

SNS COLLEGE OF TECHNOLOGY



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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.

Prevention	Inspection and Compliance	Response	Imports	Enhanced Partnerships
For the first time, FDA will have a legislative mandate to require comprehensive, science-based preventive controls across the food supply.	The FSMA recognises that preventive control standards improve food safety only to the extent that producers and processors comply with them. Therefore, it will be necessary for FDA to provide oversight, ensure compliance with requirements and respond effectively when problems emerge.	The FSMA recognises that FDA must have the tools to respond effectively when problems emerge despite preventive controls.	The FSMA gives FDA unprecedented authority to better ensure that imported products meet US standards and are safe for US consumers.	The FSMA builds a formal system of collaboration with other government agencies, both domestic and foreign. In doing so, the statute explicitly recognises that all food safety agencies need to work together in an integrated way to achieve our public health goals.
Mandatory preventive controls for food	 Mandated inspection frequency 	Mandatory recall Expanded	 Importer accountability 	 State and local capacity building
facilities Mandatory produce	 Records access: FDA will have access to records, including industry food safety plans Testing by accredited laboratories 	administrative detention	 Third Party Certification 	 Foreign capacity building
safety standards Authority to prevent intentional contamination		Suspension of registration Enhanced product	 Certification for high risk foods Voluntary qualified 	 Reliance on inspections by other agencies
		tracing abilities • Additional record keeping for high-	importer program • Authority to deny entry	

risk foods

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
 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.