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## **ABA's Petition Efforts on Warehouse Exemption Comes to Fruition**

Washington, D.C. – The American Bakers Association (ABA) has won a major victory on behalf of the wholesale baking industry with an inclusion of an exemption from preventative control provisions for ambient temperature depots and warehouses. The exemption was included in the recent FDA proposal, "Preventive Controls for Human Food: Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Human Foods."

In July 2012, ABA led a food industry petition urging FDA to exempt storage facilities from its preventative controls provisions. FDA's proposal released last week contains several exemptions, including one for non-refrigerated distribution warehouses such as those utilized by the baking industry. This petition was allowed under language in FSMA that was included at ABA's recommendation.

"Granting flexibility to bakers and other low risk distribution facilities is a win for bakers, food manufacturers and FDA. This exemption will allow FDA to reserve its limited resources for facilities with the higher potential for food safety issues," said ABA President and CEO Robb MacKie.

"Commercial bakeries utilize storage facilities as a short-term intermediary between the bakery and retailers and other customers, to facilitate expeditious distribution of freshly-prepared products" said ABA Senior Vice President of Government Relations & Public Affairs Lee Sanders. "These foods typically remain in distribution facilities less than 24-36 hours" said Sanders.

Under the newly released provisions, refrigerated warehouses would be subject to modified preventive control requirements. FDA's proposal adds new preventive controls provisions for facilities registered with FDA's current food facility registration regulations. Covered facilities will need to maintain a food safety plan, perform a hazard analysis and institute preventive controls for the mitigation of those hazards.

ABA will be preparing comments in response to FDA's proposal. Those comments are due to the Agency in mid-May.

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## About the American Bakers Association:

The American Bakers Association (ABA) is the Washington D.C.-based voice of the wholesale baking industry. Since 1897, ABA has represented the interests of bakers before the U.S. Congress, federal agencies, and international regulatory authorities. ABA advocates on behalf of more than 700 baking facilities and baking company suppliers. ABA members produce bread, rolls, crackers, bagels, sweet goods, tortillas and many other wholesome, nutritious, baked products for America's families. The baking industry generates more than \$102 billion in economic activity annually and employs more than 633,000 highly skilled people.