FOOD SAFETY MODERNIZATION ACT (FSMA) NEW FOOD SAFETY PERSPECTIVES !!

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Why FSMA?

- About 48 million people (1 in 6 Americans) get sick, 128,000 are hospitalized, and 3,000 die each year from foodborne diseases, according to recent data from the Centers for Disease Control and Prevention.
- The FDA Food Safety Modernization Act (FSMA), signed into law by President Obama on Jan. 4, enables FDA to better protect public health by strengthening the food safety system.
- It enables FDA to focus more on preventing food safety problems rather than relying primarily on reacting to problems after they occur.
- The law also provides FDA with new enforcement authorities designed to achieve higher rates of compliance with preventionand risk-based food safety standards and to better respond to and contain problems when they do occur.

Important changes under FSMA:

- Prevention: For the first time, FDA will have a legislative mandate to require comprehensive, science-based preventive controls across the food supply. This mandate includes:
 - Mandatory preventive controls for food facilities
 - Mandatory produce safety standards
 - > Authority to prevent intentional contamination
 - > Inspection and Compliance including:
 - Mandated inspection frequency: The FSMA establishes a mandated inspection frequency, based on risk, for food facilities and requires the frequency of inspection to increase immediately.
 - Records access: FDA will have access to records, including industry food safety plans and the records firms will be required to keep documenting implementation of their plans.
 - Testing by accredited laboratories



- Mandatory recall: The FSMA provides FDA with authority to issue a mandatory recall when a company fails to voluntarily recall unsafe food after being asked to by FDA.
- Expanded administrative detention: The FSMA provides FDA with a more flexible standard for administratively detaining products that are potentially in violation of the law (administrative detention is the procedure FDA uses to keep suspect food from being moved).
- Suspension of registration: FDA can suspend registration
 of a facility if it determines that the food poses a
 reasonable probability of serious adverse health
 consequences or death.
- Additional Recordkeeping for High Risk Foods
- **Importer accountability**: For the first time, importers have an explicit responsibility to verify that their foreign suppliers have adequate preventive controls in place to ensure that the food they produce is safe.
- Third Party Certification: The FSMA establishes a program through which qualified third parties can certify that foreign food facilities comply with U.S. food safety standards. This certification may be used to facilitate the entry of imports.



HACCP Vs. HARPC

HACCP

- Worldwide standard
- Applies to a wide variety of food products
- Focus on control steps
- Requires qualifies team

HARPC

- US standard
- Applies to FDA regulated products
- Preventive programs
- Needs qualified individual

HACCP Vs. HARPC Compliance

HACCP

- Voluntary across most food industry
- Mandatory for certain foods like seafood, juice, meat and poultry

HARPC

- Mandatory for all facilities requiring FDA registration
- Exemptions for FDA mandatory HACCP programs

Strategic Implementation Executive Committee Communications & Outreach Team -Federal/State Reports & **Prevention** Inspection & **Fees Imports Studies** Integration **Standards Compliance** Roxanne Roberta Wagner David Dorsey Barbara Cassens Joe Reardon Schweitzer Don Kraemer Mandatory Reports to Importer Inspection & Operational **Produce Safety** Recall / Recall **Verification &** Congress/ Auditor **Partnership** Regulation Communication **VQIP Studies** Fees **Import Produce Safety Administrative** Certification Capacity Guidance Enforcement **Building** Tools Accredited Preventive **Third- Party Controls** Certification Registration Regulation Lab **Training Accreditation & Preventive** Integrated Frequency of **Controls** Consortium / Inspection Guidance **FERN** Safe Food Manner of International Inspection / **Transport** Capacity **Food Safety** Building **Plan Review Food Defense** Comparability **Tracing** Task A: **Contaminants RFR Prior Notice Improvements**

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