

# The FDA Food Safety Modernization Act

# FSMA

The FDA (Food and Drug Authority) Food Safety Modernization Act (FSMA) is the legislative framework that enables FDA to protect public health by strengthening the food safety system in the U.S.A. FSMA affects almost all businesses involved in the production, processing, packaging, storage, transportation, import and export of food and feed in the US. FSMA is a major reformation that derived from the growing number of foodborne contamination events in the U.S.A., a significant public health burden. It aims at a greater safety on public health issues by focusing on food safety more effectively and thus preventing food contamination events. It has a proactive rather than a reactive character on dealing with food safety and public health.

BQC is the first Certification Body in Greece to guide you through the requirements of FSMA, to certify the compliance of your food industry business to the requirements of FSMA and to properly train your company's staff on FSMA requirements.

## The importance of FSMA

The implementation of FSMA introduces new control standards in the food industry in the US, as well as the need for specially trained professionals with broad knowledge on those standards' requirements. Compliance with FSMA becomes a basic requirement for businesses to operate in the food and feed industry in the country.

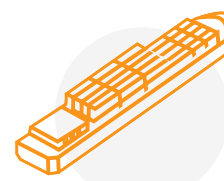


## More about FSMA

FSMA aims to reform the country's food safety system. This law enables FDA to control the food industry in the country more effectively. At the same time, it empowers it to hold imported foods to the same standards as domestic foods.

FDA has finalized seven major rules to implement FSMA:

- i Mitigation Strategies to protect Food Against Intentional Adulteration (Food Defense)
- ii Sanitary Transportation of Human and Animal Food (Sanitary Transportation)
- iii Accreditation of Third-Party Certification Bodies to Conduct Food Safety Audits and To Issue Certifications (Accredited Third-Party Certification)
- iv Foreign Supplier Verification Programs for Importers of Food for Humans and Animals (Foreign Supplier Verification Programs (FSVP))
- v Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption (Produce Safety)
- vi Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Human Food (Preventive Controls for Human Food)
- vii Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Food for Animals (Preventive Controls for Food for Animals)





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### FSMA affects

- i** Manufacturing, Processing, packaging, Industries for food and feed in the U.S.
- ii** Manufacturing, Processing, packaging, Industries for food and feed that export their products in the U.S.
- iii** Food and Feed importers in the U.S.
- iv** U.S. Farm producers
- v** Non U.S. Farm producers that export their products in the U.S.
- vi** Transporting and storing Industries for food and feed within the U.S.

FSMA exempts some products.

BQC can guide you and inform you if the product you are manufacturing / processing / handling / packing is subject to FSMA. Contact us at fsmaready@bqc.gr

are you  
ready for  
FSMA?

## Contact us at to

offer you guidance on the requirements of FSMA

certify your company for compliance against FSMA requirements

certify your vendors and suppliers (second party certifications)

train your company staff on the requirements of FSMA

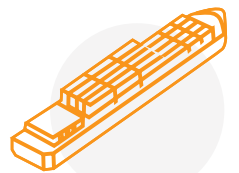
receive Preventive Controls Qualified Individual (PCQI) for human food training, with FSPCA recognition

### Why choose BQC

BQC is a European Accredited Certification and Training Body specializing in Evaluation, Auditing, Certification and Training of Management Systems and Products/Services in accordance with International Standards. The expertise, experience, reliability and global recognition of BQC, have founded its leading international presence.

BQC, pioneering in Food Safety Management Systems certification, is the first certification body in Greece with the know-how and resources to guide you through FSMA certification.

The state of the art experience of BQC's executives throughout the international market and their constant presence at International food safety management system standard development committees, make BQC the right partner for you to trust, through the FSMA requirements.



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