

Is a “Juice HACCP Plan” Required?

Definition

“**HACCP**” means Hazard Analysis Critical Control Point. *Critical control point* means a point, step, or procedure in a food process at which a control measure can be applied and at which control is essential to reduce an identified food hazard to an acceptable level.

For the purposes of this guideline, “**Juice**” means **the aqueous 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** as stated in *Code of Federal Regulations (CFR), Title 21, Part 101.17(g) CFR Title 21-Juice*.

The juice HACCP regulations apply to the processing of any product that may be labeled as 100 percent juice under 21 CFR 101.30 that is sold either as “juice” or for use as an ingredient in beverages. Non-juice beverages that contain juice as an ingredient, e.g., carbonated beverages that contain juice, or fruit flavored drinks that contain juice, are not required to be produced under a HACCP system. However, juice that is used as an ingredient in the non-juice beverage is required to be produced under a HACCP system.

Activity-Types: Immediate Consumption, Retail or Wholesale

Juice operations that **sell their juice to other businesses, distribute/process interstate, or make any type of health claim** will be regulated by the Oregon Department of Agriculture (ODA) and the Food and Drugs Administration (FDA).

a. Immediate Consumption (HACCP Plan—Not Required)

Juice operations that process fresh juice for sale **directly to their customers for immediate consumption** will be licensed and regulated by the local health department or ODA if the business has an ODA license. Such juice may be sold by the glass in restaurants, juice bars, farmer’s markets, or other approved permitted locations. Fresh juice products that are sold in an open glass directly to the consumer are exempt from the labeling requirements.

b. Retail (HACCP Plan—Not Required)

Juice operations that process fresh juice that is **packaged and labeled for sale directly to their customers**, are considered retail food operations and would be regulated by the Oregon Department of Agriculture (ODA). Such juice may be sold in bottles onsite or at other approved permitted locations. The juice processor is required to maintain direct retail during all retail sales, including home delivery and off-site retail sale locations. The location where the juice is processed is required to sell from the processing location. The label will need to include the warning statement

c. Wholesale (HACCP Plan—Required)

If the products are available for **wholesale** customers such as retail stores, juice bars, and distributors, the manufacturing firm must submit a juice HACCP plan to the Food Safety Program (FSP) through the facility’s Food Safety Specialist (from ODA). The plan is specific to the product, process and facility. FSP will review and comment on the HACCP plan prior to granting approval for manufacturing and/or licensing.

Is Juice “HACCP Training” Required?

Juice HACCP Training Requirements according to 21CFR part 120: Hazard Analysis and Critical Control Point (HACCP) Systems: The FDA mandatory juice HACCP regulation, 21CFR Part 120.13* requires that certain HACCP activities must be completed by a “HACCP trained individual.” If you are wholesaling, you will need to have personnel who have completed an accredited juice HACCP course or possess acceptable experience in juice HACCP.

Websites

- Oregon Department of Agriculture/Food Safety Program; [ODA Food Safety Program](#)