



Great Lakes Fruit, Vegetable & Farm Market EXPO

Michigan Greenhouse Growers EXPO

December 9 - 11, 2014

DeVos Place Convention Center, Grand Rapids, MI



Sweet Cider

Wednesday morning 9:00 am

Where: Grand Gallery (main level) Room D

Moderator: Ed Robinette, MSHS Trust Committee, Grand Rapids, MI

- 9:00 am The Delicate Transition from Sweet to Hard Cider, and Hard Cider Industry Update
- Mike Beck, Uncle John's Cider Mill, St. Johns, MI
- 9:40 am Food Safety Modernization Act – How It Will Impact Cider Makers
- Tim Slawinski, Emerging Issues Specialist, MDARD, Lansing, MI
- 10:00 am What Makes Your Cider Label Special?
- Bob Tritten, District Fruit Educator, MSU Extension, Flint, MI
- 10:30 am Cider Mill Inspections - Results and Plans
- Kevin Halfmann, Food & Dairy Division, MDARD, Lansing, MI
- 10:45 am Upcoming Changes in Food Safety Regulations
- Tim Slawinski, Emerging Issues Specialist, MDARD, Lansing, MI
- 11:00 am Session Ends

Michigan Cider Makers' Guild Annual Member Gathering to follow the Sweet Cider educational session

The Food Safety Modernization Act and Sweet Cider

Tim Slawinski, Michigan Department of Agriculture and Rural Development, Lansing, MI

The Food Safety Modernization Act (FSMA) represents the most sweeping change to food safety regulations in over 70 years. The Act was signed into law in 2011, with the intent to put more regulatory focus on prevention. To implement the requirements of the law, the FDA released seven proposed rules for public comment throughout 2013. Some revisions to those proposals were also released and are open for public comment until December 15, 2014. The final rules are expected to be released in late 2015 and early 2016. Understanding how those regulations may impact your business is very important, as some of the new requirements will take time and effort to implement.

The sweet cider industry will be impacted by these rules in several ways. Growing and harvesting the apples used to make unpasteurized cider will be covered by the Produce Safety Rule. This rule will establish science-based standards for the safe growing, harvesting, packing, and holding of raw produce. The standards focus on commonly identified routes of microbial contamination of produce. The requirements for agricultural water have gained the most attention so far. The standards will require inspection of the water source (under the farmer's control) and periodic testing. The rule also addresses manure, compost and other additions to the soil, farm worker hygiene, animals in growing area, equipment, tools and buildings.

The Preventive Controls for Human Food Rule applies to many facilities that manufacture, pack or hold human food and will require firms to have a written Food Safety Plan. Within the Food Safety Plan, firms will be required to have a hazard analysis, preventive controls, monitoring, corrective action, verification and validation. Allergens, sanitation, supplier verification and process controls are all included in this plan. Firms covered by the Juice HACCP regulation are exempt from the majority of this rule. Retail Food Establishments (firms selling direct to the consumer) are also not covered by this rule. Therefore, unpasteurized cider being sold direct to the consumer would not be covered. All state and local regulations will continue to apply to those types of operations.

The Sanitary Transportation Rule sets requirements for sanitary transportation practices and provides clarity of responsibility of the parties involved. With some exceptions, this rule will apply to shippers, receivers, and carriers who transport food in the United States by motor or rail vehicle. This rule may impact the transport of fresh apples, the transport of bulk juice for further processing and finished products that require temperature control.

The Intentional Adulteration Rule applies to facilities with over \$10,000,000 in annual sales that manufacture, pack or hold human food. The proposed rule requires measures to address vulnerable processes in order to prevent acts intended to cause large-scale public harm. A food defense plan is required that has HACCP-type requirements for key vulnerabilities identified. Liquid receiving, loading, storage and handling are all key activity types that would fall under this regulation. Therefore, cider operations that meet the annual sales requirement may be impacted by this rule.

There is still a chance to comment on some of these rules (until 12/15/14) and potentially impact the final regulations. During this session, you will have the opportunity to better understand how each of these rules may or may not impact your operation.