

U.S. FDA's Food Safety Modernization Act (FSMA)

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- Greater volume of imported products
- Greater number of foreign facilities supplying the United States
- Increased complexity of products, manufacturing methods and supply chains
- Greater opportunities for economic fraud
- Data/information gaps
- Continued migration of research & development, clinical trials & manufacturing outside U.S. borders



Other Challenges in a Globalized World

- Strategic and efficient use of limited resources and better leveraging of external resources
- Creating harmonized standards
- Some regulatory counterparts have an economic promotion mission that may conflict with FDA's public health mission
- Cultural / linguistic / national differences

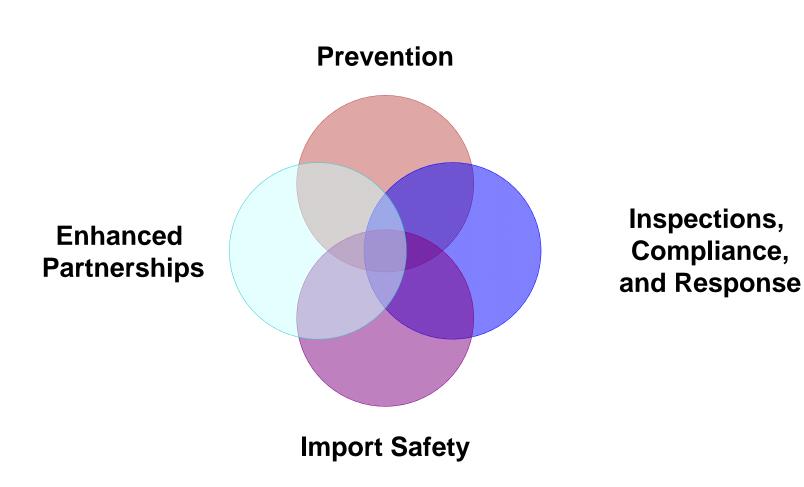


Food Safety Modernization Act

- Food Safety Modernization Act signed January 2011 by President Obama
- 2. Listening sessions
- FDA drafted proposed rules based on the new law, as well as input from public meetings and listening sessions
- 4. FDA published proposed rules for comment
- Comments were considered and changes integrated into proposed rules
- 6. Final Rules were published









Seven Foundational Final Rules

- Preventive Controls for Human Food
- Preventive Controls for Animal Food
- Produce Safety
- Foreign Supplier Verification Program
- Accredited Third-Party Certification
- Sanitary Transportation
- Intentional Adulteration

Compliance Dates



- Compliance arrived (large producers):
 - PC Human and modernized CGMPs –
 September 2016
 - PC Animal CGMPs September 2016
 - Produce Safety: Sprouts January 2017
 - Sanitary Transportation April 2017
 - Foreign Supplier Verification May 2017
- Compliance approaching:
 - PC Animal September 2017
 - Produce Safety January 2018

Inspections, Compliance, and Enforcement



Key Principles:

- Focus on gaining industry compliance and reducing the risk of foodborne illness
- Not a "One Size Fits All" approach
 - Recognition that not all situations are equal relative to risk and potential for public health impact
- Interactive, cooperative inspections
 - Encourage industry to comply and make corrections on its own
- Regulatory strategy that is dynamic



Import Safety: FSMA's most ground-breaking shift

- U.S. importers now responsible for ensuring that their foreign suppliers meet U.S. safety standards
- Can require mandatory certification for in certain limited circumstances
- Voluntary qualified importer program (VQIP)
 - expedited review
- Can deny entry if FDA access for inspection is denied
- Requires food from abroad to be as safe as domestic



FSMA – Section 305

"Building Capacity of Foreign Governments with Respect to Food Safety"

Directs FDA to:

...develop a comprehensive plan to expand the technical, scientific, and regulatory food safety capacity of foreign governments and their respective food industries, from which foods are exported to the United States.

FDA's Capacity Building Plan – Element 4

Train foreign governments and food producers on US requirements for safe food

https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm301708.htm

International Communications and Engagement



- Overarching Goal
 - Support high rates of compliance with new FSMA rules
- Purpose
 - Support the overarching goal by addressing a continuum of information needs of international stakeholders





- Key Implementation Principle: Facilitate industry compliance with prevention-oriented standards through guidance, developing tools/resources for education, outreach and technical assistance
 - Guidance Documents

International Communications and Engagement



- <u>Use of Regulatory Tools:</u> Systems Recognition, bi/multilateral agreements, etc
- Partnerships: STDF, FAO, APEC, GFSP, WHO
- <u>FSMA Outreach</u>: FDA Outreach Meetings, Public Hearings, Presentations, and Webinars
- Interagency Collaboration: Food and Agriculture
 Sustainability Training (FAST), Food Safety Network
- Alliances: Food Safety Preventive Controls, Produce Safety, and Sprout Safety

International Communications and Engagement: ALLIANCES



- Food Safety Preventive Controls Alliance (FSPCA)
 - Curricula to train those that manufacture, process, hold, and distribute human and animal food
 - Curriculum to train importers subject to the FSVP rule
- Produce Safety Alliance (PSA)
 - Curriculum to train the farming community
- Sprout Safety Alliance (SSA)
 - Curriculum to train sprout growers

International Communications and Engagement: FSPCA



- Food Safety Preventive Controls Alliance (FSPCA)
 - IIT Alliance homepage: <u>fspca.net</u>
 - FSPCA Community, an interactive portal where users can ask questions of Alliance Food Safety Experts (FSEs), find a list of Lead Instructor (LI) trainers, and locate technical resources: https://fspca.force.com/FSPCA/s/?language=en_US
- Alliance outreach goals and objectives aim to:
 - o increase industry awareness;
 - identify and develop relevant technical information and educational resources;
 - o establish a network of FSPCA FSEs; and
 - o ensure opportunities and educational materials are available.

International Communications and Engagement: FSPCA



- Why seek FSPCA training?
 - The two Preventive Controls rules require registered facilities that manufacture, process, pack or hold human or animal food have one or more "Preventive Controls Qualified Individuals(PCQI)".
- How to find an FSPCA Participant Course:
 - o https://fspca.force.com/FSPCA/s/courselist?language=en_US
- How to become an FSPCA Lead Instructor:
 - https://fspca.force.com/FSPCA/s/li-public-guidance?language=en_US



FSMA Technical Assistance Networks

- To submit a FSMA regulatory interpretation question, visit <u>www.fda.gov/fsma</u>
- Scientific and technical questions can be submitted to the FSPCA TAN:

https://fspca.force.com/FSPCA/s/?language=en_US

FSMA Technical Assistance Networks

