



## DNV GL Business Assurance

# FOOD SAFETY MODERNIZATION ACT, USA – ARE YOU READY?

Do you know that from the 16th September 2016 - it is **MANDATORY** for an organisations exporting food products\* to the USA to have an **APPROVED FOOD SAFETY PLAN**? This plan needs to be approved by a Preventive Control Qualified Individual (PCQI).

### **How prepared is your business to confirm to the requirements which are under the justification of the USA FDA?**

DNV GL can support organisations in their journey to confirm to the requirements which become law on this date (16th September 2016).

### **What is needed:**

Each manufacturing site needs to have or access to a food safety professional who has received the required training to approve their food safety plan.

The training course outlined below - FSPCA Preventive Control for Human Foods is being offered by qualified instructors from DNV GL.

### **What are implications to your organisation:**

Based on FSMA the company who intend to export to the USA must implement a Food Safety Plan (in local language and English) prepared by

an approved Preventive Control Qualified Individual - the PCQI must be able to prepare and implement the food safety plan to manage the preventive controls.

There are some key requirements for FSMA which need to be identified and implemented, with records of compliance to allow the organisation to be prepared for FDA inspection. For organisations who are currently working to stringent food safety requirements, as detailed in BRC, FSSC, IFS, SQF and other food certification schemes - they will already be familiar with the level of detail and controls which are needed to demonstrate food safety compliance.

DNV GL through this training will inform and highlight these requirements. Through worked examples, mentor delegates through these addition and specific requirements with the objective of allowing organisation to be prepared.

### Course Content:

- Introduction to Preventive Control
- Food Safety Plan overview as per FSMA
- Potential hazards including economically motivated food safety hazards
- Developing your food safety plan
- Hazard analysis and preventive control identification
  - Process control
  - Sanitation preventive controls
  - Food Allergen preventive controls
  - Supply Chain preventive controls
- FSMA 2011 Regulation Overview

**Duration: 2.5 days**

**Location: Please refer to the website**

- Who should attend:
- Organisations exporting to the US
- Food Safety Team Leaders
- Quality Managers
- Consultants
- 3rd Party auditors

### Those products which are exempt from this programme:

- Fish and fishery products that are imported from a foreign supplier that is required to comply with, and is in compliance with, FDA's Hazard Analysis and Critical Control Point (HACCP) regulations for those products, as well as for certain raw materials or other ingredients for use in processing fish or fishery products in compliance with HACCP.
- Juice products that are imported from a foreign supplier that is required to comply with, and is in compliance with, FDA's HACCP regulation for those products, as well as for certain raw materials or other ingredients for use in processing juice in compliance with HACCP.
- Food for research or evaluation
- Food for personal consumption
- Alcoholic beverages and certain raw materials and ingredients that are imported for use in alcoholic beverages
- Food that is imported for processing and future export
- Low-acid canned foods, such as canned vegetables, but only with respect to microbiological hazards
- Certain meat, poultry and egg products
- Food that is transshipped, meaning it stops in the U.S. route to another country
- U.S. food that is exported and returned without further manufacturing or processing in a foreign country

