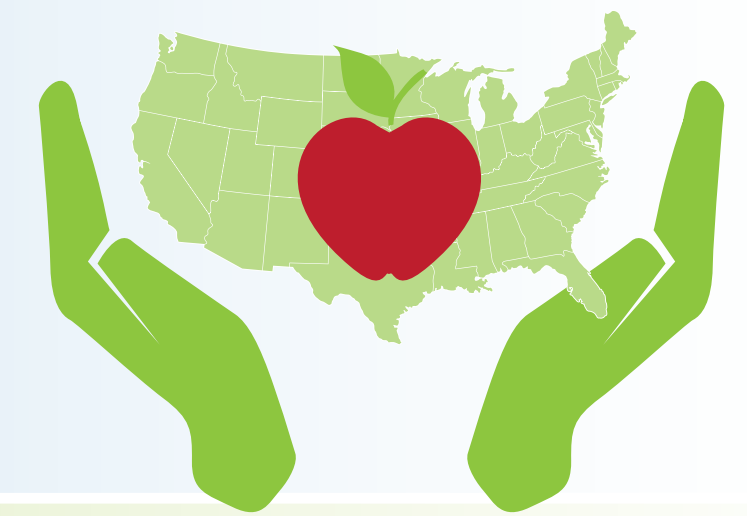


Exit 1

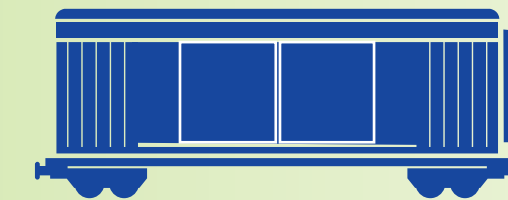
What is FSMA?

- For transport of food produced or consumed in US
- Focus is on food safety, not food quality
- All requirements and responsibilities in writing and documented
- Certain entities and foods are exempt
- Not all foods treated the same; allows what is appropriate for each



Exit 2

Who is covered?



Exit 3

When do you have to comply?

**APRIL
2017***

Exit 4

What are the key requirements?

Equipment

- Equipment in good condition, cleanable appropriate for intended use

Operations

- Must establish good process controls
- May use current good practices with added training/recordkeeping
- Properly separate food, especially if not in fully enclosed containers
- Load at safe operating temperature
- Temperature not absolute; reasonable door openings, defrosts OK

Training

- Training requirements for parties responsible for safe transport

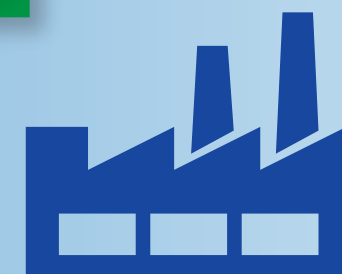
Records

- Recordkeeping requirements: contracts, processes, training
- Flexible methods to document temperatures; do not have to retain



Exit 5

Who is responsible?



Shippers specify operating temperature and pre-cooling requirements (if any)



Loaders verify cleanliness, temperature to shipper's specifications



Carriers document temperatures; provide proof if receiver asks



Receivers assess deliveries for signs of temperature failure

Exit 6

What if something goes wrong?

- Stop and alert if suspect something is wrong, qualified individual must assess
- FDA envisions most claim resolutions are over quality not safety, similar to current practices



The Road to Understanding FSMA

FDA Food Safety Modernization Act - Sanitary Transportation of Human and Animal Food

For more information go to: <http://www.fda.gov/Food/GuidanceRegulation/FSMA/>

