Food safety

Acidified and Canned Foods (21 CFR 114/113)

One day to understand what the FDA requires of low-acid canned foods and acidified foods exported to the United States: facility registration, process filing, the role of the process authority, pH control, container closure and records. Intended for canneries and makers of acidified products, it uses your schedules, retort logs and seam checks to prepare for an inspection.

Duration : 1 day

Objectives

1. Distinguish, from equilibrium pH and water activity, a low-acid food, an acidified food and a product outside the scope of these rules
2. Explain the obligations of facility registration and process filing with the FDA
3. Identify the required control points: scheduled thermal process, acidification, container closure, cooling water
4. Apply the rules for keeping and reviewing production records expected at inspection
5. Handle a process deviation, from holding the batch to the process authority's decision

Programme

Day 1 — morning

• The US framework: FSMA, the preventive controls of part 117 and the particular place of parts 113 and 114

• Scope: low-acid foods in hermetically sealed containers, acidified foods, naturally acidic products, the pH 4.6 threshold

• Facility registration, filing of the scheduled process, role of the process authority

• Supervision of operations by trained personnel and responsibilities in the plant

Day 1 — afternoon (workshop)

• Acidification control: measuring equilibrium pH, calibrating the pH meter, frequency of checks

• Thermal processing: scheduled process, critical factors, instruments on retorts and pasteurisers

• Container closure: visual checks, seam teardown, frequencies and records

• Workshop: review of a production record and handling of a deviation on a batch from your site

Teaching methods

• Guided reading of parts 113 and 114 of title 21, with a French-English glossary of key terms

• Exercises on your scheduled processes, retort logs and pH readings

• Case study of a process deviation, from detection to the decision to release or destroy

• Quiz at the lunch break and end-of-day test

Assessment and documents

Knowledge test at the end of the day, reaction survey at D+1. Numbered training certificate, verifiable online, for each participant; training report handed to the company, with the workshop's observations on your records.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

For other products exported to the United States, the course “FSMA Preventive Controls (21 CFR 117), PCQI” covers the food safety plan. The course “Canning Technology: Seaming and Sterilisation” goes deeper into seaming and the retort over two days.

Practical information

Duration	1 day
Audience	Quality, production, retort operators, seam inspectors, export
Prerequisites	Knowledge of the basics of the HACCP plan
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Does this day replace the FDA-recognised supervisor school?
No. The rules require certain operations to be supervised by a person trained at a school recognised by the FDA. This day helps your teams understand the requirements and keep the records; it does not deliver that attestation.

Is our product an acidified food or a low-acid food?
It depends on its equilibrium pH, its water activity and how the acidity is obtained. The morning gives the classification method; bring your technical data sheets to apply it to your range. In case of doubt, the decision rests with a process authority.

Who should attend?
Quality and production managers, retort and pasteuriser operators, seam inspectors and the person who handles the export file for the United States.

Is it useful if we do not export to the United States yet?
Yes, as soon as a US buyer contacts you. It lets you measure what has to be put in place before the first shipment: registration, process filing, instruments and records.