

PACKAGED JUICE AT RETAIL INDUSTRY GUIDANCE

Section 3-404.11, 2017 FDA Food Code

Juice is the liquid expressed or extracted from one or more fruits or vegetables, purees of the edible portions of one or more fruits or vegetables, or any concentrates of such liquid or puree. All retail producers of juice sold as such or used as an ingredient in beverages must adhere to the 2017 FDA Food Code and all applicable state or federal regulations.

Examples of Juice:

- Citrus (orange, grapefruit, tangerine, lime, lemon)
- Apple
- Carrot
- Nectars (peach, apricot)
- Berry
- Leafy Greens (kale, spinach)
- Juice concentrates

Processors of packaged juice products shall include in their HACCP plans control measures that will consistently produce, at a minimum, a 5-log reduction of the most resistant microorganism of public health significance. If the operator is unsure if the food produced is a juice, a Process Authority or a local agriculture extension office should be consulted to make that determination.

Documentation Requirements:

- **HACCP plan:** Provide an adequate HACCP plan with copies of potential monitoring records.
- **Food Process Flow Diagram:** This will illustrate the flow of food throughout the process. It must include the food ingredients and their amounts as well as their CCP points.
- **Standard Operating Procedures (SOPs):** Step-by-step description of the entire process from start to the finished food product. Include ingredients/amounts, each preparation step, method(s) of storage/distribution and display for sale, labels (include use by date, etc.), lot identification code system and how you track each lot, and calibration of applicable instruments.
- **Sanitation Standard Operating Procedures (SSOP):** These are the cross-contamination strategies and sanitation practices for your operation. State how things will be cleaned, how often, with what sanitizer and at what concentration, etc. Careful to include all surfaces (tables, cutting boards), as well as all pieces of equipment and utensils required for making the product.
- **Food employee and supervisory training plan:** This is an outline of how those involved in this special process will be trained in all procedures and plans associated with this process.
- **Floorplan:** Layout of the processing area; include equipment placement involved in the process. Does not have to be professionally created but should be as accurate as possible.
- **Any other pertinent, applicable documentation to ensure the safety of the finished product.**



Please submit all required materials to the Retail HACCP Coordinator: RetailHACCPspa@FDACS.gov

If after review all submitted materials are acceptable, the operator will receive written notification from the Department stating the HACCP documents has been accepted. These documents must be kept on site where juicing is taking place and made available to the regulatory authority upon request. The inspector will review the documentation and ensure the establishment is implementing the accepted plans/procedures and retaining monitoring records as required to document proof of control.

If the operator elects to not create and submit the required documentation, a warning statement may be placed on the label. It shall be within its own box, legible, large enough size to be read, and exactly state:

"WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems."

Juice in an open container and without labeling (referred to as 'by the glass'), does not require any special requirements or documentation.

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