

MSDH Division of Food Protection  
Susan Bates  
September 28, 2018

# FOOD SAFETY AND SUSTAINABILITY FOR MISSISSIPPI MANUFACTURED FOODS

Mississippi State Department of Health



## FOOD SAFETY AND SUSTAINABILITY FOR MISSISSIPPI MANUFACTURED FOODS

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MSDH Office of  
Environmental Health

Milk/Bottled  
Water

Onsite  
Wastewater

Water Supply

Food Protection

Entomology

Institutional Services

Boiler Pressure

# FOOD SAFETY AND SUSTAINABILITY FOR MISSISSIPPI MANUFACTURED FOODS

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Division of Food Protection

Retail Food  
Establishments

Manufactured Food  
Facilities



## Manufactured Foods Regulatory Program Standards

- ❖ Promotes a Nationally Integrated Food Safety System
- ❖ Promotes Equivalency among Federal and State Programs
- ❖ Provides a Uniform Foundation for Regulators

## **Manufactured Food Regulatory Program Standards**

**Standard 1 – Regulatory Foundation**

**Standard 2 – Training Program**

**Standard 3 – Inspection Program**

**Standard 4 – Inspection Audit Program**

**Standard 5 – Outbreak and Hazards Response**

## **Manufactured Food Regulatory Program Standards**

**Standard 6 – Compliance and Enforcement**

**Standard 7 – Industry and Community Relations**

**Standard 8 – Program Resources**

**Standard 9 – Program Assessment**

**Standard 10 – Laboratory Support**

## Manufactured Food Regulatory Program Standards

### Standard 2 – Training

Written Training Plan that includes

- ❖ Online and classroom coursework
- ❖ Field Training
- ❖ Advanced Food Inspection Training



## Manufactured Food Regulatory Program Standards

### Standard 3 – Inspection Program

Written Inspection Program that includes

- ❖ Risk Based Inspection
- ❖ Inspection / Inspection Report Procedures
- ❖ Complaint Response
- ❖ Recall System
- ❖ Sampling Procedures

## **Manufactured Food Regulatory Program Standards**

### **Standard 7 – Industry and Community Relations**

#### **Communicating with Industry and Consumers**

- ❖ **Mississippi Manufactured Food Bulletin**
- ❖ **MSDH Manufactured Food Mailbox**

# FOOD SAFETY AND SUSTAINABILITY FOR MISSISSIPPI MANUFACTURED FOODS

The screenshot shows the Mississippi State Department of Health website. The header includes the department's logo, name, and social media icons for Facebook, Twitter, Instagram, and an 'info' icon. Navigation links for 'LOCATIONS', 'CONTACT', 'TOPICS A-Z', and 'SEARCH' are also present. The main content area is titled 'Food Code and Food Facility Permits' and features a 'Recommend 2' button and a 'Select Language' dropdown. A paragraph states that the Mississippi Food Code follows national standards from the U.S. Food and Drug Administration. Below this are two columns: 'Retail Food program' and 'Manufactured Food program', each listing included businesses and a 'VIEW' link. To the right is a 'Pay permit fees' button with a dollar sign icon. At the bottom, there are links for 'Cottage Foods' and 'Milk & Bottled Water'. A 'News You Need' sidebar on the left includes a subscription form and a 'Contact' section with contact information for the MSDH Food Protection division.

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Facebook Twitter Instagram info LOCATIONS CONTACT TOPICS A-Z SEARCH

Menu

Regulation & Licensure

Food Facilities and Permits

Cottage Foods

Forms

Manufactured Foods

Manufactured Foods Bulletins

Permits

Regulations

Retail food

News You Need

email address

SUBSCRIBE

Get health news, disease updates, inspection results and much more with our e-mail newsletter

Food Code and Food Facility Permits

Recommend 2 Select Language

The Mississippi Food Code follows the national standards for food safety issued by the U.S. Food and Drug Administration.

**Retail**  
Food program

Includes:

- Restaurants
- Fast food
- Caterers
- Bakeries and doughnuts
- Coffee shops

and others.

VIEW

**Manufactured**  
Food program

Includes:

- Food processors
- Food warehouses
- Food vending companies
- Re-packers
- Ice plants

and others.

VIEW

**Pay permit fees**

**Cottage Foods**  
Made at home →

**Milk & Bottled Water**  
Full information →

**Contact**

For more information about food safety, food permits, and food inspections, contact the MSDH Food Protection division at (601) 576-7689.

# FOOD SAFETY AND SUSTAINABILITY FOR MISSISSIPPI MANUFACTURED FOODS

## Manufactured Foods


Manufactured Foods Bulletins

Permits

Regulations

Retail food

### News You Need

 SUBSCRIBE

Get health news, disease updates, inspection results and much more with our e-mail newsletter

### Facility types

The MSDH Division of Food Protection's Manufactured Food inspectors conduct inspections of food manufacturing facilities and warehouse distribution facilities in the State of Mississippi. These facilities include food processors, food repackers, and food vending companies, food warehouses, processing plants, ice plants and seafood processors. (Facilities that process meat and poultry products are regulated by the Mississippi Department of Agriculture and Commerce and the USDA Food Safety Inspection Service.)

### Inspections

MSDH Manufactured Food inspectors conduct a comprehensive review of sanitation practices, product labels, recall plans and Hazard Analysis Critical Control Points plans. Food and water samples may also be collected during inspections. All Manufactured Food inspectors who inspect specialized processing operations must complete advanced training in that area prior to conducting independent inspections.

### Getting Started

with food manufacturing

Steps to take before your food manufacturing business can become operational.

[VIEW](#)

### Obtain a Permit

before you open

Submitting required information, schedule of fees, and making payments.

[VIEW](#)



[Make a complaint](#)



[Food recalls](#)

### Inspections

What to expect on a visit →

### Permit Payments

How to pay online →


### Regulations and Resources

for manufactured foods →

### Bulletins

Mississippi Manufactured Foods Bulletin →

# FOOD SAFETY AND SUSTAINABILITY FOR MISSISSIPPI MANUFACTURED FOODS



MISSISSIPPI STATE DEPARTMENT OF HEALTH

[f](#) [t](#) [i](#) [info](#) [LOCATIONS](#) [CONTACT](#) [TOPICS A-Z](#) [SEARCH](#)

## Menu

- Regulation & Licensure
- Food Facilities and Permits
- Cottage Foods
- Forms
- Manufactured Foods
- Manufactured Foods Bulletins
- Permits
- Regulations
- Retail food

### News You Need

email address

[SUBSCRIBE](#)

Get health news, disease updates, inspection results and much more with our e-mail newsletter

## Manufactured Foods Bulletins


[f](#) Recommend 0

- ▶ **Mississippi Manufactured Foods Bulletin** PDF 209KB  
March 2018
- ▶ **Mississippi Manufactured Foods Bulletin** PDF 148KB  
March 2017

PDF To view/print pdf documentation you will need Adobe Reader

Our free newsletter includes monthly disease updates:  [+](#)

[error on this page?](#)



## Healthy Delta Action Kit

All across Mississippi, people are taking small steps to eat smarter and get active.

[View the Action Kit ▶](#)

## MSDH Contacts

- ❖ Bureau of Public Water Supply (601) 576-7518
- ❖ Division of On-Site Wastewater (601) 576-7150
- ❖ Division of Milk and Bottled Water (601) 576-7606
- ❖ Manufactured Food Mailbox [mfgfood@msdh.ms.gov](mailto:mfgfood@msdh.ms.gov)

# MSDH DIVISION OF FOOD PROTECTION

## [WWW.HEALTHYMS.COM](http://WWW.HEALTHYMS.COM)

Serena Johnson, Director  
(601) 576-8870  
[Serena.johnson@msdh.ms.gov](mailto:Serena.johnson@msdh.ms.gov)

Suzette Bass - Retail/Manufactured Foods  
South Region  
(228) 575-4093  
[Suzette.bass@msdh.ms.gov](mailto:Suzette.bass@msdh.ms.gov)

Susan Bates - Manufactured Foods  
North Region  
(662) 323-4559  
[Susan.bates@msdh.ms.gov](mailto:Susan.bates@msdh.ms.gov)

Amanda Hughes Birdwell - MFRPS  
Coordinator/Manufactured Foods  
Central Region  
(601) 576-7256  
[Amanda.hughes@msdh.ms.gov](mailto:Amanda.hughes@msdh.ms.gov)

Susan Checkley - Manufactured  
Foods  
South Region  
[Susan.checkley@msdh.ms.gov](mailto:Susan.checkley@msdh.ms.gov)

Dawn Spatzer - Manufactured Foods  
South Region  
[Dawn.spatzer@msdh.ms.gov](mailto:Dawn.spatzer@msdh.ms.gov)

# MSDH DIVISION OF FOOD PROTECTION

Thank you!