Food and Drug Administration, HHS

§ 120.6

Critical limit means the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a critical control point to prevent, eliminate, or reduce to an acceptable level the occurrence of the identified food hazard.

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Culled means separation of damaged fruit from undamaged fruit. For processors of citrus juices using treatments to fruit surfaces to comply with §120.24, culled means undamaged, tree-picked fruit that is U.S. Department of Agriculture choice or higher quality.

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Food hazard means any biological, chemical, or physical agent that is reasonably likely to cause illness or injury in the absence of its control.

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Importer means either the U.S. owner or consignee at the time of entry of a food product into the United States, or the U.S. agent or representative of the foreign owner or consignee at the time of entry into the United States. The importer is responsible for ensuring that goods being offered for entry into the United States are in compliance with all applicable laws. For the purposes of this definition, the importer is ordinarily not the customs broker, the freight forwarder, the carrier, or the steamship representative.

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Monitor means to conduct a planned sequence of observations or measurements to assess whether a process, point, or procedure is under control and to produce an accurate record for use in verification.

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Processing means activities that are directly related to the production of juice products.

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Sanitation controls. Each processor shall have and implement a sanitation standard operating procedure (SSOP) that addresses sanitation conditions and practices before, during, and after processing. The SSOP shall address:

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Safety of the water that comes into contact with food or food contact surfaces or that is used in the manufacture of ice;

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Condition and cleanliness of food contact surfaces, including utensils, gloves, and outer garments;

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Prevention of cross contamination from insanitary objects to food, food packaging material, and other food contact surfaces, including utensils,