

FSMA Foreign Supplier Verification Program

Cheryl Deem
Executive Director
ASTA



Foreign Supplier Verification Program

- What is FSVP?
- Who is responsible for implementing FSVP?
- Who is the covered foreign supplier?
- What will foreign suppliers be required to do?
- What resources are available to help me comply with FSVP?



What is FSVP?

- Program designed to ensure that food imported into the U.S. is produced in a manner that meets U.S. food safety standards
- Is not adulterated
- Is not misbranded with respect to allergen labeling



Who is responsible for implementing FSVP?

- The person in the U.S. who either owns the food, has purchased the food or who has agreed to purchase the food at the time of entry into the U.S.



The Importer's FSVP Plan

- ① Evaluate imported food for potential hazards
- ① Evaluate performance of each foreign supplier
- ① Plan and perform periodic and appropriate supplier verification activities



When is the foreign supplier covered by FSVP?

- Depends on where in supply chain hazard is controlled
- If hazard controlled before import, foreign supplier subject to FSVP
- If hazard controlled downstream in U.S. by facility subject to Preventive Controls, FSVP does not apply



What will foreign suppliers be required to do?

- ① The importer – your customer – will contact you about their FSVP and what they will require
- ① Develop and implement Preventive Controls system for your facility



Example

- Facility in India provides steam treatment for pathogens (*Salmonella*)
- Indian facility is controlling hazard – subject to FSVP – must implement Preventive Controls – Food Safety Plan
- U.S. importer required to verify food safety plan, including annual audit because *Salmonella* considered a serious health or safety issue



Example

- If supplier in India sells spice to U.S. company and pathogen treatment takes place in U.S., supplier is not subject to supplier verification for that hazard (*Salmonella*)
- May still be subject to supplier verification for other hazards (eg. foreign material) identified by U.S. company that are controlled by supplier in India



ASTA Resources

- Clean, Safe Spices Guidance: best practices for industry
- Good Agricultural Practices Guide
- Good Manufacturing Practices Guide
- HACCP Guide
- FSMA Webinar Series

www.astaspice.org



FDA Resources

- Draft guidance to be released in 2016
- Technical Assistance Network (TAN)
- Frequently Asked Questions – will expand based on questions asked by industry

www.fda.gov



A Final Thought

Safe Food for Canadian Act

The result: better protection for Canadian families from risks to food safety.



FSVP Requirements

THANK YOU!

