

Procedures for Determining a Recall

Health Hazard Evaluation. Your plan must specify a method for

determining how you will decide whether to conduct a recall if your product is adulterated or misbranded and is in commerce. Evaluating the nature and extent of the health risks associated with the product is one method for doing so. If you choose to assess the health hazards, you should take the following into account:

- ◇ Whether any illness or injuries have already occurred from eating the product;
- ◇ What hazards target various segments of the population, (e.g., children, the elderly, immune-compromised individuals, etc.), with particular attention paid to those individuals at greatest risk;
- ◇ How serious is the health hazard to which the at-risk population would be exposed;
- ◇ How likely is the hazard to occur; and
- ◇ What would happen if it did.

Here are some examples that you may want to consider when developing your recall plan. This list is not all inclusive, but it will help stimulate your thinking.

- ◇ Undeclared allergen – What health hazards may arise if product shipped from your plant containing an undeclared allergen is consumed?
- ◇ Consumer complaints – What are the health hazards if you receive a consumer complaint about a foreign material such as glass or metal in the product that has been shipped from your establishment?
- ◇ Under processing – What are the health hazards if you discover that some of the products have been under processed? If your plant produces ready-to-eat product and raw product, will the hazards for these be different?