Common Mistakes in HACCP

Products for Export Only

Disclaimer: This information supplements HACCP training, which is available through the Marine Advisory Program at http://www.uaf.edu/map/haccp.html. Regulations are occasionally changed and subject to interpretation by consumers and agencies.

#1 Forgetting about the export-only exemption to the HACCP regulation

Before the HACCP regulation was written items that were intended for export only were largely ignored by regulatory agencies; the focus was on domestic products. This is no longer the case. If processors wish to exempt an export-only product from the HACCP regulation they must comply with section 801(e) of the Food Drug and Cosmetic Act, found at http://www.fda.gov/opacom/laws/fdcact/fdcact8.htm.

(e) (1) A food, drug, device, or cosmetic intended for export shall not be deemed to be adulterated or misbranded under this chapter if it

   (A) accords to the specifications of the foreign purchaser,
   (B) is not in conflict with the laws of the country to which it is intended for export,
   (C) is labeled on the outside of the shipping package that it is intended for export, and
   (D) is not sold or offered for sale in domestic commerce.

You need to have a letter from your foreign buyer acknowledging that you are not fulfilling the HACCP regulation, that the process and/or ingredients you are using are the ones they want, and that the product is legal in their country. This letter needs to be available to your regulatory inspector. You will also need to have “for export only” clearly marked on the package and you will need to ensure that none of this product will end up in domestic markets.

#2 Using unknown ingredients

Even though you have the above-described letter from your buyer, you still must use known ingredients in your product. If the label of an additive is in a foreign language you must have a translation of the label and the ingredient must be included in your product description and hazard analysis.

For many of the ancillary products this is a better option than complying with the HACCP regulation because sometimes the end user and preparation method is unknown.