;
3. The written Preventive Controls, as appropriate, for hazards not addressed by this Ordinance;
4. The written Supply-Chain Program, as appropriate, for hazards not addressed by this Ordinance;

PMO - APPENDIX T

5. The written Procedures for Monitoring the Implementation of the Preventive Controls, as appropriate, for hazards not addressed by this Ordinance;

6. The written Corrective Action Procedures, as appropriate, for hazards not addressed by this Ordinance; and

7. The written Verification Procedures, as appropriate, for hazards not addressed by this Ordinance.

PMO - APPENDIX T

NOTE: A very small business is exempt from this Appendix.

MMSR

MMSR – TABLE OF CONTENTS

C. RATING METHODS FOR MILK PLANTS, RECEIVING STATIONS AND TRANSFER STATIONS ...

2. FOOD SAFETY PLAN COMPLIANCE – PROCEDURES FOR DETERMINING MILK PLANT COMPLIANCE ...

a. Record Review ...

MMSR

ABBREVIATIONS AND ACRONYMS

PCQI (Preventive Controls Qualified Individual)

MMSR - DEFINITIONS

Added “... applicable requirements of 21 CFR Parts 108, ~~110~~ 113 and 117 and ~~113~~...” text to the following Definitions:

4. ASEPTIC PROCESSING AND PACKAGING SYSTEM (APPS)

~~2829~~. RETORT PROCESSED AFTER PACKAGING SYSTEM (RPPS)

MMSR - DEFINITIONS

24. PREVENTIVE CONTROLS QUALIFIED INDIVIDUAL: A qualified individual who has successfully completed training in the development and application of risk-based preventive controls at least equivalent to that received under a standardized curriculum recognized as adequate by FDA or is otherwise qualified through job experience to develop and apply a food safety system.

MMSR

C. RATING METHODS FOR MILK PLANTS, RECEIVING STATIONS AND TRANSFER STATIONS

2. FOOD SAFETY PLAN COMPLIANCE – PROCEDURES FOR DETERMINING MILK PLANT COMPLIANCE

MMSR – C.

During a PHS/FDA check rating/audit, it is necessary to determine compliance of the milk plant with the requirements of Appendix T. Preventive Controls for Human Food Requirements for Grade “A” Milk and Milk Products of the *Grade “A” PMO* related to the requirement that the milk plant shall have a written food safety plan. The following criteria are to be used in making that determination:

MMSR – C.

a. Record Review

Determine from records stored in a manner as required in the *Grade “A” PMO* that the milk plant’s food safety plan is in compliance. Significant deficiencies involving one (1) or more of the following constitutes grounds for the re-inspection of a milk plant’s IMS listing. Milk plants shall be deemed in compliance if the following criteria are met:

MMSR – C.

- 1.) The milk plant's food safety plan is in writing and was prepared, or its preparation overseen by one (1) or more preventive controls qualified individuals (PCQIs).
- 2.) The milk plant's written food safety plan and its contents included the following:

MMSR – C.

A.) The written Recall Plan;

B.) The written Hazard Analysis;

C.) The written Preventive Controls, as appropriate, for hazards not addressed by the *Grade “A” PMO*;

D.) The written Supply-Chain Program, as appropriate, for hazards not addressed by the *Grade “A” PMO*;

MMSR – C.

E.) The written Procedures for Monitoring the Implementation of the Preventive Controls, as appropriate, for hazards not addressed by the *Grade “A” PMO*;

F.) The written Corrective Action Procedures, as appropriate, for hazards not addressed by the *Grade “A” PMO*; and

MMSR – C.

G.) The written Verification Procedures, as appropriate, for hazards not addressed by the Grade “A” PMO.

3.) A reanalysis of the milk plant’s food safety plan, as a whole, or portion of the food safety plan, was conducted as required and was performed, or overseen, by a PCQI.

MMSR – C.

4.) The milk plant has a written Hazard Analysis for each kind or group of milk and/or milk products processed. A milk plant may group similar types of milk and milk products, or similar types of production methods together, if the hazards and procedures are essentially identical.

MMSR – C.

5.) The milk plant has controls at identified critical points (CCPs) and other preventive controls, as appropriate to the milk plant and the milk and/or milk products, for hazards not addressed by the *Grade “A” PMO.*

MMSR – C.

6.) The milk plant has established and implemented written procedures, including the frequency with which they are to be performed, for monitoring the preventive control and monitor the preventive controls with adequate frequency to provide assurance that they are consistently performed, for hazards not addressed by the *Grade “A” PMO.*

MMSR – C.

7.) The milk plant has established and implemented written corrective action procedures that shall be taken if preventive controls are not properly implemented, for hazards not addressed by the *Grade “A” PMO.*

MMSR – C.

8.) The milk plant is verifying that the preventive controls are consistently implemented and are effectively and significantly minimizing or preventing the hazards, for hazards not addressed by the *Grade “A” PMO.*

9.) The milk plant has validated that the preventive controls identified and implemented are adequate to control the hazard as appropriate to the nature of the preventive control and its role in the milk plant’s food safety system, for hazards not addressed by the *Grade “A” PMO.*

MMSR – C.

10.) The milk plant has established and is maintaining the required records documenting the implementation of the food safety plan. These records have not been falsified, for hazards not addressed by the *Grade “A” PMO*.

If the milk plant is determined not to be in [substantial compliance](#) with Appendix T. of the *Grade “A” PMO*, PHS/FDA shall formally notify the Rating Agency that a re-inspection/re-audit of the milk plant shall be required within sixty (60) days.

MMSR – C.

NOTE: If a re-inspection/re-audit is required following a PHS/FDA check rating/audit because of the milk plant not being in substantial compliance with Appendix T. of the Grade “A” PMO, then the milk plant shall initially be determined to be in substantial compliance with Appendix T. of the Grade “A” PMO and then shall achieve a SCR of ninety percent (90%) or higher on the re-inspection or shall receive an acceptable listing audit for NCIMS HACCP milk plants on a re-audit in order to be eligible for a listing on the IMS List.

MMSR – J. FORMS

Changes have been made to the following forms:

- FDA Form 2359, 2359h, and 2359i (Rating Reports)
- FDA Form 2359m (Dairy HACCP)

PROCEDURES

PROCEDURES -DEFINITIONS

Added “... applicable requirements of 21 CFR Parts 108, ~~110~~ 113 and 117 and ~~113~~...” text to the following Definitions:

C. ASEPTIC PROCESSING AND PACKAGING SYSTEM (APPS)

BB. RETORT PROCESSED AFTER PACKAGING SYSTEM (RPPS)

PROCEDURES – SECTION V

QUALIFICATIONS AND CERTIFICATIONS

F. FOOD SAFETY PLAN COMPLIANCE

An IMS listed milk plant shall comply with the applicable Food Safety Plan requirements cited in Appendix T. of the *Grade “A” PMO* as determined on a PHS/FDA check rating. Check ratings and any required re-inspection to determine compliance with Appendix T. shall be conducted only by personnel who have completed PHS/FDA *Grade “A” PMO Preventive Controls training for Regulatory Agencies.*

PROCEDURES – SECTION V

NOTE: If a re-inspection/re-audit is required following a PHS/FDA check rating/audit because of the milk plant not being in substantial compliance with Appendix T. of the Grade “A” PMO, then the milk plant shall initially be determined to be in substantial compliance with Appendix T. of the Grade “A” PMO and then shall achieve a SCR of ninety percent (90%) or higher on the re-inspection or shall receive an acceptable listing audit for NCIMS HACCP milk plants on a re-audit in order to be eligible for a listing on the IMS List.

PROCEDURES – SECTION VIII

E. QUALIFICATIONS AND CERTIFICATIONS

6. Food Safety Plan Compliance

An NCIMS HACCP IMS listed milk plant shall comply with the applicable Food Safety Plan requirements cited in Appendix T. of the *Grade “A” PMO* as determined on a PHS/FDA audit.

PROCEDURES – SECTION VIII

NOTE: If a re-audit is required following a PHS/FDA audit because of the NCIMS HACCP IMS listed milk plant not being in substantial compliance with Appendix T. of the *Grade “A” PMO*, then the milk plant shall initially be determined to be in substantial compliance with Appendix T. of the *Grade “A” PMO* and then shall receive an acceptable listing audit on a re-audit in order to be eligible for a listing on the IMS List.

HACCP PROGRAM

PMO – APPENDIX K