

2018 American Hop Convention and Hop Research Council Winter Meeting

> Thursday, January 25, 2018 Susan Berndt Acting Imports Integration Director



THE FUTURE IS NOW

Agenda

- What is the Foreign Supplier Verification Program (FSVP) Rule?
- Who must comply?
- What are supplier verification activities?
- What are the compliance dates?
- Where can I get more information?



Key Principles of FSVP Rule

- Requires importers to share responsibility for ensuring safety of imported food
- Risk-based (according to types of hazards, importers, and suppliers)
- Flexibility in meeting requirements (assessing activities conducted by others)
- Alignment with PC supply-chain provisions



Purpose of FSVPs

- ► To provide adequate assurances that:
 - Foreign suppliers produce food using processes and procedures providing same level of public health protection as FSMA preventive controls or produce safety provisions
 - Food is not adulterated or misbranded (as to allergen labeling)



Who Must Comply?

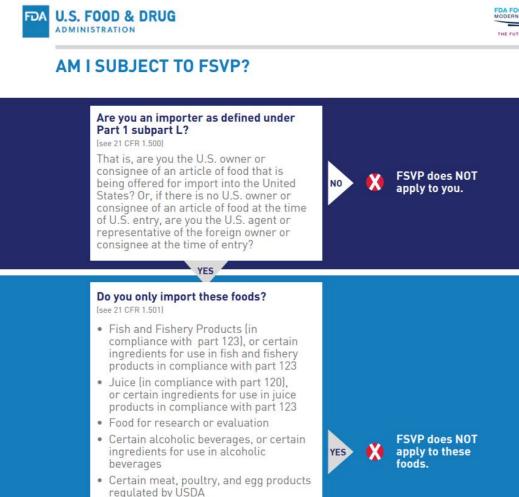
- "Importer" is U.S. owner or consignee of a food at time of U.S. entry
- If no U.S. owner or consignee at entry, importer is U.S. agent or representative of the foreign owner or consignee, as confirmed in signed statement of consent



Am I subject to FSVP?

Website:

https://www.fda.gov/downloads/Food/GuidanceRegulation/ FSMA/UCM472461.pdf









Exemptions from FSVP

- Firms subject to juice or seafood Hazard Analysis and Critical Control Plan (HACCP) regulations
- Food for research or evaluation
- Food for personal consumption
- Alcoholic beverages and ingredients (when importer uses them to make an alcoholic beverage)



FSVP Exemptions (cont.)

- Food transshipped through U.S.
- Food imported for processing and export
- "U.S. food returned"
- Meat, poultry, and egg products subject to USDA regulation at time of importation



Importers in Compliance with Preventive Controls

- Importers are deemed in compliance with most of FSVP when they:
 - Comply with PC supply-chain provisions
 - Implement preventive controls under PC regulation for hazards in food they import
 - Are not required to implement a preventive control under certain PC provisions



Use of Qualified Individuals

- Must use a *qualified individual* to perform all required FSVP tasks
 - Must have education, training, or experience (or combination thereof) necessary to perform the activity
 - Must be able to read and understand the language of any records reviewed in performing an activity



Perform a Hazard Analysis

- Evaluate known or reasonably foreseeable hazards to determine if they require a control
 - Biological, chemical (including radiological), and physical hazards
 - Naturally occurring, unintentionally introduced, or intentionally introduced for economic gain
 - May assess another's hazard analysis



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Evaluation of Food and Foreign Supplier

- To approve suppliers and determine appropriate supplier verification activities
- Consider:
 - Risk posed by the food (hazard analysis)
 - Entities controlling hazards or verifying control
 - Supplier characteristics (procedures, processes, and practices; FDA compliance; food safety history)



Supplier Verification Activities

- Procedures to ensure food is obtained from approved suppliers
- May use unapproved suppliers on temporary basis when subject food to verification
- Written procedures for verification activities



Verification Activities (cont.)

- Determine appropriate verification activities (and frequency) based on food and supplier evaluation
 - Activities may include: onsite auditing; sampling and testing; review of supplier records; other appropriate measures
- Annual onsite auditing is default approach when a food has a SAHCODHA hazard



Reliance on Verification Activities Conducted by Others

- May rely on another entity's determination or performance of appropriate verification activities (e.g., farm audits conducted by produce distributor)
- Must review and assess results of verification activities (importer's own or others on which it relies)



Verification Activities (cont.)

Onsite audits:

- Must be conducted by "qualified auditor"; may be government employee
- Consider applicable FDA food safety regulations
- Substitute results of inspection by FDA or other entities



Other Circumstances

- Food cannot be consumed without application of control (e.g., coffee beans)
- Hazard controlled by importer's customer or subsequent entity in U.S. distribution
 - Disclosure statement
 - Written assurance
- Importer establishes other system to ensure control of hazard at subsequent distribution step



Other FSVP Requirements

- Corrective actions
- Importer identification at entry
- Recordkeeping



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Modified FSVP Requirements

- Hazards are being controlled after entry into the U.S.
- Dietary supplements
- Very small importers and importers of food from certain small foreign suppliers
- Certain food from suppliers in countries with comparable or equivalent food safety systems



Compliance Dates

Website:

https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm503822.htm



Guidance and Outreach

- Developing FSVP draft guidance for industry
- Food Safety Preventive Controls Alliance has developed course materials for FSVP

Website: https://www.ifsh.iit.edu/fspca/courses/foreign-supplier-verification-programs-fsvp#FSPCA-FSVPCourse

- FDA Technical Assistance Network
- Webinars and meetings



For More Information

► Website:

https://www.fda.gov/Food/GuidanceRegulation/FSMA/ ucm560689.htm



For More Information

- Website: www.fda.gov/fsma (subscription feature available)
- To submit a question about FSMA, visit www.fda.gov/fsma and go to Contact Us





Final Rule on Foreign Supplier Verification Programs

Questions?

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