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**Table.** Exemptions & Requirements in Human Food v. Animal Food – *A comparison*

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| --- | --- | --- |
| **Who or What Would Be Exempt** | **Hazard Analysis and Risk Based Preventive Control Requirements** | **Current Good Manufacturing Practices (CGMP)** |
| “Qualified Facility” as defined by FSMA:Business with average annual sales of <$500,000 and at least half the sales to consumers or local retailers orrestaurants (within the same state orwithin 275 miles); orVery small *human food* business Option 1: Average annual sales of< $250,000 Option 2: Average annual sales of< $500,000 Option 3: Average annual sales of<$1,000,000 Very small *animal food* business Option 1: Total annual sales of< $500,000Option 2: Total annual sales of <$1,000,000Option 3: Total annual sales of<$2,500,000 | Exempt in *human & animal* food (Exception for annual sales requirement of a human food v. an animal food business) | Same requirements for both *human & animal* food businesses |
| Low risk, on farm activities performed by small *human food* business (< 500 employees)-or-Low-risk, on-farm activities performedby a very small *human food* businessOption 1: very small =<$250,000Option 2: very small =<$500,000Option 3: very small =<$1,000,000Low risk, on farm activities performedby a small *animal food* business (< 500 employees): orLow-risk, on-farm activities performed bya very small *animal food* businessOption 1: very small =<$500,000Option 2: very small =<$1,000,000Option 3: very small =<$2,500,000 | Exempt in *human & animal* food (Exception for annual sales requirement of a human food v. an animal food business) | Same requirements for both *human & animal* food businesses |
| Registration for farms; restaurants; other retail food establishments; nonprofit food establishments or fishing vessels | Exempt for *human & animal* food  |  |
| Certain low-risk manufacturing/processing activities, packing or holding activities that are conducted by small or very small businesses on farms for specific foods.  |  Exempt for *human & animal* food |  Must comply |
| Foods subject to the low-acid canned food (LACF) regulation.  |  Exempt for *human & animal* food | Must comply |
| Activities of a facility thatare subject to Standards for Produce Safety | Exempt in *human & animal* food | Must comply |
| Foods subject to HACCP regulations (seafood and juice) | Exempt for *human & animal* food | Must comply |
| Dietary supplements | Exempt in *human & animal* food | Must comply with dietary supplement CGMPs |
| Activities within the definition of “farm” | Exempt in *human & animal* food | Exempt in *human & animal* food |
| Facilities, such as warehouses, that only store packaged foods that are not exposed to the environment | Exempt in both *human & animal* food (Only if refrigeration is not required; if rerigeration is required, the same requirements apply in both human & animal food) | Must comply |
| Facilities such as grain elevators that store only raw agricultural commodities (other than fruits and vegetables) intended for further distribution or processing | Exempt in *human & animal* food(provided they are solely engaged in such storage) | Exempt in *human & animal* food |
| Facilities, such as warehouses, that store raw agricultural commodities that are fruits and vegetables intended for further distribution or processing. | Must comply in *human food*Exempt in *animal* food | Exempt in *human & animal* food |



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