

INDEX

QUALITY ASSURANCE GUIDELINES

	SECTION
FEDERAL REGULATIONS	I
General Labeling Requirements	
Current Good Manufacturing Practice	
Standard of Identity	
FDA Regulations for Thermally Processed Foods Packaged in Hermetically Sealed Containers and Acidified Foods	
Dressing and Sauce Conditional Exclusion from Acidified Food Regulations	
Part 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food	
YOUR RIGHTS AND OBLIGATIONS	II
FDA Factory Inspection Procedures and Authority	
DICTIONARY OF DRESSINGS & SAUCES	III
Dressings	
Condiment Sauces	
Mustard	
FDA's Compliance Policy Guide for Mustard	
MICROBIOLOGICAL GUIDELINES	IV
Definition of Terms	
Sources of Microorganisms	
The Microorganisms	
Sampling of Microorganisms	
Testing for Microorganisms	
Antimicrobial Effects of Other Ingredients	
General Means to Control Microorganisms	
Acid Food and Microbial Spoilage	
Microbiological Preservation Chart for Salad Dressings	
Microbiological Preservation Notes	
Microbiological Preservation Guidelines References	
<i>Listeria</i> Guidelines	
PRODUCT SPECIFICATION GUIDELINES	V
Cheese & Dairy	
Edible Oils	
Eggs	
Gums/Starches/Stabilizers	
Miscellaneous	
Mustard	
Packaging	

Potable Water

INDEX (cont.)

	SECTION
PRODUCT SPECIFICATION GUIDELINES (cont.)	
Preservatives	
Spices/Seasonings	
Sweeteners	
Tomato Products	
Vinegar	
BULK CARRIER GUIDELINES	VI
Scope, Purpose, Use	
Truck and Rail Car Order	
Truck and Rail Car Furnishing	
Truck and Rail Car Loading	
Truck and Rail Car Transporting and Delivery	
Truck and Rail Car Unloading	
Food Security Measures	
References	
PRODUCTION DOCUMENTATION GUIDELINES	VII
Introduction	
Raw Materials	
Pre-Processing	
Processing and Packaging	
Warehousing	
Shipping	
Distribution	
Special Product Information	
Record Retention	
PRODUCTION CLEAN-UP GUIDELINES	VIII
Purpose	
Scope	
Key Components	
Points to Consider	
Cleaning Protocols	
References	
SENSORY EVALUATION GUIDELINES	IX
Purpose of Sensory Evaluation	
Types of Sensory Tests	
Uses for Sensory Evaluation	
Implementation of Sensory Evaluation	
References	

INDEX (cont.)

	SECTION
PRODUCT RETRIEVAL PROCEDURES	X
Analysis of FDA Recall Guidelines	
A Product Retrieval Blueprint for Action	
Food & Drug Regulation Title 21, Chapter 1, Subchapter A, Part 7, 7.1 through 7.49	
Methods for Conducting Recall Effectiveness Checks	
INDUSTRY GUIDELINES	XI
Managing Risks from Food Allergens	
Handling Product Tampering/Contamination Incidents	
Guidelines for the Handling of Salad Dressings at Foodservice Establishments	
Considerations in the Production of Shelf Stable, Hot Filled Salsa	
Portion Control Containers in Direct Contact with Foods	
Vendor/Supplier Information Packet	
Challenge Study Guidelines	
HAZARD ANALYSIS AND CRITICAL CONTROL POINT PROGRAM (HACCP) GUIDELINES	XII
Hazard Analysis and Critical Control Point Program (HACCP Guidelines)	
Section A – HACCP Guidelines	
Section B – Generic HACCP Plan for Mayonnaise	
FOOD INDUSTRY AUDIT GUIDELINES	XIII
Users Guide	
Building Exterior	
Personnel	
Plant Design & Maintenance	
Pest Control Program	
Raw Materials Purchasing, Receiving, Storage & Transportation	
Process Control	
Employee Hygiene & Current Good Manufacturing Practices (cGMPs)	
Quality Systems Program	
Sanitation Program	
Hazard Analysis Critical Control Point (HACCP) Program	
Food Allergen & Sensitivity Program	
Product Recall & Traceability Audit	
References	