# Implementation Status of the Food Safety Modernization Act

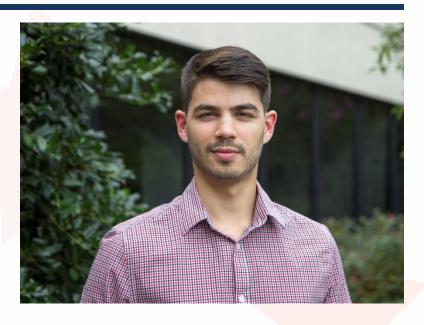
Presented by Bracey Parr Regulatory Advisor October 25<sup>th</sup>, 2016



## **About Bracey Parr**

#### **Regulatory Advisor**

Bracey Parr holds a Bachelor of Arts degree in Communication (International Emphasis) from Saint Louis University, Madrid Campus. Mr. Parr is based at Registrar Corp's headquarters in Hampton, Virginia, and serves as a Regulatory Advisor for Food Safety Services. Mr. Parr analyzes the major regulations under the U.S. FDA Food Safety Modernization Act (FSMA) and assists companies to understand the rules and identify their requirements. He developed and manages Registrar Corp's FSMA Compliance Wizard. Mr. Parr speaks fluent English and Spanish, and has conducted various webinars and trainings on FSMA requirements.





#### **Presentation Overview**

- History of FSMA
- Review of Major Rules
  - Preventive Controls for Human and Animal Food
  - Foreign Supplier Verification Program
- Current Implementation Status
- Summary / Questions & Answers

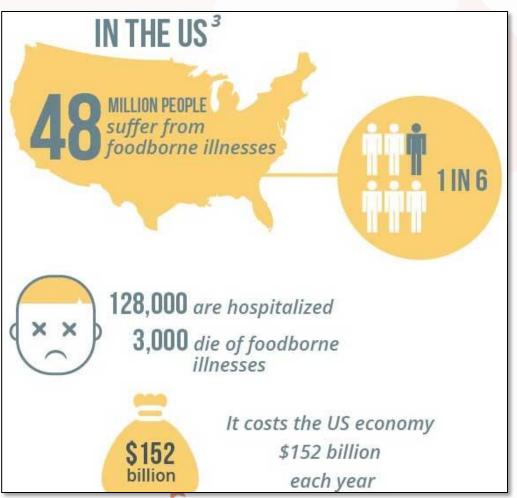


"The most sweeping reform...in 70 years"

# **History of FSMA**



## **History of FSMA**









## **History of FSMA**

- June 8<sup>th</sup>, 2009 Introduced in the House
- June 9<sup>th</sup>, 2009 Passed by the House
- December 21<sup>st</sup>, 2010 Passed by the Senate
- December 29<sup>th</sup>, 2010 Resolved differences
- January 4<sup>th</sup>, 2011 Signed by Pres. Obama
   PL 111-353
- Sept. 17<sup>th</sup>, 2015 First Final Rule published



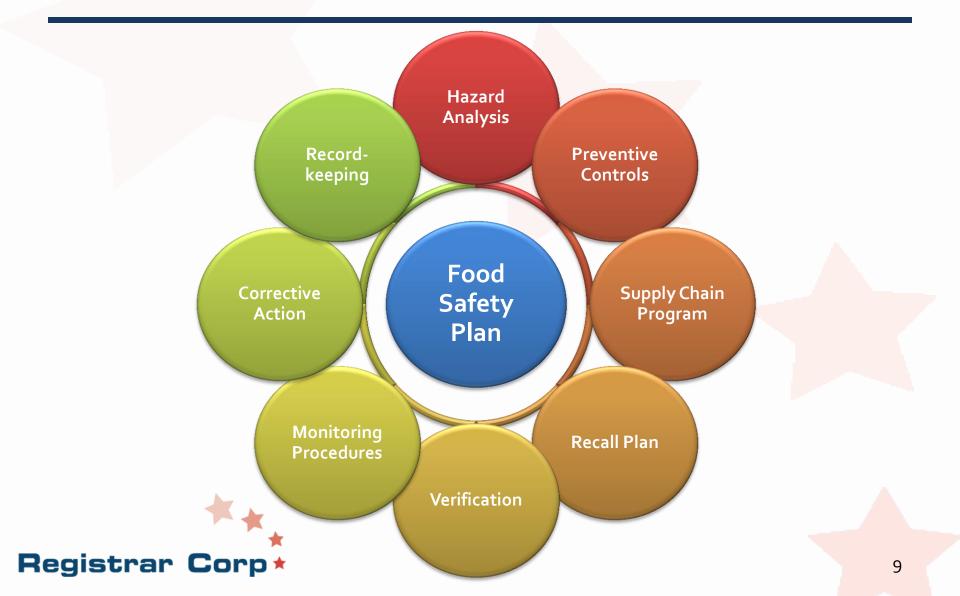
#### PC Rules and FSVP

# **Review of Major Rules**









- Exemptions and modified requirements:
  - Retail establishments (restaurants and stores)
  - Qualified facilities
  - Juice and Seafood HACCP
  - Alcoholic beverages
  - Dietary supplements
  - USDA products
  - Farms
  - Unexposed, packaged food in warehouses



- Deadlines
- Food Safety Plan
  - Facilities with >500 full-time equivalent employees:
    September 19<sup>th</sup>, 2016
  - Small business (<500 employees): September 18<sup>th</sup>, 2017
- Qualified facility attestation
  - Qualified facilities and very small businesses: September 2018



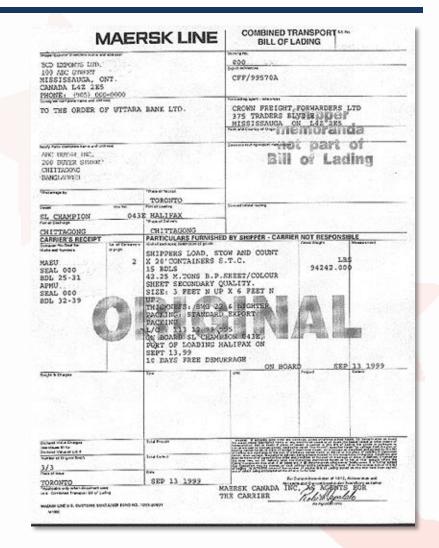
## FSVP – Written Program



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- Who must comply?
  - "Importer": defined as owner or consignee
  - If there is no US owner or consignee, the "Importer" is the U.S. agent or representative of the foreign owner or consignee, as confirmed in a signed statement of consent.





#### Exemptions

- Firms subject to juice or seafood HACCP regulations
- Very small importers (\$1 million human/\$2.5 million animal)
- Food for research or evaluation; Food for personal consumption
- Alcoholic beverages and ingredients
- Food transshipped through U.S.
- Meat, poultry, and egg products subject to USDA regulation at time of importation
- Country with equivalent food safety system



- When must I comply?
  - Latest of these dates
    - May 2017
    - Six months after supplier is required to become compliant
    - Date the importer must comply with those supplychain provisions



- New information required in the Automated Commercial Environment
  - Name of FSVP importer
  - E-mail address
  - Unique facility identifier





#### **FSMA**



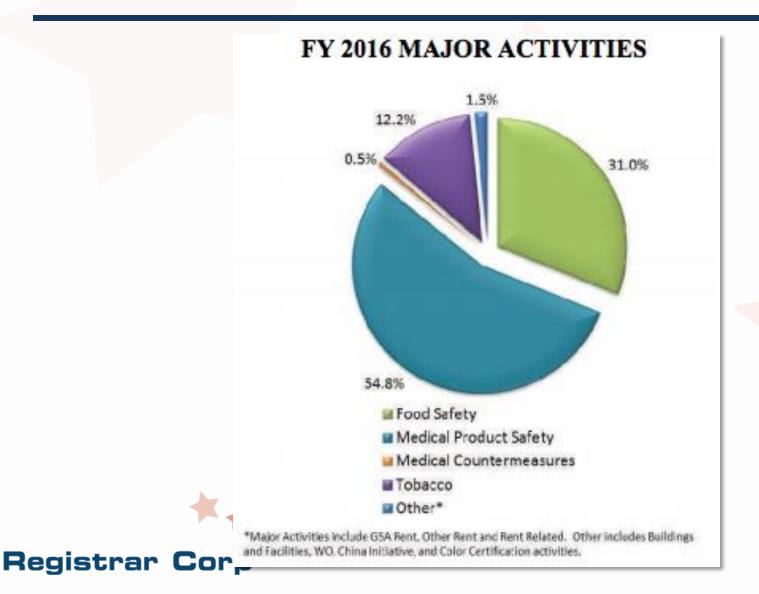
7 MAJOR FSMA RULES	PUBLICATION DATE
Preventive Controls for Human Food	September 17 <sup>th</sup> , 2015
Preventive Controls for Animal Food	September 17 <sup>th</sup> , 2015
Produce Safety	November 27 <sup>th</sup> , 2015
Foreign Supplier Verification Program (FSVP)	November 27 <sup>th</sup> , 2015
Third Party Certification	November 27 <sup>th</sup> , 2015
Voluntary Qualified Importer Program (VQIP)	Draft Guidance – June 4 <sup>th</sup> , 2015
Sanitary Transport	April 6 <sup>th</sup> , 2016
Intentional Adulteration	May 27 <sup>th</sup> , 2016







Registrar Corp\*



- Authority granted immediately
  - Administrative detention if "reason to believe" food may be adulterated or misbranded
  - Mandatory recall for a contaminated food
  - Changes to registration
    - Renewal
    - E-mail of contact person or US agent
    - Suspension authority



- Authority granted immediately
  - Protections for whistle blowers at food facilities
  - Fees
    - Reinspection (2017 \$221 per hour; \$285 per hour [foreign])
    - Non-compliance with a recall order (same)



- Preventive Controls for Human Food Rule
  - Draft Rule: January 16<sup>th</sup>, 2013
  - Final Rule: Sept. 17<sup>th</sup>, 2015
  - Draft Qualified facility attestation guidance: May 16<sup>th</sup>, 2016
  - Deadline clarifications: August 24<sup>th</sup>, 2016
  - First deadline: Sept. 19<sup>th</sup>, 2016
    - Subject companies with more than 500 full-time equivalent employees



- Foreign Supplier Verification Program
  - Draft Rule: July 29<sup>th</sup>, 2013
  - Final Rule: Nov. 27<sup>th</sup>, 2015
  - Deadline clarifications: August 24<sup>th</sup>, 2016
  - First deadline: May 30<sup>th</sup>, 2017
    - FSVPs for PC-rule subject suppliers with more than 500 full-time equivalent employees
  - Guidance: Forthcoming



- Animal Food
  - cGMPs: Sept. 19<sup>th</sup>, 2016; PC: Sept. 18<sup>th</sup>, 2017
- Produce Safety
  - First deadline: (Sprouts) Nov. 27<sup>th</sup>, 2016
- Sanitary Transport
  - First deadline: April 26<sup>th</sup>, 2017
- Intentional Adulteration
  - First Deadline: May 28<sup>th</sup>, 2019



- Third Party Certification
  - July 2015: Released guidance
  - Fees for Accreditation Bodies and Certification Bodies
- Voluntary Qualified Importer Program
  - June 2015: Released guidance
  - Estimated fee: \$16,400 (first year)
  - Jan. 2018: Accept applications
  - Oct. 2018: Program begins



## **Assistance with FSMA Requirements**

- FSMA Wizard: www.fsmawizard.com
  - Free tool to help identify your possible requirements
- FDA Compliance Monitor: <u>www.fdamonitor.com</u>
  - Monitor suppliers for Import Alerts, Warning Letters, Inspection Classifications, Import Refusals
- Food Safety Plans
- Foreign Supplier Verification Programs (FSVPs)
- Food Defense Plans



## **Questions & Answers**

