



# SNS COLLEGE OF TECHNOLOGY



(An Autonomous Institution)

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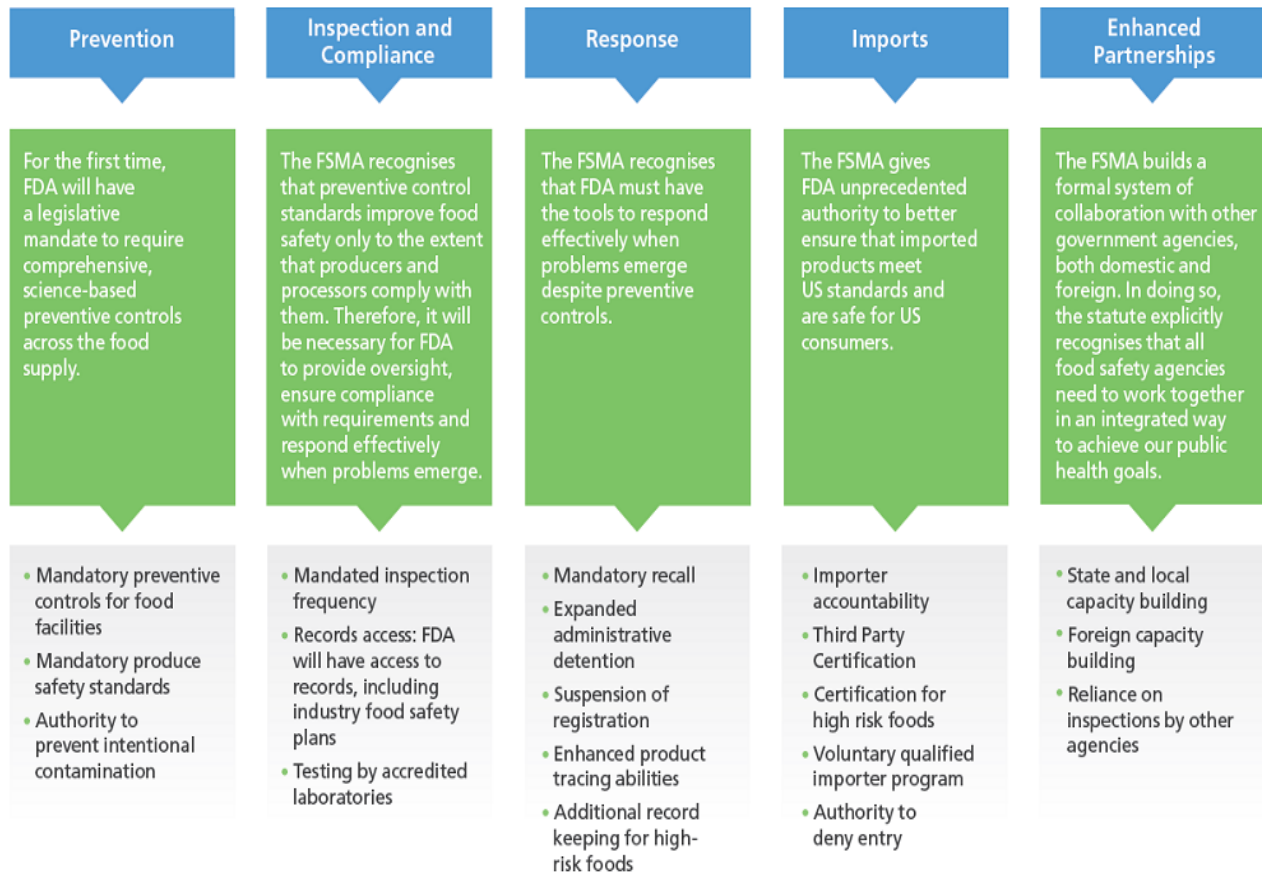
## UNIT IV: NATIONAL AND INTERNATIONAL FOOD LAWS AND STANDARDS

### FSMA

#### What is the FSMA?

- A regulatory-driven shift from responding to contamination to preventing it. The US Food and Drug Administration (FDA) Food Safety Modernization Act (FSMA) was signed into law by President Obama in January 2011.
- It aims to ensure the US food supply is safe by shifting the focus of federal regulators from responding to contamination to preventing it. FDA FSMA includes preventive controls for Human Food and Animal Food; contains specific requirements for Foreign Food Suppliers and Importers; and identification of Preventive Controls Qualified Individuals just to name a few.

#### Major elements of FSMA



## Benefits of FSMA

- **Third Party Certification, Independent Assurance and Training**  
The Food Safety Modernization Act gives the FDA authority for the first time to ensure that imported products meet US standards and are safe for US consumers, and specific requirements are in place for Foreign Supplier Verification.
- **GFSI Recognised Certification – FSSC 22000 and BRC**  
It is important for organisations impacted under FDA FSMA – as well as their suppliers – to obtain certification to a GFSI-recognised standard such as FSSC 22000 for Food Manufacturing and Packaging, FSSC 22000 for Animal Food, or the BRC Global Standard for Food in order to help further ensure compliance with FSMA requirements.
- **HACCP vs HARPC**  
The FDA Food Safety Modernization Act introduces requirements beyond HACCP, called Hazard Analysis and Risk-Based Preventive Controls or HARPC. HARPC encompasses far more in the way of food safety assessment and control than a traditional HACCP plan. The FDA Food Safety Modernization Act (FSMA) Preventive Controls for Human Food rule and the FDA Food Safety Modernization Act (FSMA) Preventive Controls for Animal Food are both now final, and compliance dates for some businesses begin in September 2016.
- **Preventive Controls Qualified Individual**  
The FDA has engaged the Illinois Institute of Technology to develop a recognised training course to satisfy the requirements around the PC Qualified Individual, including gaining a full understanding of the regulations around the Preventative Controls for Human Food. LRQA offers the FDA-recognised FSPCA Preventive Controls for Human Food course in both public and onsite settings.