

FOOD SAFETY
**FOOD SAFETY
MODERNIZATION ACT**



The U.S. Food and Drug Administration's Food Safety Modernization Act (FSMA), H.R. 2751, is the largest reform of food safety laws since the Food, Drug and Cosmetic Act of 1938. FSMA aims to ensure the U.S. food supply is safe by shifting the focus from responding to food contamination and outbreaks to preventing them. The law has a farm-to-fork approach and impacts all parts of the supply chain, including growers and farmers, processors, and distributors and shippers.

FSMA MAJOR RULES

FSMA is made up of seven major rules that address fresh produce, human food, animal food, transportation, and imported food. The descriptions here are adaptations from those found on the FDA website.

Preventive Controls for Human Food

Establishes minimum safety standards for manufacturing, processing, packing, and holding human food. This includes: employee training requirements, Good Manufacturing Practices (GAPs), and Hazard Analysis and Risk-based Preventive Controls. (See *Fact Sheet 5.8 Good Agricultural Practices for more information*). Requires that human food facilities registered with FDA have a written plan that identifies hazards and outlines appropriate preventive controls. (See *Fact Sheet 5.4 Preventative Controls for Human Food for more information*).

Preventive Controls for Animal Food

Establishes Current Good Manufacturing Practices and preventive controls for the production of food for animals. (See *Fact Sheet 5.5 Preventative Controls for Animal Food for more information*).

Standards for Produce Safety

Establishes science-based safety standards for growing, harvesting, packing, and holding of fruits and vegetables on domestic and foreign farms. (See *5.6 Produce Safety Rule for more information*).

Foreign Supplier Verification Program

Importers will be required to verify that food imported into the United States has been produced in a manner that provides the same level of public health protection as that required of U.S. food producers.

Third Party Certification

This rule establishes a framework, procedures, and requirements for the certification of third-party organizations to conduct food safety audits. Establishes a program for the accreditation of third-party auditors to conduct food safety audits and issue certifications of foreign facilities producing food for humans or animals.

Sanitary Transportation

Requires those who transport food by rail or motor vehicle, including shippers, receivers, loaders, and carriers to use sanitary practices to ensure the safety of food. It addresses the design of vehicles, refrigeration, and sanitation practices to ensure safe transportation of food.

Intentional Adulteration

This rule is aimed at preventing wide-scale harm through intentional adulteration of the food supply through the development of food defense plans. Requires domestic and foreign food facilities registered with the FDA develop a plan that assesses contamination vulnerabilities and document a mitigation strategy to achieve certifications.