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Food Safety Modernization Act

Compliance Dates

	Preventive Controls	Sanitary Transportation
Large Businesses	September 18, 2016	April 6, 2017
Small Businesses	September 17, 2017	April 6, 2018
Very Small	September 17, 2018	n/a

- Signed into law in 2011
- First Major FDA reform in 70 years
- Focused on Prevention – not Reaction



Preventive Controls



Create a Food Safety Plan

What you are used to:

- Sanitation
- Pest control
- Maintenance
- Temperatures

What is new:

- Analyze your risks
- Monitor controls
- Written corrective actions
- Verify that your program is effective





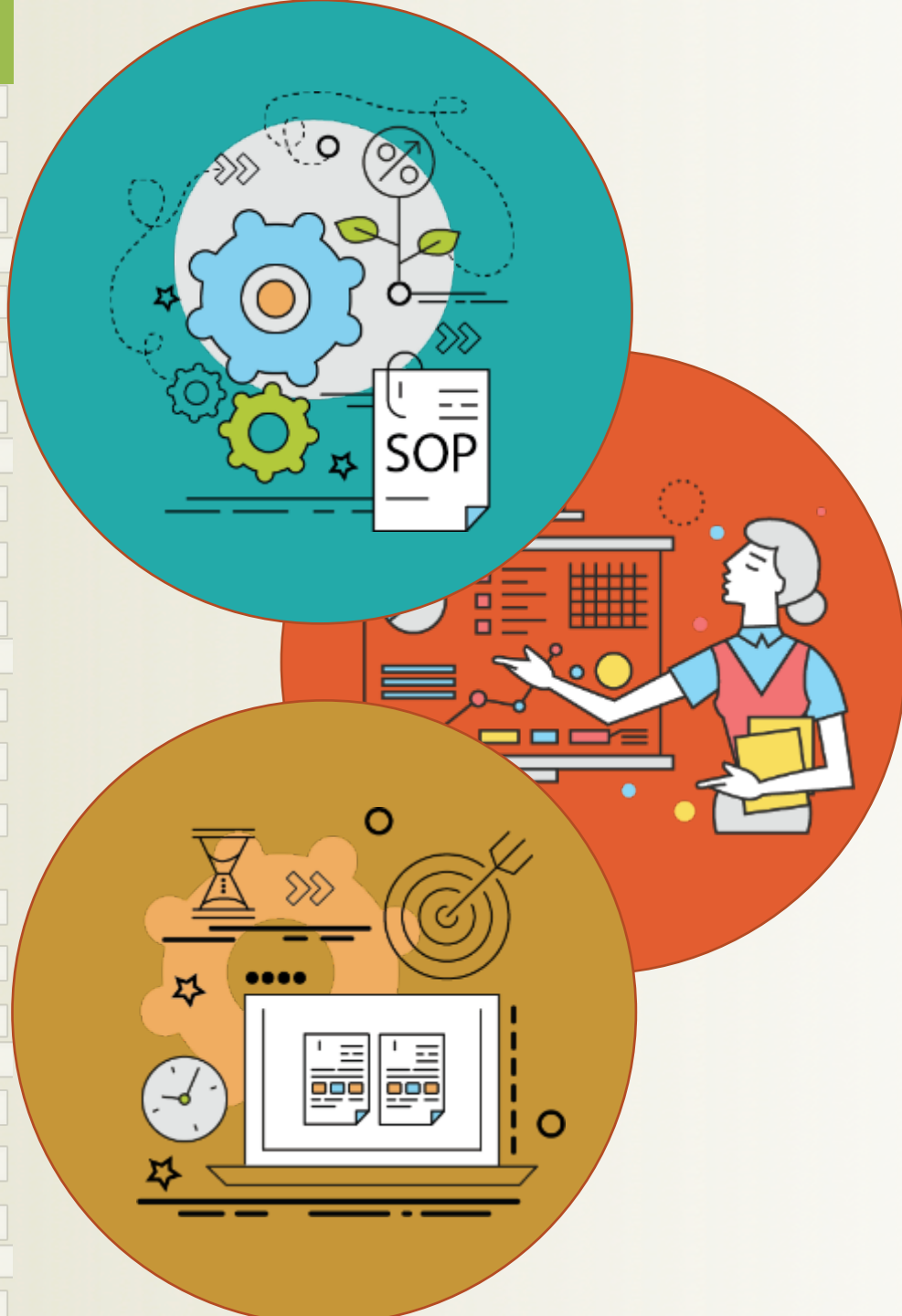
Modified Requirements

- Fully enclosed, unexposed to the environment
- Ensure effective temperature controls
- Vented produce

FSMA Inspections

“If it is not documented,
it didn't happen.”





Are you prepared?

- Do you have a regulatory inspection SOP?
- Is your team trained?
- Are your records accessible?



Tips for an inspection

- Don't refuse inspection
- Ask questions about findings
- Correct it before they leave if you can
- Document corrective actions

SFTA

Sanitary Food
Transportation Act





FDA has designated roles



SHIPPER

LOADER

CARRIER

RECEIVER

General SFTA Requirements



**Written contracts
/expectations**



**Monitor
and verify**



Pre-cool trailers



Trailer cleaning



Hot Shots?

Will Calls?

Contact

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