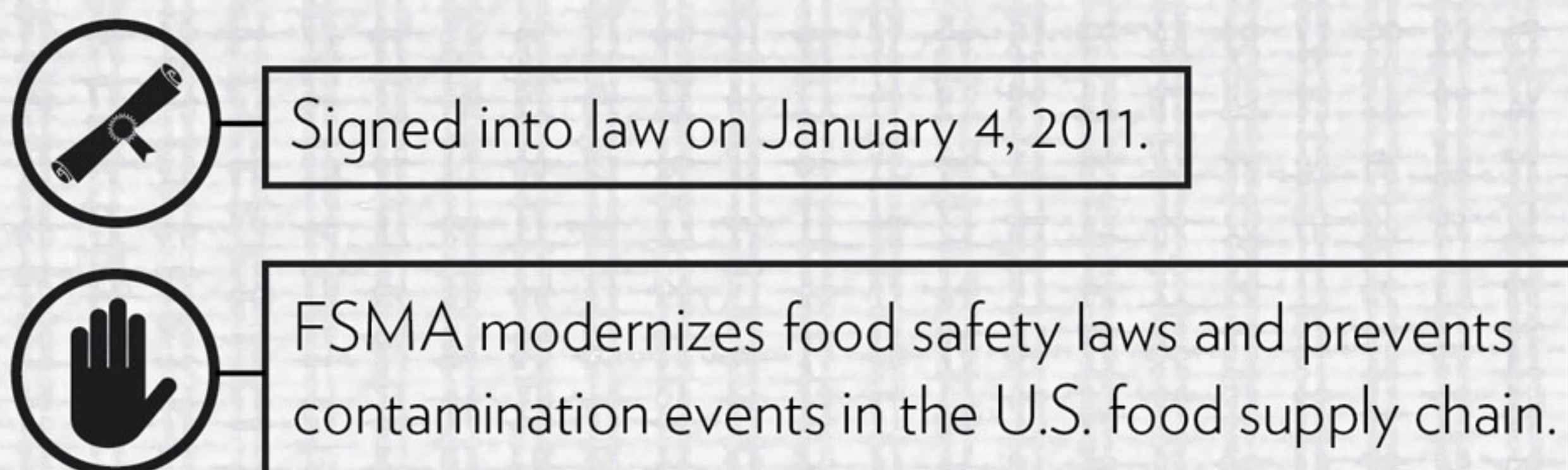


The Food Safety Modernization Act (FSMA)

WHAT IS FSMA?



WHY MODERNIZE?

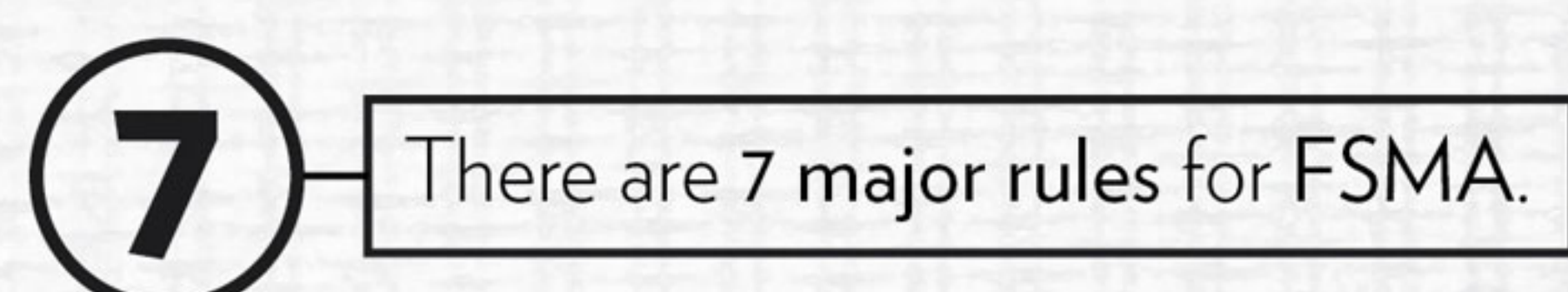


System was reactive in nature and placed the onus on government to catch tainted food. Americans weren't safe!



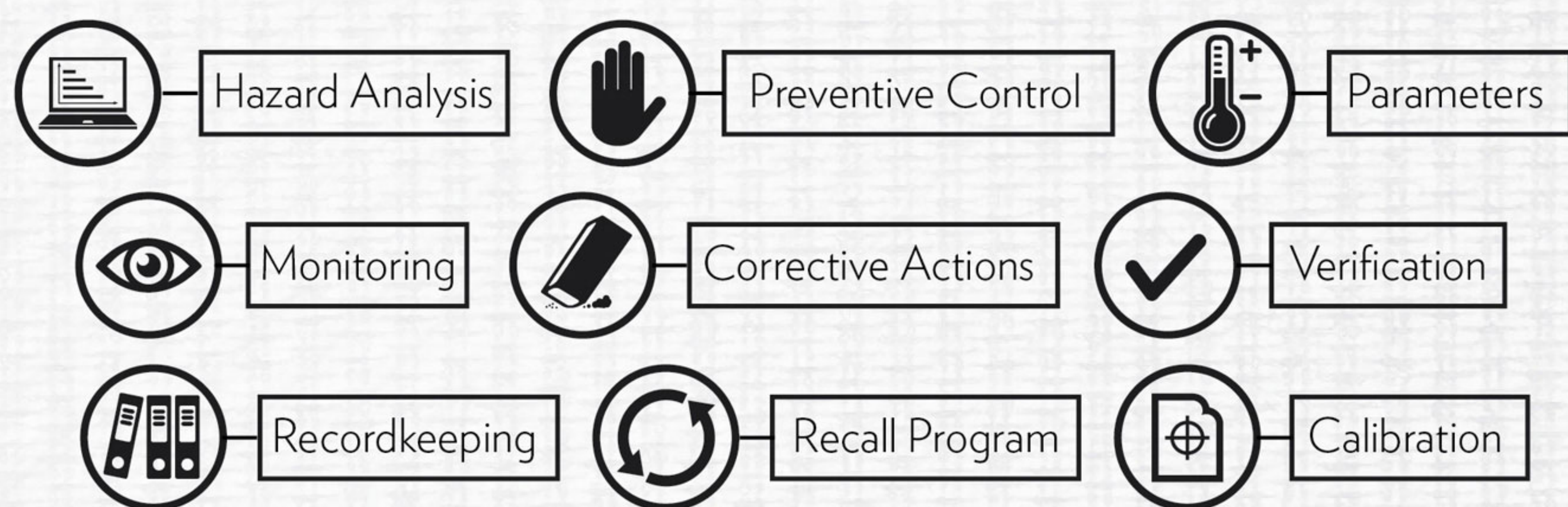
WHO, WHAT AND WHEN?

FSMA applies to **everyone** in the food supply chain.



The one requiring the most preparation is **Preventative Control Program (PCP)** for human food. Registered facilities must develop, document, implement, validate and record the verification and implementation of a system that significantly minimizes or prevents all food safety hazards that are likely to occur.

It includes the following elements:



September 19, 2016 for large businesses

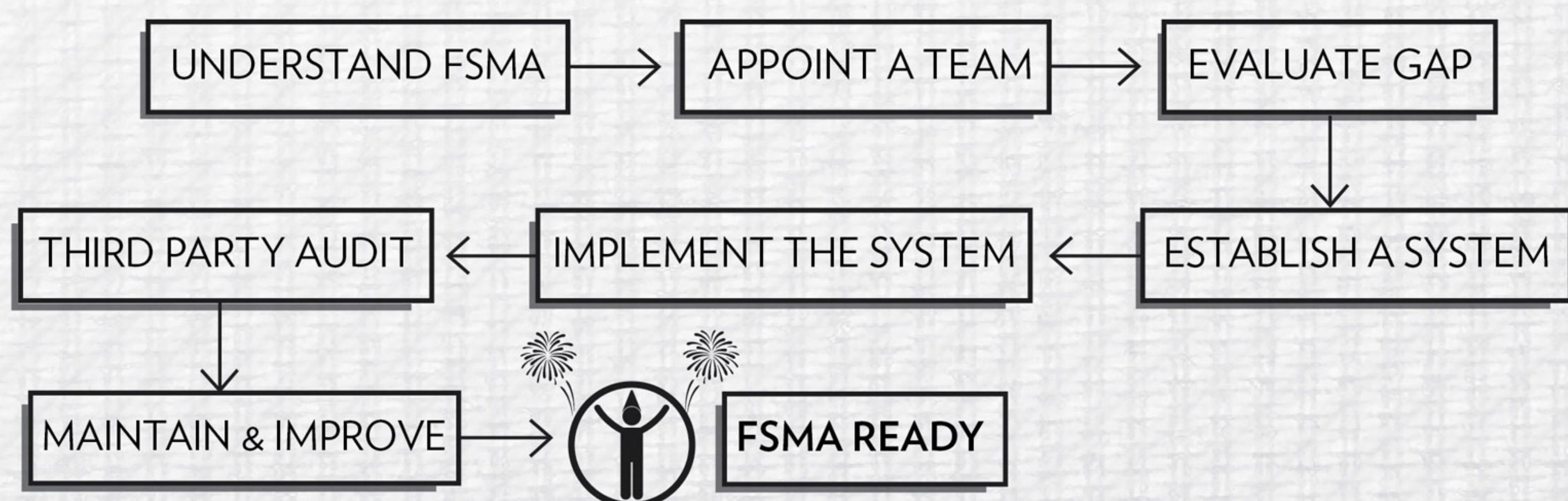
September 18, 2017 for small businesses (less than 500 employees)

September 17, 2018 for very small businesses (<\$1 million sales)

Importers must also have a **Foreign Supplier Verification Program** in place to ensure that imported food meets FSMA requirements. The importer must carry out a risk assessment of the foreign supplier's activities based on the Preventative Control Program.

FDA is in the process of developing a system for FSMA verification and will eventually appoint accredited third-party auditors to inspect and verify compliance with FSMA.

HOW TO PREPARE FOR FSMA



HOW WE CAN HELP

dicentra Food Safety & Quality Consulting is your team dedicated to the safety and quality of your food product, supply chain, premises and people. Our Food Safety & Quality Consulting division has the technical expertise and supply chain knowledge to provide the services you need to build an effective food safety system, train your staff and verify that you are FSMA ready.