

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

38-20

7/29/20

COMPLETION OF THE PUBLIC HEALTH INFORMATION SYSTEM ESTABLISHMENT PROFILE CANNING QUESTIONNAIRE

I. PURPOSE

This notice instructs the FSIS Inspectors-in-charge (IICs) at all FSIS official establishments that produce thermally processed, commercially sterile products (canning establishments) to complete a Profile Questionnaire in the Public Health Information System (PHIS) and record the categorical information on the products and thermal processing systems. The purpose of this questionnaire is to collect general production and equipment information related to official canning establishments. FSIS will use the questionnaire results to inform its understanding of the current official canning establishments operations, to strengthen its inspection procedures for canned products, and to plan and implement necessary workforce training.

II. BACKGROUND

FSIS is assigning a targeted profile questionnaire task for official canning establishments. This questionnaire will collect basic establishment information, such as product type, container type and thermal processing system type.

NOTE: The term “canned product,” as defined in [9 CFR 431.1](#), describes all thermally processed, commercially sterile products regardless of actual packaging material, such as metal cans, glass jars, plastic trays and flexible pouches.

III. IIC RESPONSIBILITIES

A. The questionnaire appears in PHIS as a PHIS Profile Questionnaire which can be found on the left navigation menu under “Establishment Profile.” IICs at official canning establishments are to complete and submit the questionnaire during their next scheduled PHIS establishment profile task as instructed in [FSIS Directive 5300.1](#), *Managing the Establishment Profile in the Public Health Information System*. IICs are to complete the questionnaire within 45 days of the issuance of this notice.

B. IICs may view or print the questions before completing the questionnaire by following the instructions in [FSIS Directive 5300.1](#), Chapter II, Part IX.

C. IICs are to share the information documented on the questionnaire with establishment management during the weekly meeting. If establishment management has concerns regarding the survey information documented by IICs, and the establishment management provides supportive documentation to justify a change, IICs are to verify the supportive information and decide whether any changes to the final responses are necessary.

DISTRIBUTION: Electronic

NOTICE EXPIRES: 8/1/21

OPI: OPPD

IV. QUESTIONNAIRE

The following questionnaire will appear under the Profile Questionnaire tab. When responding, IICs are to keep in mind that some establishments may be producing FSIS products infrequently. IICs are to respond to the questions according to the production in the past 12 months even though there may be no FSIS product being produced on the day the questionnaire is being completed.

1. When was the last time that the establishment produced FSIS canned product(s)?
 - a. Never
 - b. More than 12 months ago
 - c. Less than 12 months ago

NOTE: IICs are not to complete the rest of the questionnaire if the answer for question 1 is a. or b.

2. What types of thermally processed/commercially sterile product(s) does this establishment produce? (Check all that apply)
 - Low acid product (pH > 4.6, 9 CFR 431.1)
If checked, please estimate the average daily volume: _____ lbs.
 - Acidified low acid product (pH ≤ 4.6, 9 CFR 431.1)
If checked, please estimate the average daily volume: _____ lbs.
3. How does the establishment address microbial food safety hazards in its canning operation?
 - Through a Hazard Analysis Critical Control Point (HACCP) plan that addresses microbial food safety hazards, and the HACCP system meets all the requirements in 9 CFR 431
 - Through a HACCP plan that addresses microbial food safety hazards, but the HACCP system does not meet all the requirements in 9 CFR 431. Please specify which part of 9 CFR 431 is not met: _____ (For example. 431.2 (b), 431.6, etc.)
 - No critical control points (CCPs) for microbial food safety hazards. The establishment follows all the requirements in canning regulations 9 CFR 431
 - Other, please specify: _____
4. Is the processing authority an employee of the establishment (or company) or a third party consultant? (Check all that apply)
 - Employee of the establishment, corporation, or company
 - Third party consultant
 - Other, please specify: _____
5. What finished product inspection program does the establishment have? (Check all that apply)
 - Incubation of finished product at 95±5 °F for 10 days
 - Incubation of finished product at 95±5 °F for less than 10 days
 - Other, please specify: _____
6. What type(s) of containers are used in this establishment: (Check all that apply)
 - Cans
 - Glass jars
 - Semi-rigid (plastic trays and cups)
 - Semi-rigid (paperboard)
 - Flexible (e.g., pouches)
 - Other, please specify: _____

7. Please specify the types, number and manufacturer of each type of thermal processing systems used in this establishment. An example of questions shown in PHIS is provided below. Table 1 shows a summary of the questions to which IICs are to respond.

Canning 7a(1)

Does your establishment use the following thermal processing system type and equipment type?

System: Retort-pressure processing in steam

Equipment: Batch still (horizontal and vertical)

Select one option.

- Yes
- No

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Please select all manufacturers (Rows) you have of this type of thermal processing system and the number of pieces equipment for each (Columns).

Select all that apply.

	1-5	6-10	11-15	16-20	21+
AK Robin Co.Inc.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Allpax	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Berlin-Chapman	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dixie	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
FMC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
JBT	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lagarde	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lubeca	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Malo	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Reid Boiler	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Stock	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Stork	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Truxton	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
WSF Industries	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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If the manufacturer of your equipment is not listed in the previous question, please specify the manufacturer and number of pieces of equipment here.

For example,
5, Tom's Equipment, Inc.

It is an optional question.

[\[Reset Question\]](#)

Enter your answer:

Enter up to 500 symbols.

Table 1. Thermal Processing System information

System Type	Equipment Type	Quantities and manufacturers of the thermal processing systems (Please provide the number of units of each type of equipment from each manufacturer).
a. Retort - pressure processing in steam	Batch still (horizontal and vertical)	
	Batch still crateless	
	Batch agitating (discontinuous)	
	Continuous agitating (e.g. continuous rotary)	
	Hydrostatic	
b. Retort - pressure processing with water	Batch still total immersion	
	Batch still water cascading or water spray	
	Batch agitating water cascading or water spray	
c. Retort - pressure processing with steam/air mixture	Batch steam/air	
d. Aseptic processing & packaging system	Aseptic processing system	
	Aseptic packaging system	
e. Atmospheric cooker	Atmospheric cooker	
f. Other, please specify	_____	

V. QUESTIONS

Refer questions regarding this notice to the Office of Policy and Program Development through [askFSIS](#). When submitting a question, use the Submit a Question tab and enter the following information in the fields provided:

Subject Field: Enter **Notice 38-20**.

Question Field: Enter question with as much detail as possible.

Product Field: Select **General Inspection Policy** from the drop-down menu.

Category Field: Select **Public Health Information System (PHIS)** from the drop-down menu.

Policy Arena: Select **Domestic (U.S.) Only** from the drop-down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question**.

NOTE: Refer to [FSIS Directive 5620.1](#), Using *askFSIS*, for additional information on submitting questions.



Assistant Administrator
Office of Policy and Program Development