

JERKY AT RETAIL INDUSTRY GUIDANCE

Section 5K-4.0050, Florida Administrative Code (F.A.C.)

Jerky processed at retail to be held and sold at room temperature is considered a Special Process. A Special Process is considered a high-risk process that requires more stringent controls than what current applicable laws and regulations provide for retail establishments including the FDA Food Code which this Department enforces for public safety.

Therefore, to produce jerky for retail sales you must apply for a Special Process Approval (SPA) through this Department along with required supporting documentation for our review and acceptance.

Documentation Requirements:

- **SPA application**
- **HACCP plan:** Provide an adequate HACCP plan with copies of potential monitoring records.
- **Validated Process:** This is a document obtained from a certified laboratory, called a Process Authority, which will test both your process and your food to see if the result is safe and wholesome. Please go to www.afdo.org/foodprocessing to locate a Process Authority.
- **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. Be 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 a document which outlines 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.**



The Department recommends applicants for jerky follow the USDA's document, "Compliance Guideline for Meat and Poultry Jerky Produced by Small and Very Small Establishments – 2014 Compliance Guidelines." This document will cover the requirements to produce jerky for retail sale and applicants will not be required to obtain a validated process. If the applicant would like to produce jerky for retail using a dehydrator, this is not covered by the USDA's document and would automatically require the applicant to obtain a validated process from an approved Process Authority.

Please submit required materials and completed SPA application to: RetailHACCPspa@FDACS.gov

If after review all submitted materials are acceptable, the operator will receive written notification from the Department stating the SPA has been granted and what supporting documents the Department has accepted. These documents must be kept on site where jerky production 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.

1-800 HELP FLA
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