

Juice HACCP

Affirmative Steps for Juice Imports

- **Juice Imports: Affirmative Steps - Lists of Foreign Processors Approved by their Governments.** (</food/hazard-analysis-critical-control-point-haccp/lists-foreign-processors-juice-approved-their-governments>) As of October 2023, no foreign government inspection authorities are currently providing lists of processors in good standing.

Juice HACCP Regulation

- **Juice HACCP Final Rules**
 - **HACCP Procedures for the Safe and Sanitary Processing and Importing of Juice: Final Rule** (<http://www.federalregister.gov/articles/2001/01/19/01-1291/hazard-analysis-and-critical-control-point-haccp-procedures-for-the-safe-and-sanitary-processing-and>) Federal Register January 19, 2001
 - **Labeling of Juice Products: Final Rule** (<http://www.federalregister.gov/articles/1998/07/08/98-18287/food-labeling-warning-and-notice-statement-labeling-of-juice-products>) Federal Register, July 8, 1998
- **Juice HACCP Proposed Rules**
 - **HACCP Procedures for the Safe and Sanitary Processing and Importing of Juice: Proposed Rule** (<http://www.federalregister.gov/articles/1998/04/24/98-11025/hazard-analysis-and-critical-control-point-haccp-procedures-for-the-safe-and-sanitary-processing-and>) Federal Register, April 24, 1998
 - **Labeling of Juice Products: Proposed Rule** (<http://www.federalregister.gov/articles/1998/04/24/98-11026/food-labeling-warning-and-notice-statements-labeling-of-juice-products>) Federal Register, April 24, 1998

Juice HACCP Implementation

- Guidance for Industry: **Juice HACCP and the FDA Food Safety Modernization Act** (</food/guidance-documents-regulatory-information-topic/guidance-industry-juice-haccp-and-fda-food-safety-modernization-act>) December 2021
- Guidance for Industry: **Refrigerated Carrot Juice and Other Refrigerated Low-Acid Juices** (</food/guidance-documents-regulatory-information-topic/guidance-industry-refrigerated-carrot-juice-and-other-refrigerated-low-acid-juices>) June 2007
- Guidance for Industry: **Letter to State Regulatory Agencies and Firms That Produce Treated (but not Pasteurized) and Untreated Juice and Cider** (</food/guidance-documents-regulatory-information-topic/guidance-industry-letter-state-regulatory-agencies-and-firms-produce-treated-not-pasteurized-and>) September 22, 2005
- Guidance for Industry: **Recommendations to Processors of Apple Juice or Cider on the Use of Ozone for Pathogen Reduction Purposes** (</food/guidance-documents-regulatory-information-topic/guidance-industry-recommendations-processors-apple-juice-or-cider-use-ozone-pathogen-reduction>) October 2004
- Guidance for Industry: **Juice HACCP Hazards and Controls Guidance - First Edition** (</food/guidance-documents-regulatory-information-topic/guidance-industry-juice-haccp-hazards-and-controls-guidance>)



first-edition) March 3, 2004

- Juice Imports: Affirmative Steps - Lists of Foreign Processors Approved by their Governments (</food/hazard-analysis-critical-control-point-haccp/lists-foreign-processors-juice-approved-their-governments>) January 22, 2004
- Guidance for Industry: Questions & Answers for the Juice HACCP Regulation (</food/guidance-documents-regulatory-information-topic/guidance-industry-questions-and-answers-juice-haccp-regulation-2003>). September 4, 2003
- Guidance for Industry: Bulk Transport of Juice Concentrates and Certain Shelf Stable Juices (</regulatory-information/search-fda-guidance-documents/guidance-industry-bulk-transport-juice-concentrates-and-certain-shelf-stable-juices>) April 24, 2003
- Guidance for Industry: Juice HACCP Small Entity Compliance (</regulatory-information/search-fda-guidance-documents/small-entity-compliance-guide-juice-haccp>) Guide April 4, 2003
- Adulteration with Patulin in Apple Juice and Apple Juice Concentrates (</inspections-compliance-enforcement-and-criminal-investigations/compliance-policy-guides/cpg-sec510150-apple-juice-apple-juice-concentrates-and-apple-juice-products-adulteration-patulin>).
- Juice HACCP Inspection Program 7303.847 (available in [PDF](/media/71413/download) (</media/71413/download>)) (FY 07/08/09)

Juice HACCP Training and Education

- Guidance for Industry: Standardized Training Curriculum for Application of HACCP Principles to Juice Processing (</food/guidance-documents-regulatory-information-topic/guidance-industry-standardized-training-curriculum-application-haccp-principles-juice-processing>). June 13, 2003
- Juice HACCP Alliance / Illinois Institute of Technology – Juice HACCP Training Curriculum (https://www.ifsh.iit.edu/sites/ifsh/files/departments/Juice_HACCP_Training_Curriculum_First_ed.pdf)  (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>): 1st Edition (PDF, 704Kb)  <http://www.fda.gov/AboutFDA/AboutThisWebsite/WebsitePolicies/Disclaimers/default.htm>)
- Juice HACCP Regulator Training (</food/hazard-analysis-critical-control-point-haccp/juice-haccp-regulator-training>). September 2002

Juice HACCP Background Information

- Recommendations on Fresh Juice (<https://wayback.archive-it.org/7993/20170406024317/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm073540.htm>)  (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>) National Advisory Committee on Microbiological Criteria for Foods, April 1997
- Report of 1997 Inspections of Unpasteurized Apple Cider (<https://wayback.archive-it.org/7993/20170406024318/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm085512.htm>)  (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>). January 1999
- Potential for Infiltration, Survival and Growth Of Human Pathogens within Fruits and Vegetables (</food/hazard-analysis-critical-control-point-haccp/potential-infiltration-survival-and-growth-human-pathogens-within-fruits-and-vegetables>)
- Preliminary Studies on the Potential for Infiltration, Growth and Survival of *Salmonella enterica* serovar Hartford and *Escherichia coli* O157:H7 Within Oranges (<https://public4.pagefreezer.com/browse/FDA/02->

[11-2021T10:11/https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/preliminary-studies-potential-infiltration-growth-and-survival-salmonella-enterica-serovar-hartford](https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/preliminary-studies-potential-infiltration-growth-and-survival-salmonella-enterica-serovar-hartford)) [↗](http://www.fda.gov/about-fda/website-policies/website-disclaimer)
(<http://www.fda.gov/about-fda/website-policies/website-disclaimer>).

- [Preliminary Experiments on the Effect of Temperature Differences on Dye Uptake by Oranges and Grapefruit](https://public4.pagefreezer.com/browse/FDA/02-11-2021T10:11/https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/preliminary-experiments-effect-temperature-differences-dye-uptake-oranges-and-grapefruit) (<https://public4.pagefreezer.com/browse/FDA/02-11-2021T10:11/https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/preliminary-experiments-effect-temperature-differences-dye-uptake-oranges-and-grapefruit>) [↗](http://www.fda.gov/about-fda/website-policies/website-disclaimer)
(<http://www.fda.gov/about-fda/website-policies/website-disclaimer>).
- National Advisory Committee on Microbiological Criteria for Foods Meeting on Fresh Citrus Juice
 - [Transcripts: December 8-10, 1999](https://wayback.archive-it.org/7993/20170406024331/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm114808.htm) (<https://wayback.archive-it.org/7993/20170406024331/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm114808.htm>) [↗](http://www.fda.gov/about-fda/website-policies/website-disclaimer) (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>).
 - Technical Scientific Workshops on How Citrus Juice Firms Can Achieve 5-Log Pathogen Reduction
 - [Transcripts: November 12, 1998](https://wayback.archive-it.org/7993/20170406024334/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm114810.htm) (<https://wayback.archive-it.org/7993/20170406024334/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm114810.htm>) [↗](http://www.fda.gov/about-fda/website-policies/website-disclaimer) (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>).
 - [Transcripts: November 19, 1998](https://wayback.archive-it.org/7993/20170406024334/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm114812.htm) (<https://wayback.archive-it.org/7993/20170406024334/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm114812.htm>) [↗](http://www.fda.gov/about-fda/website-policies/website-disclaimer) (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>).
- Letters Concerning Single Facility Requirement
 - [Letter Concerning Single Facility Requirement](https://wayback.archive-it.org/7993/20170406024337/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm114781.htm) (<https://wayback.archive-it.org/7993/20170406024337/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm114781.htm>) [↗](http://www.fda.gov/about-fda/website-policies/website-disclaimer) (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>). January 22, 2002
 - [Correction to January 22, 2002 Letter Concerning Single Facility Requirement](https://wayback.archive-it.org/7993/20170406024338/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm114784.htm) (<https://wayback.archive-it.org/7993/20170406024338/https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm114784.htm>) [↗](http://www.fda.gov/about-fda/website-policies/website-disclaimer) (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>). January 25, 2002

Was this helpful?

Yes

No