

EL SISTEMA DE CONTROL DE ALIMENTOS EN EEUU

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Sistemas de Control de los Alimentos

Objetivos:

1. Proteger la salud pública reduciendo el riesgo de enfermedades transmitidas por los alimentos
2. Proteger a los consumidores de alimentos insalubres, malsanos, indebidamente etiquetados o adulterados
3. Contribuir al desarrollo económico manteniendo la confianza de los consumidores en el sistema alimentario y estableciendo una base normativa sólida para el comercio nacional e internacional de alimentos



FAO/OMS

Razon de la demora de fsma es por lo receptivos de comentarios de la industria
Un condición imprescindible para alcanzar esos objetivos es la cooperación y participación activa de todas las partes interesadas implicadas en la cadena alimentaria, “de la granja a la mesa”

No obstante, en muchos países, los sistemas nacionales de control de los alimentos no pueden garantizar un suministro adecuado de alimentos inocuos para los consumidores nacionales ni cumplir los requisitos sanitarios y fitosanitarios internacionales para la exportación de alimentos. El fortalecimiento de la capacidad se promueve en respuesta a esas preocupaciones. Debe desempeñar además un papel decisivo en el establecimiento de un sistema moderno de control de los alimentos, basado en la ciencia y el análisis de riesgos, y que pueda:

- reducir los riesgos crónicos y agudos que puedan dar lugar a que los alimentos sean nocivos para los consumidores (es decir, mejorar la inocuidad de los alimentos);

- reducir los atributos negativos de los alimentos, como estado de descomposición, contaminación con suciedad, decoloración, etc., y mejorar los atributos positivos, como origen, color, aroma o textura, que aumentan su valor para los consumidores (es decir, mejorar la calidad de los alimentos), y

- garantizar a los consumidores nacionales y a los países importadores que los alimentos son inocuos y responden a sus expectativas.

Elementos Básicos de un SCA



Legislación y reglamentos alimentarios



Gestión del control de los alimentos



Servicios de inspección



Servicios de laboratorio: seguimiento y datos epidemiológicos de los alimentos



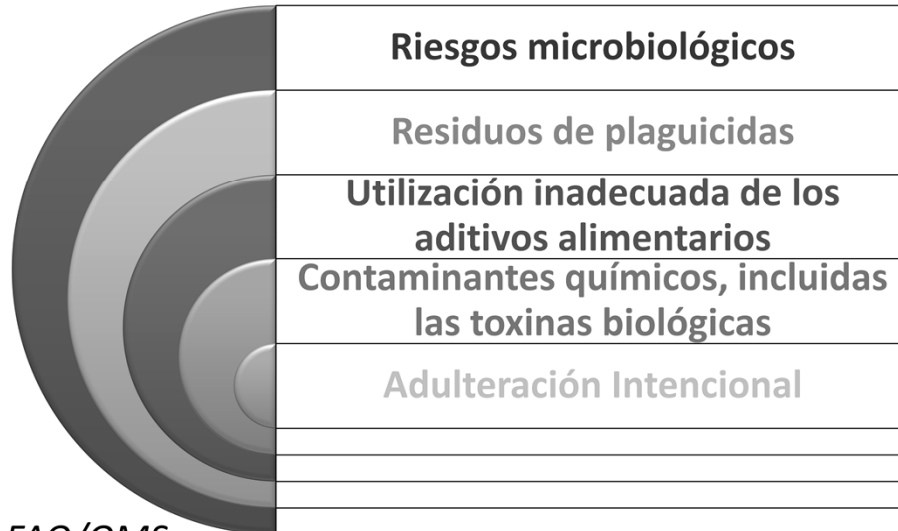
Información, educación, comunicación y capacitación




Esto sale de un documento de FAO
Países basan sus sistemas en este documento

Sistemas de Control de los Alimentos

Preocupaciones de control principales:



 **FAO/OMS**

Aspectos importantes en un SCA

FSMA se enfoca solamente en contaminantes microbiológicos y algo de adulteración intencional. Pero no tiene que con pesticidas, toxinas ni aditivos químicos

Brotos que hubo en estados unidos dio pie al FSMA

Gobierno de EEUU

Sistema de Registro Federal Oficial

The US Federal Register System o

el Sistema de Registro Oficial Federal

Parte de la **Administración Nacional de Archivos y Registros**

Acta del Registro Federal de 1935

Acta de procedimientos Administrativos de 1946

Código de Regulaciones Federales CFR

Publicación de documentos públicos

Periodos de participación y comentarios

30 días mínimo de plazo para efectivizar regulaciones luego de ser publicadas

Incluye declaraciones y procedimientos de las agencias



CFR 21 – FDA
CFR 9 USDA

Gobierno de EEUU
Ministerios... Departamentos

***The United States Department of
Agriculture***

- Ministerio de Agricultura
- **USDA**

www.usda.gov



***The United States Department of
Health and Human Services***

- Ministerio de Salud y
Servicios Humanos
- **USHHS**

www.hhs.gov



Gobierno de EEUU

Agencia de Protección Ambiental

The Environmental Protection Agency (EPA) o
la **Agencia de Protección Ambiental**

Agencia independiente

Responsable de proteger la salud humana y ambiental

EPA hace análisis de riesgos, registra el uso de pesticidas, prescribe el etiquetado y otros requisitos regulatorios para prevenir efectos adversos en la salud de consumidores y el ambiente

**EPA establece los niveles legales máximos
permisibles de residuos de pesticidas en
alimentos domésticos e importados**

Oficina de Programas de Pesticidas (OPP)

TOLERANCIAS o LM

Sección 408 del Acta FD&C

Title 40 Partes 180-186 del US CFR



No hay un ministerio de ambiente, pero existe una agencia independiente
Se encargan de aprobar la fabricación, el uso y los límites... de pesticidas

Gobierno de EEUU

Aduanas y Protección Fronteriza

The **US Customs and Border Protection (US CBP)** o
el **Servicio de Aduanas y Protección Fronteriza** de los EEUU
Antes Agencia del Ministerio del Tesoro (Department of Treasury)

Ahora del Ministerio de Seguridad Interna (Homeland Security)
Responsable de determinar y recolectar los impuestos y tarifas de importación por parte de importadores o exportadores.

Acta de Organización de Aduanas, 1789

Acta de Tarifas, 1930

Title 19 USC 1201 del US CFR

Acta de Comercio, 2002

Acta de Modernización de Aduanas



CBP – Antes era el ministerio del tesoro – despues del 9/11 los saco y los creo en el dep. Homeland Security. Ellos son el primer filtro para exportar a Estados Unidos

GOBIERNO DE EEUU

ALCOHOL, TABACO Y ARMAS DE FUEGO

The *Bureau of Alcohol, Tobacco and Firearms (ATF)* o

el **Buró de Alcohol, Tabaco y Armas de Fuego** de los EEUU

Agencia del **Ministerio del Tesoro/ Finanzas (Department of Treasury)**

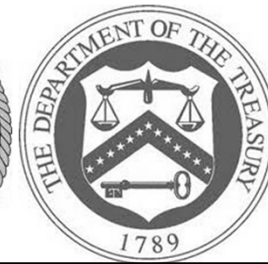
Responsable de hacer cumplir las leyes que cubren la producción, distribución y etiquetado de bebidas alcohólicas

Title 18 CFR

Excepto vinos con menos de 7% de alcohol (FDA)

Adulteraciones

Aditivos y colorantes, pesticidas o contaminantes



Gobierno de EEUU

Comisión Federal de Comercio

The **Federal Trade Commission (FTC)** o
la **Comisión Federal de Comercio**

Agencia independiente del gobierno de EEUU

**Responsable de la promoción de la protección al consumidor y la
eliminación o prevención de practicas de negocios anti-
competitivas (monopolios).**

Buró de Protección al Consumidor

División de Practicas de Publicidad

Declaraciones engañosas o no substanciadas

Acta del FTC, 1914

Title 15 USC 41 del US CFR



Protegen al consumidor. Antimonopolio

Precios no competitivos que afecten a otros comercializadores

The United States Department of Agriculture

Ministerio de Agricultura

APHIS.	Animal and Plant Health Inspection Service
FSIS.	Food Safety and Inspection Service
GIPSA.	Grains Inspection Packers and Stockyards Administration
FGIS.	Federal Grain Inspection Service
FAS.	Foreign Agricultural Service
ARS.	Agricultural Research Service
AMS.	Agricultural Marketing Service
ERS.	Economic Research Service



Usualmente USDA tiene mas presupuesto

La mision de USDA es promover productos americanos

APHIS – Sanidad agropecuaria, animal y vegetal. No tiene que ver inocuidad. Ejemplo: mango... APHIS exige meterlos en agua caliente para matar larvas de mosca...esto puede generar problema de inocuidad por salmonella.

APHIS

APHIS

The Animal and Plant Health Inspection Service o

el **Servicio de Inspección de Salud Animal y Vegetal**

Responsable de la protección y promoción de la salud en el sector agrícola
APHIS es responsable de la evaluación y análisis de los riesgos asociados con la importación y exportación de productos agrícolas, plantas y animales

Salud animal y vegetal

Admisibilidad de productos

Cuarentenas: PPQ

Bienestar animal

Erradicación de pestes y enfermedades

Protección fronteriza

Protección de especies en peligro de extinción

Seguridad de productos biotecnológicos



Basicamente es sanidad agropecuaria. Enfermedades en animales y plantas
Programa de cuarentenas- determinan si un producto es admisible o no. Hay una lista de admisibles

APHIS

Leyes:

Acta de Plantas y Cuarentena

Acta de Protección de Plantas

Acta de Miel de Abejas

Acta Federal de Semillas

Regulaciones de Importación y Exportación de Animales:

19 CFR 1306

21 USC 103, 105, 134

Acta de Especies (plantas) en Peligro

Acta de Protección de la Salud Porcina

Acta de Toxinas de Suero Viral

Entre otras...



APHIS PPQ Y VS

Plant Protection and Quarantine Program (PPQ)

Programa de Protección de Plantas y Cuarentenas

Conduce actividades en los puertos para prevenir la introducción de y distribución de plagas extranjeras

APHIS Veterinary Services (VS)

Servicios Veterinarios

Rol de proteger la salud animal

Ganado

Aves

Otros animales



Estos son dos programas de APHIS

FSIS

FSIS

The Food Safety and Inspection Service o

el **Servicio de Inspección e Inocuidad de Alimentos**

Responsable de asegurar la integridad de los productos cárnicos y avícolas y huevos procesados en comercio internacional e interestatal

FSIS es responsable de la evaluación y análisis de riesgos asociados con la producción de productos alimenticios que contengan más de 2% de carne o pollo entre sus componentes

Integridad:

1. Inocuo/ seguro
2. Completo, integro
3. Etiquetado adecuadamente



2% res

2.5% pollo

FSIS
1-212



Leyes:

Acta Federal de Inspección de Cárnicos

Acta Federal de Inspección de Aves

Inspección oficial permanente:

Antemortem: Enfermedades

Postmortem: Inocuidad y Calidad

Drogas y Residuos de Drogas y Químicos

Laboratorios Oficiales

Acta de Reducción de Patógenos (Megaregla):

POES

HACCP

Muestreo de Patógenos: *Salmonella* y *E. coli*

Productos Derivados de Huevo Líquido (congelado, deshidratado)

Producción de bagres (catfish)

Programas de Educación al Consumidor (Hotline)



NACMCF
NACMPI

National Advisory Committees

Este curso es FSMA no tiene nada que ver con carnes

AMS

The Agricultural Marketing Service o
el **Servicio de Mercadeo Agrícola**

Responsable de facilitar el mercadeo de productos agrícolas en mercados domésticos e internacionales y de promover un mercado domestico competitivo y eficiente

AMS es responsable del establecimiento de normas o estándares (grados) de calidad y estándares para vegetales y otros productos

U.S. DEPARTMENT OF AGRICULTURE



AGRICULTURAL MARKETING SERVICE



FAS

The **USDA Foreign Agricultural Service (USDA-FAS)** o
el **Servicio de Agricultura Foránea/ Extranjera**

Responsable de vincular la agricultura de EEUU al mundo

Punto de Contacto de MSF: Codex, OIE, CIPF

Food and Agricultural Import Regulations and Standards report (FAIRS)

Residuos de pesticidas permitidos

Etiquetado de alimentos y estándares

Medidas SPS

Aditivos de alimentos aceptables

Requisitos de Certificación y Muestreo

Programas:

Políticas de comercio

Desarrollo de mercados y asistencia para exportar

Datos y análisis de mercados

Desarrollo internacional

Programa de importación de azúcar

Programa de importación de lácteos



Tiene que ver con negociaciones y comercio con otros países

ARS

Agricultural Research Service, o

Servicio de Investigación Agropecuaria y Agrícola

Extension del conocimiento científico y soluciones a los problemas agrícolas bajo sus cuatro áreas:

Nutrición, inocuidad y calidad de alimentos

Producción y protección animal

Recursos naturales y sistemas agrícolas sostenibles

Producción y protección de cultivos



www.ars.usda.gov



Requerimientos para Exportadores: *Productos Cárnicos, Avícolas y de Huevo*



Tener equivalencia: el gobierno de Estados Unidos acepta el sistema de inspección del país exportador y no hay necesidad de inspección. Esto tiene que ver con carne, pollo y huevo.

Acta Federal de Inspección de Carnes:

Mega Regla: Regla de reducción

**The United States
Department of Health and Human Services**

Ministerio de Salud y Servicios Humanos

CDC. Center for Disease Control and Prevention

FDA. Food and Drug Administration

CFSAN. Center for Food Safety and Applied Nutrition

CVM. Center for Veterinary Medicine



Gobierno de EEUU

Vigilancia y Prevención

The **Centers for Disease Control and Prevention (CDC)** o
el **Centro de Prevención y Control de enfermedades**
Agencia del *Ministerio de Salud y Servicios Humanos*
**Responsable de investigar brotes de enfermedades transmitidas
por alimentos , encuestas y estudios de problemas de salud
ambientales y crónicos.**
CDC también administra programas nacionales de prevención y
control de enfermedades transmitidas por vectores.





Foodborne Outbreaks

Foodborne Outbreaks

Multistate Outbreaks

► **List of Selected Multistate Foodborne Outbreak Investigations**

CDC's Role in Outbreak Investigations

MMWR Reports

Investigating Outbreaks

Surveillance and Reporting

Prevention and Education

[Food Safety](#) > [Foodborne Outbreaks](#) > [Multistate Outbreaks](#)

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List of Selected Multistate Foodborne Outbreak Investigations

When two or more people get the same illness from the same contaminated food or drink, the event is called a foodborne disease outbreak. The list on this page primarily represents multistate foodborne outbreak investigations since 2006 where CDC was the lead public health agency. For a complete listing of reported outbreaks please use the [Foodborne Outbreak Online Database \(FOOD\)](#) tool.

Public health officials [investigate outbreaks](#) to control them, so more people do not get sick, and to learn how to [prevent](#) similar outbreaks from happening in the future.

List of Selected Outbreak Investigations, by Year

2014

- [Organic Sprouted Chia Powder](#) – *Salmonella* Newport, *Salmonella* Hartford, and *Salmonella* Oranienburg
- [Raw Clover Sprouts](#) – *Escherichia coli* O121
- [Ground Beef](#) – *Escherichia coli* O157:H7
- [Roos Foods Dairy Products](#) – *Listeria monocytogenes*
- [Tyson Chicken](#) – *Salmonella* Heidelberg
- [Raw Cashew Cheese](#) - *Salmonella* Stanley

On this Page

- [Outbreaks by Year](#)
 - [2014](#)
 - [2013](#)
 - [2012](#)
 - [2011](#)
 - [2010](#)
 - [2009](#)
 - [2008](#)
 - [2007](#)
 - [2006](#)
- [Outbreaks by Pathogen](#)
 - [E. coli](#)
 - [Listeria](#)
 - [Salmonella](#)
 - [Other Pathogens](#)

More Related Links

[Foodborne Outbreak Tracking and Reporting](#)

[Multistate Outbreaks Linked to Animals and Animal Products](#)

[CDC and Food Safety](#)

[Outbreak Response and Prevention Branch](#)

[Division of Foodborne, Waterborne, and Environmental Diseases](#)



Foodborne Outbreak Tracking and Reporting

CDC captures national foodborne outbreak data from local and state public health departments then analyzes and makes it publically available online.

Foodborne disease outbreak surveillance tracks and reports the foods, germs, and settings where outbreaks occur and increases our understanding of its impact on human health. This is the first step towards prevention. More...

Protect Yourself When Eating Out
Learn some tips to prevent food poisoning
[Learn More >](#)

1 2 3 4



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What's this?

Foodborne Outbreak Tracking and Reporting Topics



Overview
Captures, evaluates, and reports national foodborne disease outbreak data ...



Surveillance
Investigates and tracks outbreaks to identify associated foods, pathogens, and settings...



Reporting Foodborne Outbreaks
Learn about CDC's online systems for reporting and accessing foodborne outbreak data...



Data, Statistics, & Publications
Provides key information about foods, pathogens, and settings linked to foodborne outbreaks...



Outbreak Notices

Multistate Foodborne Outbreaks

Spotlight

Foodborne Disease Outbreaks, 2011-2012*	
Outbreaks reported	1,628
Cases of illness	29,112
Hospitalizations	1,752
Deaths	68

Tracking and Reporting Foodborne Outbreaks

Contact Us:

Centers for Disease Control and Prevention
1600 Clifton Rd
Atlanta, GA 30333
 800-CDC-INFO (800-232-4636)
TTY: (888) 232-6348
[Contact CDC-INFO](#)

Think FOOD





CDC Estimates of Foodborne Illness in the United States

CDC Estimates of Foodborne Illness in the United States

Overview

2011 Estimates of Foodborne Illness

2011 Methods

1999 Methods

Improvements in 2011 Estimates

Differences between 2011 and 1999 Estimates

Trends in Foodborne Illness

Attribution of Foodborne Illness

► **Foodborne Illness Surveillance Systems**

Questions and Answers

Resources

Related Links

[CDC and Food Safety](#)

[CDC Estimates of Foodborne Illness in the United States](#)

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Foodborne Illness Surveillance, Response, and Data Systems

Many surveillance systems are used in the United States to provide information about the occurrence of foodborne disease. Most of CDC's surveillance systems rely on data from state and local health agencies. Some focus on specific pathogens likely to be transmitted through food and have been used extensively for decades. More recently, new surveillance methods have emerged which improve the quality, quantity, and timeliness of data (e.g., sentinel surveillance systems and national laboratory networks).

Each surveillance system plays a role in detecting and preventing foodborne disease and outbreaks. CDC provides leadership for the following surveillance systems:

On this Page

- [FoodNet](#)
- [NARMS](#)
- [Norovirus](#)
- [PulseNet](#)
- [National Surveillance for Enteric Disease](#)
- [Foodborne Disease Outbreak Surveillance](#)
- [EHS-Net](#)
- [DPDx](#)
- [National Notifiable Diseases Surveillance System](#)

Foodborne Disease Active Surveillance Network (FoodNet)

Reports [trends](#) in foodborne infections and tracks the impact of food safety policies nationally

GOBIERNO DE EEUU F.O.O.D.



CDC Home
Centers for Disease Control and Prevention
CDC 24/7: Saving Lives. Protecting People.™

 SEARCH

Foodborne Outbreak Online Database (FOOD)

Recommend Tweet Share

Choose search criteria			
Year	State	Location of Consumption	Etiology (Genus Only)
All	All	All	All
2012	Alabama	(Not Reported)	(Not Reported)
2011	Alaska	Banquet facility	Adenovirus
2010	Arizona	Camp	Anisakis

Search Download Results

NEW! CDC's FOOD tool has been updated with 2012 outbreak data. Did you know you can search the data to find outbreaks by year, state, location, and pathogen?

Welcome to the Foodborne Outbreak Online Database (FOOD) tool. The FOOD tool is a web-based platform for searching CDC's Foodborne Disease Outbreak Surveillance System database. FOOD provides access to national information and is intended to be used for limited descriptive summaries of outbreak data. For a listing and more detailed information about select outbreaks where CDC was the lead public health agency, visit the [Selected Multistate Foodborne Outbreak Investigations](#) page.

Please see the [FOOD FAQ](#) and [Foodborne Outbreak Tracking and Reporting](#) web site for more information.

Disclaimer: This site was developed by the Centers for Disease Control and Prevention (CDC) to make Foodborne Disease Outbreak Surveillance System data more available to the public and stakeholders. CDC uses more detailed information for its analyses of the causes and risk factors of foodborne disease outbreaks.

Table is populated based on the following criteria: Years: All; States: All; Location of Consumption: All; Etiology (Genus Only): All;

Year	Month	State	Etiology			Location of Consumption	Total Ill	Total Hospitalization	Total Death	Food Vehicle	Contaminated Ingredient
			Genus Species	Serotype or Genotype	Etiology Status						
1998	June	Washington				Private home	2			chicken, unspecified	
						Restaurant, other					



F.O.O.D: bases

List of Selected Outbreak Investigations, by Year

2014

- [Cilantro](#) – *Cyclospora* Infections in Texas
- [Nut Butter](#) – *Salmonella* Braenderup
- [Organic Sprouted Chia Powder](#) – *Salmonella* Newport, *Salmonella* Hartford, and *Salmonella* Oranienburg
- [Raw Clover Sprouts](#) – *Escherichia coli* O121
- [Ground Beef](#) – *Escherichia coli* O157:H7
- [Roos Foods Dairy Products](#) – *Listeria monocytogenes*
- [Tyson Chicken](#) – *Salmonella* Heidelberg
- [Raw Cashew Cheese](#) – *Salmonella* Stanley

2013

- [Ready-to-Eat Salads](#) – *Escherichia coli* O157:H7
- [Foster Farms Chicken](#) – *Salmonella* Heidelberg
- [Raw Shellfish](#) – *Vibrio parahaemolyticus*
- [Fresh Produce](#) – *Cyclospora*
- [Crave Brothers Farmstead Cheeses](#) – Listeriosis
- [Pomegranate Seeds](#) – Hepatitis A
- [Tahini Sesame Paste](#) – *Salmonella* Montevideo and *Salmonella* Mbandaka
- [Cucumbers](#) – *Salmonella* Saintpaul
- [Frozen Food Products](#) – *Escherichia coli* O121
- [Chicken](#) – *Salmonella* Heidelberg
- [Ground Beef](#) – *Salmonella* Typhimurium

2012

- [Spinach and Spring Mix](#) – *Escherichia coli* O157:H7
- [Peanut Butter](#) – *Salmonella* Bredeney
- [Frescolina Marte Brand Ricotta Salata Cheese](#) – *Listeria monocytogenes*
- [Mangoes](#) – *Salmonella* Braenderup

- [2007](#)
- [2006](#)
- [Outbreaks by Pathogen](#)
 - [E. coli](#)
 - [Listeria](#)
 - [Salmonella](#)
 - [Other Pathogens](#)



GOBIERNO
DE EEUU
BROTOS
RECIENTES

GOBIERNO DE EEUU
CONTROL DE ALIMENTOS Y MEDICAMENTOS

The **Food and Drug Administration (FDA)** o

la **Administración de Alimentos y Medicamentos**

Agencia del Ministerio de Salud y Servicios Humanos

**Responsable de proteger a los consumidores contra alimentos
impuros, inseguros o etiquetados fraudulentamente.**

FDA es responsable de la inocuidad de todos los alimentos, con la
excepción de los productos que contengan más de 2% de
componentes cárnicos o avícolas o alimentos que contengan huevos
procesados (estos son jurisdicción del USDA-FSIS)



Gobierno de EEUU

Agencias y Responsabilidades

El FDA utiliza el *Center for Food Safety and Applied Nutrition* o **Centro para la Inocuidad de Alimentos y Nutrición Aplicada (CFSAN)** como agencia regulatoria y de inspección

Responsable de emitir regulaciones e inspecciones en:

- cGMP's (BPM's)
- Acta de Bioterrorismo (Defensa de Alimentos y Emergencias)
- Productos Enlatados Acidificados y de Baja Acidez
- Aditivos de Alimentos, Ingredientes y Empaques
- Etiquetado
- Mariscos y Pescados
- Inspección Residuos de Pesticidas en Alimentos Procesados
- HACCP para Jugos y Mariscos
- HACCP Voluntario para Lácteos
- **Registro de Alimentos Reportables (Reportable Food Registry)**
- **Ley FSMA 2011... 2015??**



CFSAN inspecciona pero no establece limites

Registro de Alimentos Reportables: cuando uno sospecha que un producto que esta en proceso de exportacion tiene algun problema

Gobierno de EEUU

Agencias y Responsabilidades

El FDA utiliza el *Center for Veterinary Medicine*

o Centro para la Medicina Veterinaria

Como agencia que regula la manufactura y distribución de alimento, aditivos de alimentos y medicinas que se dan a los animales.

Incluye animales usados para el consumo humano y aditivos y medicinas para animales compañía o mascotas.

Responsable de emitir regulaciones e inspecciones en:

Balanceados

Alimento de mascotas

Drogas:

Hormonas

Antibióticos



CVM



FDA se encarga del alimento para animales drogas medicinas

FDA
FDV



Leyes:

Acta de Pureza de Alimentos y Medicamentos, 1906

Acta Federal de Leche Importada, 1928

Acta Federal de Alimentos, Medicamentos y Cosméticos, 1938

Title 21, Chapter 9, United States Code

Acta de Servicio Publico de Salud, 1944

Acta de Empaque y Etiquetado Justo, 1966

Acta de Formula Infantil, 1966

Acta de Etiquetado Nutricional y Educación, 1990

Acta de Clarificación Uso de Drogas Medicinales de Animales, 1994

Acta de Suplementos Dietéticos de Salud y Educación, 1994

Acta de Protección de la Calidad de los Alimentos, 1996

Acta de Disponibilidad de Drogas de Animales, 1996

Acta de Modernización de la Administración de Drogas y Alimentos, 1997

**Acta de Seguridad de la Salud Publica, y de Respuesta y Preparación
contra el Bioterrorismo, 2003**

**Acta de Protección al Consumidor, Etiquetado de Alérgenos Alimentarios,
2004**

Acta de Modernización de la Inocuidad de alimentos, 2011



Acta Federal de Alimentos, Medicamentos y Cosméticos, 1938

Title 21, Chapter 9, United States Code

- Partes 1 a 99:** Regulaciones generales de la Ley FD&C
Acta de Empaque y Etiquetado Justo
Aditivos de color
- Partes 100-169:** Regulaciones generales de etiquetado
Estándares de alimentos
Buenas Practicas de Manufactura Actualizadas
Alimentos
Agua embotellada
Enlatados de baja acidez
Alimentos acidificados
HACCP de Productos del mar (1996)
- Partes 170-199:** Regulaciones de aditivos alimentarios



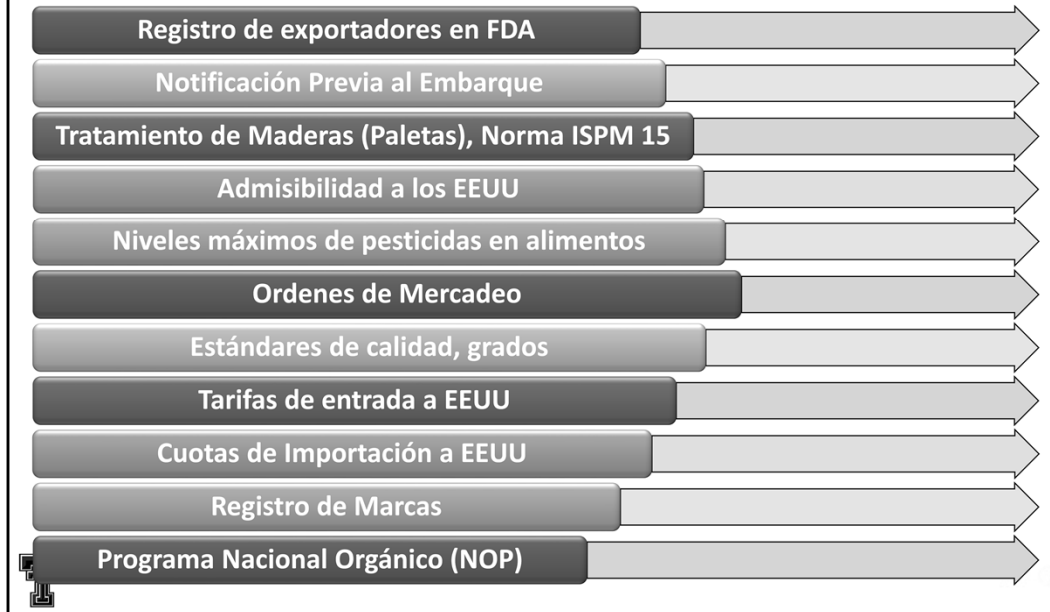
Alimentos regulados por la FDA

Alimentos y aditivos alimenticios para personas y animales
Suplementos e ingredientes dietéticos
Leches maternizadas
Alimentos para animales domésticos
Bebidas (incluidas las bebidas alcohólicas y el agua embotellada)
Frutas y verduras

Pescados y mariscos
Productos lácteos y huevos
Productos agrícolas de base crudos para utilizar como alimentos o como componentes de alimentos
Alimentos enlatados
Animales vivos para el consumo
Productos de panadería, bocadillos y dulces



Requerimientos para Exportadores: *Productos Agrícolas Frescos*

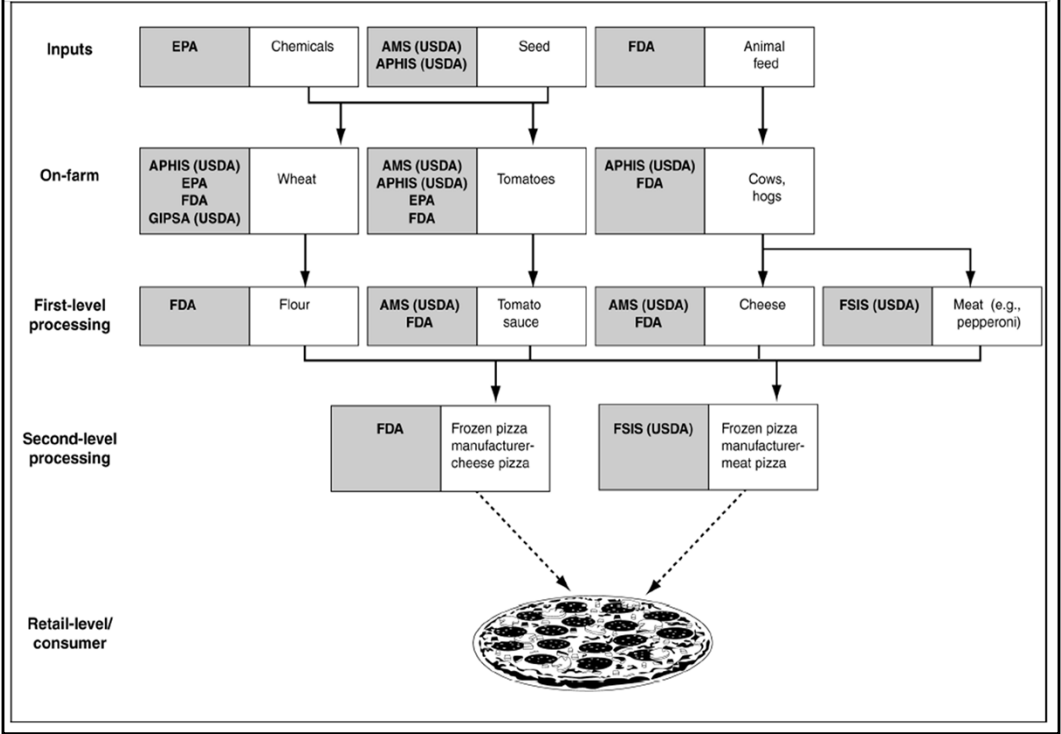


1. Registrarse FDA
2. 2. Notificar FDA
3. Tratamiento maderas FDA
4. Admisibilidad es APHIS ... asegurarse de que el producto se puede exportar
5. Evaluacion de pesticidas
6. Conocer los pesticidas aprobados y los limites
7. Mercadeo es sobretodo comercial relacionado con produccion del ese producto en Estados Unidos, osea que no es conveniente para EU importar ese produto
8. Registrar la marca....

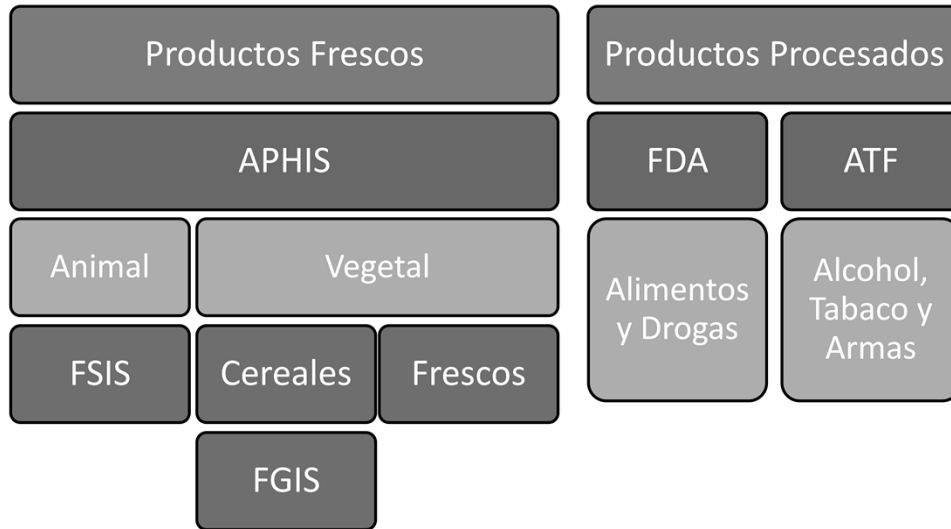
Requerimientos para Exportadores: *Productos Procesados*

Registro de exportadores en FDA	
Notificación Previa al Embarque	
Tratamiento de Maderas (Paletas), Norma ISPM 15	
Requisitos de Etiquetado	
Alimentos de Baja Acidez o Acidificados	• FCE, SID
Colorantes	
Aditivos Directos o Indirectos	
Buenas Practicas de Manufactura	
HACCP Aprobado	• Jugos y Productos de Mar
Tarifas de entrada a EEUU	
Cuotas de Importación a EEUU	
Registro de Marcas	
Programa Nacional Orgánico (NOP)	

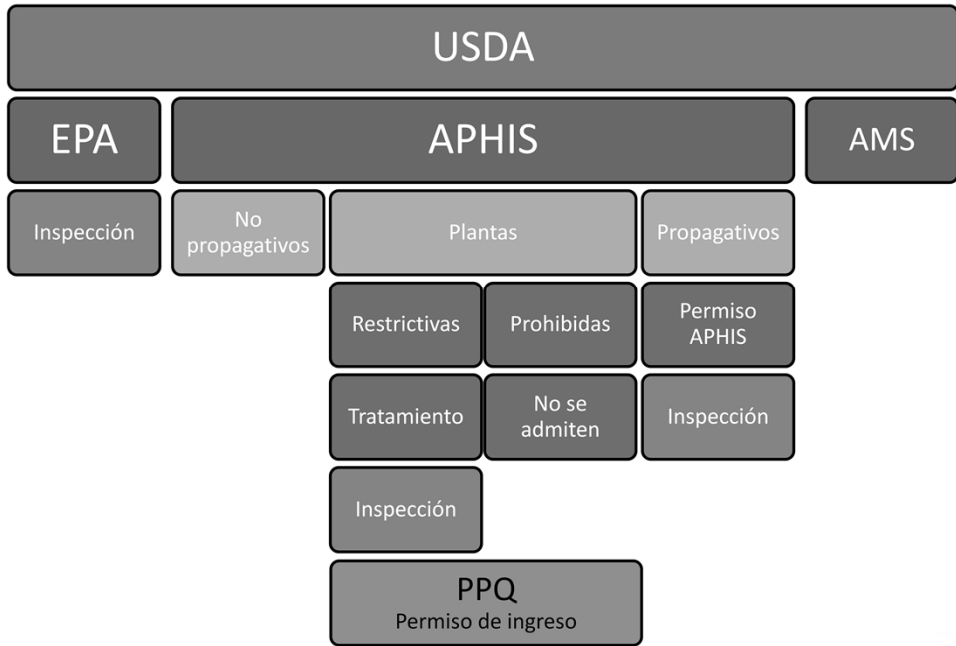
Agencias Involucradas en la Inocuidad de una Pizza



Ingreso de Productos a los EEUU

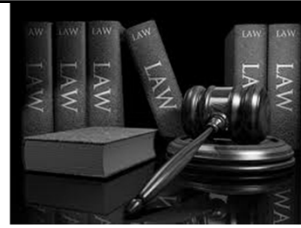


Ingreso de Productos Frescos a EEUU



Ley Federal “Food Drug and Cosmetic Act”

Alimentos adulterados



402(a)(1) Si **contiene sustancias** que hagan que el alimento sea peligroso para la salud

402(a)(3) Si contiene sustancias sucias, podridas o descompuestas, no aptas para el consumo

402(a)(4) Si se ha preparado, empacado o mantenido en condiciones insalubres donde se puede contaminar y ser no apto para el consumo



Adulteracion intencional: por competencia desleal, por causar dano, por razones economicas

Rechazo de Importación

U.S. Department of Health & Human Services

FDA U.S. Food and Drug Administration
Protecting and Promoting *Your* Health

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Import Refusal Report

FDA Home

U.S. Food and Drug Administration
Import Refusal Reports for OASIS

Import Refusal Reports <http://www.accessdata.fda.gov/scripts/importrefusals/>

- INTRODUCTION

View Import Refusal by

- COUNTRY/AREA
- PRODUCT

Translate Reason Code

- VIOLATION CODE TRANSLATIONS

Download Import Refusal Data Files (If using Excel to view the CSV files, Excel 2007 or later is required)

- 2002 - 2006 [Zip - 3.81MB]
- 2007 - 2010 [Zip - 2.79MB]
- 2011 - present [Zip - 2.74MB]
- Structure of the Import Refusal Data Files

Page Last Updated: 04/24/2009
Note: If you need help accessing information in different file formats, see Instructions for Downloading Viewers and Players.

OASIS.. Base de datos por pais y por productos

Import Refusal Report

[FDA Home](#)

Refusal Actions by FDA as Recorded in OASIS for Dominican Republic

Rechazo de Importación

Entry/doc/line/sfx	Refusal Date	Product Code	Manufacturer FEI	Manufacturer Name
E84-0080189-8/1/1	03-Nov-2014	24FFB07	3004681835	World Agro Marketing Dominican Republic
E84-0080189-8/2/1	03-Nov-2014	24FFB07	3004681835	World Agro Marketing Dominican Republic
BTX-3200329-0/1/1	07-Nov-2014	16JGD04	3010698395	Exportadora Dominicana Aqua Azul
BTX-3200329-0/2/1	07-Nov-2014	16JGD04	3010698395	Exportadora Dominicana Aqua Azul
BTX-3200329-0/3/1	07-Nov-2014	16JGD04	3010698395	Exportadora Dominicana Aqua Azul
BTX-3200329-0/4/1	07-Nov-2014	16JGD04	3010698395	Exportadora Dominicana Aqua Azul
BTX-3200329-0/5/1	07-Nov-2014	16JGD04	3010698395	Exportadora Dominicana Aqua Azul
900-0082868-2/1/1	07-Nov-2014	24FFC08	3011059681	CLJ Logistic
900-0083211-4/1/1	13-Nov-2014	24FFC07	3002859414	Geminis Export,C Por A
799-6526812-5/1/1	20-Nov-2014	54FCT99	3011065990	Farmacia Jorge
799-6526812-5/1/2	20-Nov-2014	54FCT99	3011065990	Farmacia Jorge
261-0510534-5/1/1	24-Nov-2014	12AGT05	3011099005	Queso Don Cesar, S.R.L.
261-0510534-5/2/1	24-Nov-2014	12AGT17	3011099005	Queso Don Cesar, S.R.L.
261-0510534-5/3/1	24-Nov-2014	12AGT16	3011099005	Queso Don Cesar, S.R.L.

Rechazo de Importación. Pesticidas

Import Refusal Report

[FDA Home](#)



Refusal Details as Recorded in OASIS by FDA for Refusal E84-0080189-8/1/1

Manufacturer FEI	3004681835						
Manufacturer Name	World Agro Marketing Dominican Republic						
Manufacturer Address line 1	Antonio Abud Isaac Canada Seca						
Manufacturer Address line 2							
Manufacturer's City	Constanza						
Manufacturer Province/State	DO-NOTA						
Manufacturer Country/Area	Dominican Republic						
Product Code	24FFB07						
FDA Product Description	PEPPER, SWEET (FRUIT USED AS VEGETABLE)						
Refusal Date	03-Nov-2014						
FDA District	FLA-DO						
Entry/doc/line/sfx	E84-0080189-8/1/1						
FDA Sample Analysis	No						
FDA Record of Private Lab Sample Analysis	No						
Charge(s)	<table><thead><tr><th>Violation Code</th><th>Section</th><th>Charge Statement</th></tr></thead><tbody><tr><td>PESTICIDE 402(a)(2)(B), 801(a)(3); ADULTERATION</td><td></td><td>The article appears to be a raw agricultural commodity that bears or contains a pesticide chemical which is unsafe within the meaning of Section 408(a).</td></tr></tbody></table>	Violation Code	Section	Charge Statement	PESTICIDE 402(a)(2)(B), 801(a)(3); ADULTERATION		The article appears to be a raw agricultural commodity that bears or contains a pesticide chemical which is unsafe within the meaning of Section 408(a).
Violation Code	Section	Charge Statement					
PESTICIDE 402(a)(2)(B), 801(a)(3); ADULTERATION		The article appears to be a raw agricultural commodity that bears or contains a pesticide chemical which is unsafe within the meaning of Section 408(a).					

Rechazo de Importación. Etiquetado

Import Refusal Report

FDA Home



Refusal Details as Recorded in OASIS by FDA for Refusal 261-0510534-5/1/1

Manufacturer FEI	3011099005		
Manufacturer Name	Queso Don Cesar, S.R.L.		
Manufacturer Address line 1	VII C 44 1ra		
Manufacturer Address line 2			
Manufacturer's City	Santo Domingo, D.n.		
Manufacturer Province/State	Distrito Nacional		
Manufacturer Country/Area	Dominican Republic		
Product Code	12AGT05		
FDA Product Description	CHEESE, CHEDDAR		
Refusal Date	24-Nov-2014		
FDA District	SJN-DO		
Entry/doc/line/sfx	261-0510534-5/1/1		
FDA Sample Analysis	No		
FDA Record of Private Lab Sample Analysis	No		
Charge(s)	Violation Code	Section	Charge Statement
	LABELING	Section 4(a); 801(a)(3) Misbranding	The article appears in violation of FPLA because of its placement, form and/or contents statement.

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Evaluation of cleaning effectiveness plays an important role in the verification of our Allergen Control Plans.

Cuando hay casos asi, la empresa llama al FAS y consiguen informacion acerca del caso

Rechazo de Importación. Etiquetado

Import Refusal Report

FDA Home



Refusal Details as Recorded in OASIS by FDA for Refusal AQZ-0354994-9/1/1

Manufacturer FEI 3010937236
Manufacturer Name Victor Marin Fernandez
Manufacturer Address line 1 150 Mtrs Este Del Super Smith Chitaria
Manufacturer Address line 2
Manufacturer's City Cartago
Manufacturer Province/State
Manufacturer Country/Area Costa Rica
Product Code 24TFC48
FDA Product Description CULANTRO (LEAF & STEM VEGETABLE)
Refusal Date 14-Aug-2014
FDA District LOS-DO
Entry/doc/line/sfx AQZ-0354994-9/1/1
FDA Sample Analysis Yes
FDA Record of Private Lab Sample Analysis No

Charge(s)	Violation Code	Section	Charge Statement
	FALSE	403(a)(1), 801(a)(3); MISBRANDING	The labeling appears to be false and misleading in any particular.
	PESTICIDE	402(a)(2)(B), 801(a)(3); ADULTERATION	The article appears to be a raw agricultural commodity that bears or contains a pesticide chemical which is unsafe within the meaning of Section 408(a).



Rechazo de Importación. Etiquetado

Import Refusal Report

[FDA Home](#)

**Refusal Details as Recorded in OASIS by FDA
for Refusal E84-0079231-1/17/1**

Manufacturer FEI	3008843705		
Manufacturer Name	UNILEVER DE CENTROAMERICA		
Manufacturer Address line 1	Del Cruce de San Antonio, 400m Oeste		
Manufacturer Address line 2			
Manufacturer's City	Heredia		
Manufacturer Province/State	Heredia		
Manufacturer Country/Area	Costa Rica		
Product Code	37JHT08		
FDA Product Description	TOMATO SAUCE (WITH OTHER INGREDIENTS)		
Refusal Date	07-Jul-2014		
FDA District	LOS-DO		
Entry/doc/line/sfx	E84-0079231-1/17/1		
FDA Sample Analysis	No		
FDA Record of Private Lab Sample Analysis	No		
Charge(s)	Violation Code	Section	Charge Statement
	NUTRIT LBL	403(q); 801(a)(3); Misbranding	The article appears to be misbranded in that the label or labeling fails to bear the required nutrition information.

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Evaluation of cleaning effectiveness plays an important role in the verification of our Allergen Control Plans.

Rechazo de Importación. Aditivos

Import Refusal Report

FDA Home



Refusal Details as Recorded in OASIS by FDA
for Refusal 438-0028494-5/2/1

Manufacturer FEI	3008479763				
Manufacturer Name	AGROEXPORTADORA POTRERILLOS S.A.				
Manufacturer Address line 1	500 METROS SUR Y 1 KILOMETRO ESTE				
Manufacturer Address line 2	DE LA ESCUELA LA LEGUA				
Manufacturer's City	Alajuela				
Manufacturer Province/State	Alajuela				
Manufacturer Country/Area	Costa Rica				
Product Code	25JFC23				
FDA Product Description	TARO, DASHEEN (ROOT & TUBER VEGETABLE)				
Refusal Date	26-Aug-2014				
FDA District	SJN-DO				
Entry/doc/line/sfx	438-0028494-5/2/1				
FDA Sample Analysis	No				
FDA Record of Private Lab Sample Analysis	No				
Charge(s)	<table><thead><tr><th>Violation Section Code</th><th>Charge Statement</th></tr></thead><tbody><tr><td>UNSAFE 402(a)(2)(C)(i), 801(a) ADD (3); ADULTERATION</td><td>The article is subject to refusal of admission pursuant to Section 801(a)(3) in that it appears to contain an unsafe food additive within the meaning of Section 409 [Adulteration, Section 402(a)(2)(C)]. It contains:</td></tr></tbody></table>	Violation Section Code	Charge Statement	UNSAFE 402(a)(2)(C)(i), 801(a) ADD (3); ADULTERATION	The article is subject to refusal of admission pursuant to Section 801(a)(3) in that it appears to contain an unsafe food additive within the meaning of Section 409 [Adulteration, Section 402(a)(2)(C)]. It contains:
Violation Section Code	Charge Statement				
UNSAFE 402(a)(2)(C)(i), 801(a) ADD (3); ADULTERATION	The article is subject to refusal of admission pursuant to Section 801(a)(3) in that it appears to contain an unsafe food additive within the meaning of Section 409 [Adulteration, Section 402(a)(2)(C)]. It contains:				

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Rechazo de Importación. Proceso

Import Refusal Report 🖨️ 📄 📧

🏠 FDA Home

**Refusal Details as Recorded in OASIS by FDA
for Refusal J11-0059823-1/3/1**

Manufacturer FEI 3000248012

Manufacturer Name Productos Agroindustriales Del Caribe S A
Manufacturer Address line 1 Apartado 104 4050
Manufacturer Address line 2
Manufacturer's City Alajuela
Manufacturer Province/State
Manufacturer Country/Area Costa Rica
Product Code 37JY108

FDA Product Description TOMATO SAUCE (WITH OTHER INGREDIENTS)
Refusal Date 03-Jan-2014
FDA District SWI-DO

Entry/doc/line/sfx J11-0059823-1/3/1

FDA Sample Analysis Yes
FDA Record of Private Lab Sample Analysis No

Charge(s)	Violation Section Code	Charge Statement
	NO 402(a)(4),	The article is subject to refusal of admission pursuant to Section 801(a)(3) in that the manufacturer's failure to file a scheduled process demonstrates that the product is not being manufactured under the mandatory provisions of 21 CFR Part 108 and therefore ADULTERATION appears to have been manufactured, processed, or packed, under insanitary conditions whereby it may have been rendered injurious to health.
	PROCESS 801(a)(3);	

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Rechazo de Importacion. Insalubridad

Import Refusal Report

FDA Home



Refusal Details as Recorded in OASIS by FDA for Refusal BTX-3200329-0/1/1

Manufacturer FEI	3010698395		
Manufacturer Name	Exportadora Dominicana Aqua Azul		
Manufacturer Address line 1	Carretera Sosua Puerto Plata		
Manufacturer Address line 2			
Manufacturer's City	Urb La Estancia		
Manufacturer Province/State			
Manufacturer Country/Area	Dominican Republic		
Product Code	16JGD04		
FDA Product Description	LOBSTER		
Refusal Date	07-Nov-2014		
FDA District	NYK-DO		
Entry/doc/line/sfx	BTX-3200329-0/1/1		
FDA Sample Analysis	No		
FDA Record of Private Lab Sample Analysis	No		
Charge(s)	Violation Code	Section	Charge Statement
	FILTHY	402(a)(3), 801(a)(3); ADULTERATION	The article appears to consist in whole or in part of a filthy, putrid, or decomposed substance or be otherwise unfit for food.

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Evaluation of cleaning effectiveness plays an important role in the verification of our Allergen Control Plans.

Rechazo de Importación. Toxina

Import Refusal Report

[FDA Home](#)



Refusal Details as Recorded in OASIS by FDA for Refusal EKM-0097558-8/1/1

Manufacturer FEI	3004278563						
Manufacturer Name	Tropical Seafood Export S.A.						
Manufacturer Address line 1	Barreal de Heredia, Frente a Cenada						
Manufacturer Address line 2							
Manufacturer's City	Barreal De Heredia						
Manufacturer Province/State	Heredia						
Manufacturer Country/Area	Costa Rica						
Product Code	16AVT42						
FDA Product Description	SWORDFISH						
Refusal Date	23-Oct-2013						
FDA District	FLA-DO						
Entry/doc/line/sfx	EKM-0097558-8/1/1						
FDA Sample Analysis	No						
FDA Record of Private Lab Sample Analysis	No						
Charge(s)	<table><thead><tr><th>Violation Code</th><th>Section</th><th>Charge Statement</th></tr></thead><tbody><tr><td>POISONOUS</td><td>402(a)(1), 801(a)(3); ADULTERATION</td><td>The article appears to contain a poisonous or deleterious substance which may render it injurious to health.</td></tr></tbody></table>	Violation Code	Section	Charge Statement	POISONOUS	402(a)(1), 801(a)(3); ADULTERATION	The article appears to contain a poisonous or deleterious substance which may render it injurious to health.
Violation Code	Section	Charge Statement					
POISONOUS	402(a)(1), 801(a)(3); ADULTERATION	The article appears to contain a poisonous or deleterious substance which may render it injurious to health.					

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Rechazo de Importación. Idioma

Import Refusal Report 🖨️ 📄 📧

[FDA Home](#)

**Refusal Details as Recorded in OASIS by FDA
for Refusal 424-0555538-6/15/1**

Manufacturer FEI	3008843705
Manufacturer Name	UNILEVER DE CENTROAMERICA
Manufacturer Address line 1	Del Cruce de San Antonio, 400m Oeste
Manufacturer Address line 2	
Manufacturer's City	Heredia
Manufacturer Province/State	Heredia
Manufacturer Country/Area	Costa Rica
Product Code	37JYT08
FDA Product Description	TOMATO SAUCE (WITH OTHER INGREDIENTS)
Refusal Date	18-Jul-2013
FDA District	NOL-DO
Entry/doc/line/sfx	424-0555538-6/15/1
FDA Sample Analysis	No
FDA Record of Private Lab Sample Analysis	No

Charge(s)	Violation Code Section	Charge Statement
	NO ENGLISH 403(f), 801(a)(3); MISBRANDING	Required label or labeling appears to not be in English per 21 CFR 101.15(c).

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Evaluation of cleaning effectiveness plays an important role in the verification of our Allergen Control Plans.

Rechazo de Importacion. Salmonella

Import Refusal Report 🖨️ 📄 📧

🏠 FDA Home

**Refusal Details as Recorded in OASIS by FDA
for Refusal CEA-0065809-1/2/1**

Manufacturer FEI	3008288431		
Manufacturer Name	Victor Marin Fernandez		
Manufacturer Address line 1	Chitaria 150 Mts		
Manufacturer Address line 2			
Manufacturer's City	Turrialba		
Manufacturer Province/State			
Manufacturer Country/Area	Costa Rica		
Product Code	28AGB04		
FDA Product Description	BASIL (SWEET BASIL), WHOLE (SPICE)		
Refusal Date	29-May-2014		
FDA District	LOS-DO		
Entry/doc/line/sfx	CEA-0065809-1/2/1		
FDA Sample Analysis	Yes		
FDA Record of Private Lab Sample No			
Analysis Charge(s)	Violation Code	Section	Charge Statement
	SALMONELLA 402(a)(1), 801(a)(3); ADULTERATION		The article appears to contain Salmonella, a poisonous and deleterious substance which may render it injurious to health.

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FSMA se enfoca en este tipo de contaminantes

Import Refusal Report

FDA Home

**Refusal Details as Recorded in OASIS by FDA
for Refusal E84-0079253-5/1/1**

Manufacturer FEI 3008843705

Manufacturer Name UNILEVER DE CENTROAMERICA

Manufacturer Address Del Cruce de San Antonio, 400m Oeste
line 1
line 2

Manufacturer's City Heredia

Manufacturer Province/State Heredia

Manufacturer Country/Area Costa Rica

Product Code 37JVE08

FDA Product Description TOMATO SAUCE (WITH OTHER INGREDIENTS)

Refusal Date 28-Jul-2014

FDA District BLT-DO

Entry/doc/line/sfx E84-0079253-5/1/1

FDA Sample Analysis No

FDA Record of Private Lab Sample Analysis No

Charge(s)	Violation Code	Section	Charge Statement
	INCONSPICU	403(f), 801(a)(3); MISBRANDING	Information required by the Act to be on the label or labeling does not appear to be conspicuous enough as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use.
	NO ENGLISH	403(f), 801(a)(3); MISBRANDING	Required label or labeling appears to not be in English per 21 CFR 101.15(c).
	NUTRIT LBL	403(q); 801(a)(3); Misbranding	The article appears to be misbranded in that the label or labeling fails to bear the required nutrition information.
	USUAL NAME	403(i)(1), 801(a)(3); MISBRANDING	It appears that the label does not bear the common or usual name of the food.

Rechazo de Importación. Múltiples Causas

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Rechazo de Importación. Por Pais

REFUSAL_ENTRY_2011_2013 - Excel

MFG_FIRM_FEI_NUM

	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V
17769	ALIMENTOS COOH 600 OESTE FABRICA	CARTAGO	CR-C	CR	05I ##	SJN-DO	20:	1	5	No	No	#	MIXED CEREAL, QUICK OR INSTANT COOKING								
17770	Comercializador Ii Valenciano Vj S.A.	Alajuela Costa Rica	CR	24I ##	FLA-DO	17I	1	1	Yes	No	9	CILANTRO (LEAF & STEM VEGETABLE)									
17771	Comercializador Ii Valenciano Vj S.A.	Alajuela Costa Rica	CR	24I ##	FLA-DO	17I	1	2	No	No	9	CILANTRO (LEAF & STEM VEGETABLE)									
17772	Logistica Internati La Ribera Belen Cond	Heredia	Heredia	CR	24I ##	FLA-DO	17I	1	1	Yes	No	#	CILANTRO (LEAF & STEM VEGETABLE)								
17773	Logistica Internati La Ribera Belen Cond	Heredia	Heredia	CR	24I ##	FLA-DO	17I	1	2	No	No	#	CILANTRO (LEAF & STEM VEGETABLE)								
17774	Exportadora De Ti 600 Metros Oeste De Limon			CR	25J ##	PHI-DO	17I	1	1	Yes	No	#	SWEET POTATO (ROOT & TUBER VEGETABLE)								
17775	Productos Agrope Un Km Y Medio Oeste Pital		CR-A	CR	21I ##	PHI-DO	17I	1	1	Yes	No	#	PINEAPPLE (SUBTROPICAL AND TROPICAL FRUIT)								
17776	Culantro Fresco D 150 metro Linda Vistá Siquirres	Limon	CR	24I ##	FLA-DO	17I	1	1	Yes	No	9	CILANTRO (LEAF & STEM VEGETABLE)									
17777	Culantro Fresco D 150 metro Linda Vistá Siquirres	Limon	CR	24I ##	FLA-DO	17I	1	2	No	No	9	CILANTRO (LEAF & STEM VEGETABLE)									
17778	Exportadora De Ti 600 Metros Oeste De Limon			CR	25J ##	PHI-DO	17I	1	1	No	No	#	SWEET POTATO (ROOT & TUBER VEGETABLE)								
17779	Exportadora De Ti 600 Metros Oeste De Limon			CR	25J ##	PHI-DO	17I	1	2	No	No	#	SWEET POTATO (ROOT & TUBER VEGETABLE)								
17780	Exportadora De Ti 600 Metros Oeste De Limon			CR	25J ##	PHI-DO	17I	1	1	No	No	#	SWEET POTATO (ROOT & TUBER VEGETABLE)								
17781	Exportadora De Ti 600 Metros Oeste De Limon			CR	25J ##	PHI-DO	17I	1	2	No	No	#	SWEET POTATO (ROOT & TUBER VEGETABLE)								
17782	Logistica Internati La Ribera Belen Cond	Heredia	Heredia	CR	24I ##	NYK-DO	17I	1	1	No	No	#	CILANTRO (LEAF & STEM VEGETABLE)								
17783	Corporacion Aray: 1 Km Noreste Del Eba Chachagula		CR-A	CR	25J ##	PHI-DO	17I	1	1	Yes	No	#	TARO, DASHEEN (ROOT & TUBER VEGETABLE)								
17784	EXPORTACIONES 500 METRI CALLE LA / San Ramon	Alajuela	CR	25J ##	PHI-DO	17I	1	3	Yes	No	#	TARO, DASHEEN (ROOT & TUBER VEGETABLE)									
17785	EXPORTACIONES 500 METRI CALLE LA / San Ramon	Alajuela	CR	25J ##	FLA-DO	17I	1	1	No	Yes	#	TARO, DASHEEN (ROOT & TUBER VEGETABLE)									
17786	EXPORTACIONES 500 METRI CALLE LA / San Ramon	Alajuela	CR	25J ##	FLA-DO	17I	1	2	No	Yes	#	TARO, DASHEEN (ROOT & TUBER VEGETABLE)									
17787	EXPORTACIONES 500 METRI CALLE LA / San Ramon	Alajuela	CR	25J ##	PHI-DO	17I	1	3	No	Yes	#	TARO, DASHEEN (ROOT & TUBER VEGETABLE)									
17788	EXPORTACIONES 500 METRI CALLE LA / San Ramon	Alajuela	CR	25J ##	PHI-DO	17I	2	1	Yes	No	#	GINGER ROOT (ROOT & TUBER VEGETABLE)									
17789	EXPORTACIONES 500 METRI CALLE LA / San Ramon	Alajuela	CR	25J ##	PHI-DO	17I	1	2	Yes	No	#	SWEET POTATO (ROOT & TUBER VEGETABLE)									
17790	EXPORTACIONES 500 METRI CALLE LA / San Ramon	Alajuela	CR	25J ##	FLA-DO	17I	1	1	No	Yes	#	TARO, DASHEEN (ROOT & TUBER VEGETABLE)									

REFUSAL_ENTRY_2011_2013

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Rechazo de Importación. Razones

ASC_II	CHRG_CODE	CHRG_STMNT_TEXT	SCTN_NAME
83	NO PROCESS-83	The article is subject to refusal of admission pursuant to Section 801(a)(3) in that the manufacturer's failure	402(a)(4), 801(a)(3); ADULTERATION
84	RX DEVICE-84	The article appears to be a prescription device without a prescription device legend as required by 21 CFR 801	502(a),(f)(1), 801(a)(3); MISBRANDING
152	SOAKED/WET-152	The article appears to have been prepared, packed, or held under insanitary conditions whereby it may have	402(a)(4), 801(a)(3); ADULTERATION
154	FLUOROCARB-154	The article appears to contain chlorofluorocarbons in violation of 21 CFR 2.125.	402(a)(2)(A), 801(a)(3); ADULTERATION
156	NO PERMIT-156	The article of milk or cream is not accompanied by a valid import milk permit, as required by the Federal Impo	1, 2; PROHIBITION WITHOUT PERMIT
157	FOREIGN OB-157	The article appears to consist in whole or in part of a filthy, putrid, or decomposed substance, or is otherwise	402(a)(3), 801(a)(3); ADULTERATION
160	LEAK/SWELL-160	The article appears to be held in swollen containers or contains micro leaks.	402(a)(3), 801(a)(3); ADULTERATION
170	CONTAM CAN-170	The article appears to be held in a container containing a poisonous or deleterious substance which may rend	402(a)(1), 801(a)(3); ADULTERATION
171	CONTAINER-171	The container appears to be composed, in whole or in part, of a poisonous or deleterious substance which m	402(a)(6), 801(a)(3); ADULTERATION
173	IMITATION-173	The article appears to be an imitation of another food, and the label does not bear in type of uniform size an	403(c), 801(a)(3); MISBRANDING
181	UNDER PRC-181	The article appears to have inadequate processing in having been prepared, packed, or held under insanitary c	402(a)(4), 801(a)(3); ADULTERATION
218	LIST INGRE-218	It appears the food is fabricated from two or more ingredients and the label does not list the common or usu	403(i)(2), 801(a)(3); MISBRANDING
238	UNSAFE ADD-238	The article is subject to refusal of admission pursuant to Section 801(a)(3) in that it appears to contain an uns	402(a)(2)(C)(i), 801(a)(3); ADULTERATION
241	PESTICIDE-241	The article appears to be a raw agricultural commodity that bears or contains a pesticide chemical which is ur	402(a)(2)(B), 801(a)(3); ADULTERATION
245	EXCESS SUL-245	The article appears to contain excessive sulfites, a poisonous and deleterious substance which may render it i	402(a)(1), 801(a)(3); ADULTERATION
249	FILTHY-249	The article appears to consist in whole or in part of a filthy, putrid, or decomposed substance or be otherwise	402(a)(3), 801(a)(3); ADULTERATION
251	POISONOUS-251	The article appears to contain a poisonous or deleterious substance which may render it injurious to health.	402(a)(1), 801(a)(3); ADULTERATION
253	STD IDENT-253	The food appears to be represented as a food for which a definition and standard of identity have been presc	403(g)(1), 801(a)(3); MISBRANDING
254	STD QUALIT-254	The article appears to be represented as a food for which a standard of quality has been prescribed by regula	403(h)(1), 801(a)(3); MISBRANDING
255	STD FILL-255	The article appears to be represented as a food for which a standard of fill of container has been prescribed	403(h)(2), 801(a)(3); MISBRANDING
256	INCONSPICU-256	Information required by the Act to be on the label or labeling does not appear to be conspicuous enough as t	403(f), 801(a)(3); MISBRANDING

Change over clean up is an integral part of a comprehensive Allergen Control Plan. But, only one of 10 key elements. We must employ all these elements for maximum effectiveness.

Evaluation of cleaning effectiveness plays an important role in the verification of our Allergen Control Plans.

Comisión del Codex Alimentarius



www.codexalimentarius.net



Food and Agriculture Organization **FAO**

World Health Organization **WHO**

1961-63. Creado para desarrollar estándares inter-gubernamentales

Conferencia 11th de la FAO. Resolución No. 12/61

WHA16.42 Programa Conjunto FAO/WHO de Estándares de Alimentos

174 Países + 1 Organización Miembro (CE, 27 países)



Comisión del Codex Alimentarius

Se reúne anualmente alternando entre Roma y Ginebra

Tarea:

Es el organismo de toma de decisiones del **Programa Conjunto de Estándares de Alimentos** de la FAO/OMS

Objetivos:

1. Proteger la salud de consumidores
2. Facilitar practicas justas de comercio de alimentos
3. Coordinar el trabajo en todos los estándares

No es Mandatorio en su naturaleza

Los estándares Codex son al momento los referentes internacionales de armonización bajo los acuerdos MSF y de Barreras Técnicas al Comercio TBT de la OMC



El Rol de los Estándares del Codex

Se consideran el **referente (benchmark) internacional en inocuidad de alimentos**

Las **Regulaciones Nacionales** que sean **basadas** o consistentes con los **estándares del Codex cumplen** los requerimientos del Acuerdo de **MSF**

No necesitan ser justificados

No son obligatorios, pero son la referencia en casos en que existan disputas comerciales

Si los estándares **son más exigentes** que los del Codex, se **DEBE tener** una **justificación científica**



Basada en un estudio de Análisis de Riesgos

Gracias



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