



THE FOOD SAFETY MODERNIZATION ACT (FSMA)

# MAKING THE DIFFERENCE

CERTIFICATION, AUDIT, TRAINING, TESTING AND TECHNICAL SERVICES TO ENSURE COMPLIANCE



SGS



The most sweeping reform of US food safety laws in 70 years, the Food Safety Modernization Act (FSMA) shifts the industry's focus from responding to contamination events to preventing them. FSMA covers food, pet food, feed facilities and produce farms within and outside the US, as well as US importers and food transportation companies. Are you compliant with FSMA?

SGS can help you ensure compliance with FSMA across the food supply chain with dedicated certification, audit, training, testing and technical services. Unlike previous food safety regulations, FSMA focuses on preventing contamination and requires organizations in the food industry to ensure safe practices throughout the supply chain. Such a step-change may require the updating and alignment of policies, processes and their implementation to meet the applicable rules among FDA's seven foundational rules:

- 1. Preventive Controls for Human Food
- 2. Preventive Controls for Animal Food
- 3. Produce Safety
- 4. Foreign Supplier Verification Programs (FSVP)
- 5. Accredited Third-Party Certification
- 6. Sanitary Transportation of Human and Animal Food
- 7. Mitigation Strategies to Protect Food Against Intentional Adulteration

FSMA also offers exemptions for specific products and certain qualified premises. We can advise if your operation falls within scope or may benefit from an exemption, or you can check by using SGS's FSMA quick check questionnaire, www.sgs.com/fsmacheck.

# SAFEGUARDING THE FOOD SUPPLY

### **FSVP**

The Foreign Supplier Verification Scheme (FSVP) requires importers to verify that the goods they import meet US food safety standards, using risk-based hazard analysis and supplier evaluation. Importers can accordingly decide whether further onsite supplier audits are required as a verification activity or testing and other activities may be applicable for certain supplier categories. US importers participating in the Voluntary Qualified Importer Program (VQIP) will have to demonstrate that their foreign suppliers are certified under the third party accredited certification rule, i.e. VQIP certification.

### **FSMA CERTIFICATION**

### FSMA VQIP Certification

FSMA VQIP Certification is the third party accredited certification recognized by FDA. It is available to foreign suppliers, and is a prerequisite for VQIP. VQIP allows expedited entry of food to the US. FSMA VQIP Certification may also be used when mandated by FDA for certain food facilities in specific countries or supplier sites based on FDA's risk evaluation. VQIP is applicable to all food categories regulated by FDA, including categories that are not covered by the Preventive Controls rules, such as seafood, juices, etc. A certificate can be granted following an unannounced regulatory audit, and is valid for one year.

## FSMA FSVP Certification

FSMA FSVP certification is also an accredited program, but unlike VQIP, it is not regulated by FSMA rules.

FSVP certification applies to facilities outside the US, and serves for supplier verification purposes. Like many other programs, recertification is required prior to certificate expiry. FSMA FSVP certification helps companies demonstrate compliance with FSMA while reducing audit fatigue and multiple supplier audits required by US importers.

### **SGS FSMA AUDITS**

Whatever your role in the food supply chain – producer, processor, manufacturer, packer, produce farm or importer, SGS's comprehensive FSMA audit programs simplify the FSMA compliance process, and reduce the need for multiple audits:

- FSMA pre-certification audits to prepare for accredited FSMA certification
- Gap assessments and gap audits
- Food defense (intentional adulteration) audits
  - Compliance audits for the intentional adulteration (IA) rule
  - Vulnerability assessment of facilities
- Preventive controls audits
- FSMA addendum audits for GFSI standards
- FSMA Importer Compliance Audits
  - Foreign Supplier Verification
    Program (FSVP) compliance audits
  - Supplier risk assessments
  - Supplier preventive controls audits

# GET READY: TRAIN YOUR STAFF ON FSMA REQUIREMENTS

SGS offers a variety of FSMA training courses to educate and qualify personnel at all levels of the food facility. SGS has been the pioneer in offering Food Safety Preventive Controls Alliance (FSPCA)

Preventive Controls Qualified Individual (PCQI) training courses in public, onsite and virtual formats:

- FSMA Food Hygiene Practices
- Environmental Monitoring Program (EMP) Training for Food Facilities
- Developing and Implementing FSMA Preventive Controls for Human Foods
- Implementing GMP, HACCP and FSMA Preventive Controls for Human Food
- FSPCA Preventive Controls Qualified Individual (PCQI) Training
- Understanding US FDA Food and Allergen Labeling Requirements (Selfpaced e-learning)
- Foreign Supplier Verification Program (FSVP) Training

Virtual classes offer individuals and corporate teams the same in-depth learning experience without the need to travel. Check out the SGS Academy's FSMA training courses, visit www.sgs.com/fsmatraining.

### **SGS TECHNICAL SERVICES**

If you are a food, pet food or feed facility or produce farm within or outside the US covered by the rules, or an importer of human or animal food, there are training, risk assessment, labeling, supply chain management, audit, testing and other requirements that apply to you. We offer a wide range of technical support services around all of these requirements and can help you complete your compliance journey:

- Foreign Supplier Verification Program (FSVP) assurance services
- Product risk assessment
- Environmental Monitoring Program (EMP) reviews
- FSMA label compliance review
- Documentation review

### **TESTING**

Through our global network of food labs, SGS can help you comply with the environmental monitoring, ground and surface water testing, pathogen testing and allergen management requirements of FSMA. With a variety of testing protocols and expertise, we are the one-stop-shop for all your food testing needs.

# HOW FAR ARE YOU FROM FSMA?

SGS has developed a free online FSMA self-assessment questionnaire. Get started now at www.sgs.com/readyforfsma



### THE SGS FSMA WHITE PAPER

Find further details on the Food Safety Modernization Act and download the SGS FSMA white paper at www.sgs. com/fsmapaper.

### INNOVATION AND TECHNOLOGY

Innovation is at the heart of the way we do business. We embrace new technologies that deliver knowledge, insight, transparency and efficiency to help you to manage quality, safety and profitability.

### SGS DIGICOMPLY

Simplify compliance with access to the constantly evolving pieces of legislation and standards relating to food and agriculture. With a modular architecture, choose different features to transform compliance information into user-friendly actionable knowledge.

### TRANSPARENCY-ONE

Discover, analyze and monitor all suppliers, ingredients and facilities in your supply chain with SGS Transparency-One a digital solution with blockchain technology helping businesses to build consumer trust.

### **SGS BENEFITS**

Recognized as the global benchmark for quality and integrity, SGS is the world's leading inspection, verification, testing and certification company. We are a leading independent third-party service provider and offer efficient solutions to help safeguard quality, safety and sustainability throughout all stages of the food supply chain. We strive to deliver outstanding value at every step in your project by providing:

Global network

Jpn

Technical assistance

Key account management

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Customized service



Data management and reporting

We provide direct access to FSMA experts, with support available in local languages. Our tailor-made solutions are comprehensive, cost effective and highly respected.

# **CONTACT US**



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SGS Agriculture & Food



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