



### 2012 ASTA Regulatory/Legislative Workshop

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Arlington, VA
Wednesday, October 10



# Food Safety Preventive Controls Alliance (FSPCA): An Update

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# What is FSPCA?

- Food industry, particularly small and medium companies, may need assistance in understanding the technical elements of regulations and compliance with the FSMA requirements.
- > FSPCA is a public-private Alliance designed to fulfill this need.
- Established by a grant from the FDA to the Institute for Food Safety and Health (IFSH) at the Illinois Institute of Technology, Bedford Park IL.



# Why FSPCA?

### **Preventive Controls Education**

- ➤ FDA looks to the FSPCA to develop a standardized curriculum that provides the foundation for training providers who will train individuals to meet the requirements of the preventive controls regulation.
- ➤ This effort is similar to those for our existing preventive controls rules: seafood and juice HACCP.



# FSPCA Objectives

- To develop Food Safety Preventive Controls training curriculum and modules including train-the-trainer course
- ➤ To assist the US food industry, particularly small and medium-sized companies, to be compliant with the FSMA legislation.
- ➤ To assist the FDA to disseminate the science and technical elements relevant to the hazard analysis and preventive controls aspects of Preventive Controls regulations to the US food industry.



## Creation and Development

- ➤ Authorized in September 2011
- >FSPCA Coordinator Dr. (PC) Vasavada
- > Three phase development
  - Phase I Establish FSPCA organization and governance
    - > Formation of Organizing committee
    - Formation of Steering Committee
    - Formation of Executive Committee
    - Formation of Working Groups
  - Phase II- Development of Educational Content
  - Phase III- Delivery of training course

## FSPCA Governance and Structure

Steering Committee

**Executive Committee** 

FSPCA Coordinator

**FSPCA Working Groups** 

Hazard Id and Core Curriculum

Food categories and Representative Processing

Allergen
Management
and Control

cGMP,
Sanitation &
Env.
Monitoring

Supply Chain and Ingredient Management

FSPCA Sub committees

Course design and Curriculum

Development

Animal and Pet Food

Web presence/internet

Alliance Continuation



### FSPCA stakeholders\*













New Jersey Agricultural Experiment Station







A Member of the GFPI Global Initiative







THE UNIVERSITY OF GEORGIA

















# FSPCA Working Groups\*

- ➤ Volunteers from industry, academia and FDA Five initial working groups have been created:
- Hazard Identification and Preventive Controls Curriculum Development
- Food Categories and Representative Processing
- Allergen Management and Control
- Sanitation, Current Good Manufacturing Practices and Environmental Monitoring
- > Supply Chain and Ingredient Management
- ≥156+ volunteers
- > WG Chair, Vice-Chair, Liaisons
- Course outline and Content development



<sup>\*</sup> Other WGs may be formed as necessary

### FSPCA WG Liaisons, Chairs and Vice Chairs

| WG   | Liaisons   | Chairs/Vice Chairs  |
|--|--|---|
| Hazard Identification and Preventive Controls Curriculum Development | Glenn Black (GMA)<br>Ben Chapman(NCSU)                               | Jeff Barach (Barach<br>Enetrprises)<br>Judy Fraser Heaps (Land O'<br>Lakes) |
| Food Categories and Representative Processing                        | Jason Wan (IIT/IFSH)<br>Jon Gardner (IDFA)<br>Kim Young (FDA)        | Kurt Deibel (Heinz )<br>Alejandro Mazzotta<br>(Campbell's)                  |
| Allergen Management and Control                                      | Don Schaffner<br>(Rutgers)<br>Ram Rao (USDA-NIFA)                    | Joseph Scimeca (Cargill)<br>Sue Estes(Pepsico)                              |
| Sanitation, Current Good Manufacturing Practices and Environmental   | David Gombas (United Fresh) David Fairfield (NGFA) Lee Sanders (ABA) | John Allan (AFFI)<br>Joe Shebuski(Cargill)                                  |
| Supply Chain and Ingredient Management                               | Donna Garren (AFFI) John Hoffman (UMN) Kim Young(FDA)                | Steve Mavity (Bumble Bee) Faye Feldstein (Deloitte)                         |

### **FSPCA SME WG volunteers\***



































# Food Industry Engagement

- Food Industry Associations
- Food companies
- Academia/ Uni. Extension
- Pvt. Consultants/Consulting Companies and Organizations
- State and Federal Regulators



### FSPCA Website...

### http://www.iit.edu/ifsh/alliance/index.shtml



www.iit.edu/ifsh

IFSH home page Click on FSPCA

IFSH Home

FSPCA Home

The Alliance

**Upcoming Events** 

Committees

Resources



FSPCA Home

#### Welcome to FSPCA Online

The Food Safety Preventive Controls Alliance (FSPCA) is a broad-based public-private alliance consisting of key industry, academic and government stakeholders whose mission is to support safe food production by developing a nationwide core curriculum, training and outreach programs to assist companies producing human and animal food in complying with the preventive controls regulations that will be part of the Food Safety Modernization Act (FMSA).

#### JOIN A WORKING GROUP

Five FSPCA Working Groups are currently forming. Find out more about the topic areas and how to join at the Working Groups page, or download an FSPCA Working Group Participation Form (.pdf).

#### FSPCA ON THE ROAD

FSPCA committee members will take the podium at several upcoming conferences and meetings to present the latest information about FSPCA activities and progress. Visit our Upcoming Events page for details and locations.



## FSPCA – Progress so far...

- FSPCA Executive Committee and Steering Committee established and functioning
- Subcommittees formed
- FSPCA Website launched
- Working Groups convened
- Technical editor and Editorial subcommittee in place
- WG and Steering Committee meeting in Chicago
  - FSPCA updates and presentations at regional and national food industry conferences, seminars and webinars
  - ➤ AFDO,GMA Science Forum, FSS, IFT, FEMA, IAFP, MWFPA, AFDOSS, United Fresh, ASTA, NCA, etc.





### FSPCA - Outcomes and Deliverables

- ➤ Training Curriculum: Development, delivery and facilitation of a standardized Food Safety Preventive Controls curriculum (with training slides).
- > Technical Assistance Network: For the Food industry, with emphasis on small- and medium-sized companies.
- > Hazards Guide: Commodity/industry sector-specific.
- ➤ Identification/prioritization of critical needs for "safe harbor" critical limits for widely used preventive controls
- Knowledge Gap Identification: Translation of and needs assessment for further enhancement in PC's.
- > Efficacy and impact of the FSPC Alliance programs.
- Identification of research needs for further enhancement in preventive controls

# FSPCA-Based Standardized Curriculum\* - Topical Outline\*

- > Introduction and Course Objectives
- Food Safety Plan What is Food Safety plan? What is required in Food Safety plan? How to set up FSP
- ➤ Hazard analysis how to do one, where to get information on hazards, examples of hazards associated with various foods covered by the regulation
- Preventive controls how to identify appropriate PCs, how to determine what parameters must be controlled and how to control them
- > Monitoring how to monitor preventive controls

# FSPCA-Based Standardized Curriculum\* - Topical Outline\*

- Corrective Actions when and how to apply
- Verification and Validation how to determine that PCs are "effectively and significantly minimizing or preventing the occurrence of identified hazards"
- Recordkeeping types of records that document the food safety plan (and how to develop a plan)
- Management & Implementation of the Food Safety Plan including reanalysis of the FSP.
- > Resources for Preparing HACCP Plan
- Appendices
  - Model FSP for selected food categories







### The Curriculum is Just the Beginning

- ➤ For education/training to be effective, information on hazards and preventive controls specific to foods being produced by small businesses will be needed.
- Guidance documents
- Food-type specific training modules

### **Training Support Package**

- Instructor guide/ lesson plan
- Participant manual
- > Audio/ visual materials
- Special support materials
- Comprehensive Hazards Guide?

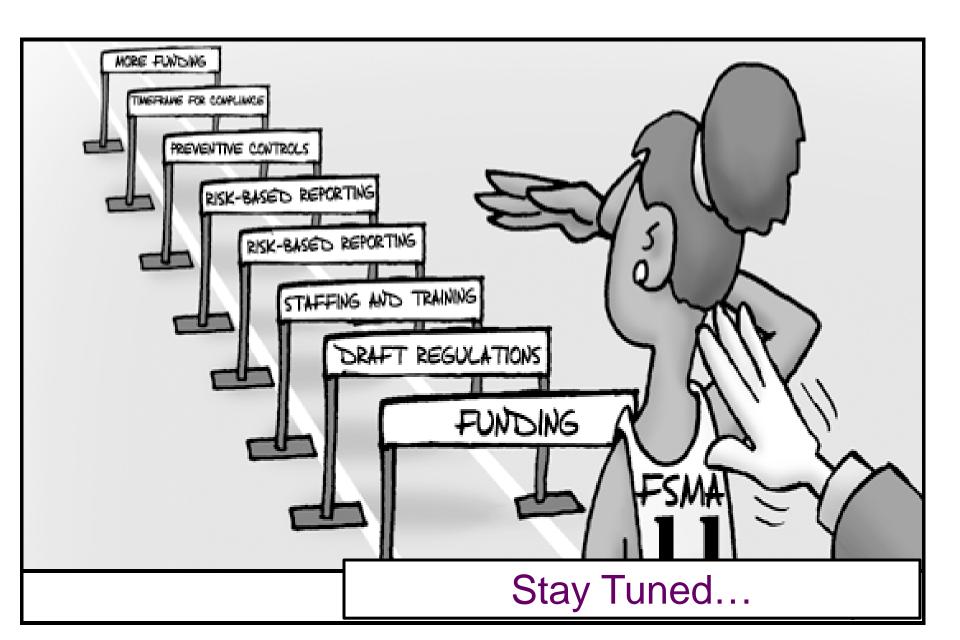


### Summary

- FSMA focus on assuring food safety through Hazard Analysis and Risk-Based Preventive Controls (section 103).
- Recognized need to assist small- and medium-sized businesses with interpretation of the regulation, training and technical information to be compliant with the FSMA regulations
- FSPCA is an alliance of key stakeholders from academia, government, trade Associations, and other relevant organizations designed to assist the industry, especially small-and medium-sized businesses, in complying with the Preventive Controls regulations.
- FSPCA will serve the industry needs by developing standardized training and technical resources and providing a link between the FDA and food companies in communication of technical elements of FSMA
- > The FSPCA welcomes your comments and suggestions



### We've just begun...



### Acknowledgement

- FDA- ORISE and IFSH
- > Ms. Jenny Scott, Dr. John Larkin (FDA)

- Dr. Bob Brackett (IFSH)
- FSPCA Steering Committee
- > FSPCA Working Groups SME Volunteers



# 75ANX YOZI!

For further information and questions -

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