

Pre-Conference Workshop

Making FSMA Work for the Spice Industry



FDA FOOD SAFETY
MODERNIZATION ACT

**CAUTION
EXPLODING
HEAD ZONE**

This is Your Brain



This is Your Brain on FSMA



Stay Calm

It's Not Brain Surgery

Why FSMA?



- The rules of FSMA modernize the current Good Manufacturing Practice requirements which were last updated in 1986. The emphasis now is more on the prevention of food safety issues through a food safety plan, allergen controls, and supplier approval process. There are notable similarities between requirements of FSMA and HACCP plans.
- The rules add requirements for domestic and foreign facilities that are subject to this regulation.
- Certain terms and definitions have been updated to clarify the scope of exemptions as well as the establishment, maintenance, and availability of records.
- Changes made in the final rule reflect the modern application of food safety as they may apply to farms, suppliers, or other accountable entities throughout the supply chain.
- The FDA estimates that processed foods covered by this rulemaking are responsible for about 903,000 foodborne illnesses each year.

Overview of FSMA Final Rules:

- Preventive Controls for Human Food and Animal Food
- Foreign Supplier Verification Program
- Produce Safety
- Accreditation of Third-Party Auditors
- Sanitary Transportation of Human and Animal Food
- Focused Mitigation Strategies to Protect Food Against Intentional Adulteration

| Rule | Final Rule Deadline | Compliance: Non Small | Compliance: Small | Compliance: Very Small |
|--------------------|---------------------|--|---|---|
| PC Human Food | 8/30/2015 | 1 year | 2 years | 3 years |
| PC Animal Food | 8/30/2015 | 1 year | 2 years | 3 years |
| FSVP | 10/31/2015 | 6 months after PC final rules become effective | 2 years after PC final rules become effective | 2 years after PC final rules become effective |
| Produce Safety | 10/31/2015 | 2 years | 3 years | 4 years |
| Sanitary Transport | 3/31/2016 | 1 year | 2 years | n/a |
| Food Defense | 5/31/2016 | 1 year | 2 years | 3 years |

Today's Workshop



- Understanding and building a food safety plan
- Roles and responsibilities of the Preventive Controls Qualified Individual
- Two views of the Foreign Supplier Verification Program – the perspective of both US and foreign suppliers
- Case studies activity – various scenarios for the audience to brainstorm in groups