



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

**THE FOOD SAFETY PREVENTIVE CONTROL
ALLIANCE (FSPCA):**
Outreach Training and Technical Assistance Program
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**FMI Retail Food Safety Forum
Food Safety Modernization Act (FSMA): What
do Retailers Need to Know?**
June 9, 2014




FOOD MARKETING INSTITUTE



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

Agenda

- FSMA Preventive Controls and FSPCA
- FSMA and Retail Foods Industry
- FSMA and FSPCA: FDA's Expectation
- FSPCA Training Curriculum and Outreach Program
- Summary



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

FSMA, Preventive Controls and FSPCA

Main Themes of FSMA



- I. Prevention Standards Provisions
- II. Inspection, Compliance, and Response
- III. Import Safety
- IV. Enhanced Partnerships



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

FSMA, Preventive Controls and FSPCA

- Prevention is one of the main themes of FSMA
- Food industry, particularly small companies may need assistance in understanding the technical elements of regulations and compliance with the FSMA requirements.
- Understanding and compliance with the preventive controls rule will require education and training.
- FDA established the FSPCA Alliance to provide assistance to industry for implementation Preventive Control rule.
- This effort is similar to those for existing preventive controls rules: **seafood and juice HACCP**



FSMA and Retail Foods Industry

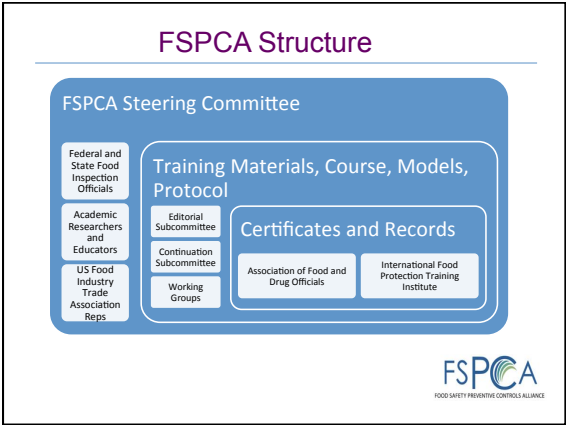
- FSMA Preventive Control Rules applies to companies who manufacture, process, store, or hold food
- It does not directly affect retail food operations in most instances
- It will impact the retail sector in terms of records as to the source of food and providing assistance a company trying to recall food
- Grocery store selling a "reportable food" subject to recall will be asked to prominently display information
- Part of food chain traceability
- Knowing and willful failure to comply with the notification requirement set forth above will be a "prohibited act."



FSMA and FSPCA: FDA's Expectation

- FDA looks to the Alliance to develop a **standardized curriculum** that provides the foundation for training providers who will train individuals to meet the requirements of the preventive controls regulation.
- This effort is similar to those for our existing preventive controls rules: seafood and juice HACCP.







FSPCA Working Groups

WG	Liaisons	Chairs/Vice Chairs
Hazard Identification and Preventive Controls Curriculum Development	Glenn Black (GMA) Ben Chapman (NCSTU)	Jeff Barach (Barach Enterprises) Judy Fraser Heaps (Land O' Lakes)
Food Categories and Representative Processing	Jason Wan (IFSH) Kim Young (FDA)	Kurt Dotsel (Heinz) Alejandro Mazzotta (Campbell's)
Allergen Management and Control	Don Schaffner (Rutgers)	Joseph Scimeca (Cargill) Sue Estes (PepsiCo-Quaker)
Sanitation, Current Good Manufacturing Practices and Environmental	David Gombas (United Fresh) David Fairfield (NGFA) Lee Sanders (ADA)	John Allan (AFFI) Joe Shebuska (Cargill)
Supply Chain and Ingredient Management	Donna Garren (AFFI) John Hoffman (UMN) Kim Young (FDA)	Steve Mavity (Bumble Bee) Faye Feldstein (Deloitte)

Preventive Controls Education

- FDA provided funding to establish the FSPCA.
- Primary purpose: develop a standardized curriculum
 - foundation for training providers who will train individuals to meet the requirements of the preventive controls regulation
 - Effort similar to those for our existing preventive controls rules: seafood and juice HACCP
- The process is challenging, since the final rule provisions have not been established.
- FSPCA is making excellent progress in developing a quality curriculum that should be useful for training small businesses.



FSPCA Curriculum Development

- A draft curriculum based on preventive controls principles and designed to help participants to develop a Preventive Controls rule-compliant Food Safety Control Plan has been developed
- A trial run was held on May 28-30, 2014
- Curriculum CANNOT be finished until AFTER the final rule is published
- Reviewers and potential participants in future pilots are needed



FSPCA core course

1. Introduction to Course
2. Prerequisite Programs & Good Manufacturing Practices
3. Food Safety Hazards
4. Preliminary Steps in Developing a Food Safety Plan
5. Overview of a Food Safety Plan
6. Hazard Analysis and Preventive Control Determination
7. Process Controls
8. Sanitation Controls
9. Allergen Controls
10. Recall Plan
11. Implementation and Management of a Food Safety Plan
12. Regulation Overview
13. Resources for Preparing Food Safety Plans



Training-Related FSPCA Activities

- Development of train-the-trainer workshops
- Development of distance learning training
- Piloting and revision of training materials
- Delivery of training
- Maintenance of training certificates
- Development of a process to assess whether training courses are consistent with the standardized curriculum (?)
- Additional modules and courses



FSPCA Training Program

- Based on Seafood HACCP Alliance model
- International HACCP Alliance component
- Partnering entities provide administrative program support:



FSPCA Training Program

- Basic course
 - Human
 - Animal
- Segment I (online course)
- Segment II (practical application)
- Instructor training courses
- Other provider courses (FSPCA accepted)
- Additional FSPCA courses and material



FSPCA Outreach

Justification

- Food industry, especially small food processors will need assistance in understanding PC regulations promulgated in response to the implementation of the Food Safety Modernization Act (FSMA)
- FSPCA is charged with developing the standardized curriculum
- FSPCA will also provide outreach and technical assistance



FSPCA Outreach

Goal and Objectives

- To support the mission of the FSPCA by providing training and industry outreach to food processors, especially small and very small companies to help compliance with the FSMA- Preventive Controls regulation.
- To establish a comprehensive national network of food safety subject matter experts (SMEs) interested in participating in the FSPCA training and outreach program
- To identify/develop relevant technical information and educational resources useful for the small food companies and disseminate through an electronic portal.
- To increase small food companies' awareness about the training and technical assistance available through the FSPCA outreach program



Elements of FSPCA Outreach

- Continued Outreach and Technical Assistance to small food processors is part of the FSPCA continuation plan
- Elements of the program
 - Training
 - Technical Assistance
- Expand instructor cadre
- Potential Stakeholders and Participants
- Recruit SME volunteers for technical assistance
- Leveraging industry resources for specific commodities.



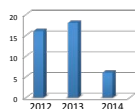
Potential Participants and SMEs

- University CO-OP Extension Specialists, other academic extension and outreach providers
- Professional organizations and regional food Industry associations (NWFPA, MWFP, etc.)
- Food industry subject matter experts involved in conducting in-house/on-site training programs
- Private sector food industry training providers (consultants) and consulting organizations
- International organizations



FSPCA outreach to date

- Information sharing at industry organization conferences and events 9IFT, IAFFP, NWFPA/MWFPA, AFFI, United Fresh, AFDO, etc.
 - 2012- 16 presentations
 - 2013- 18 presentations
 - 2014 (to date) 6 presentations
- Consultation with other programs , food industry SMEs and Extension Specialists
- Expanded website with committee meeting summaries
- Invited 30 stakeholders to course walkthrough May 2014
- FSPCA webinar on May 12, 2014.



For further information..

Visit FSPCA Website...

<http://www.iit.edu/fsh/alliance/index.shtml>



Acknowledgement..

- FMI and the organizers
- FDA and IFSH
- For further information and questions -
- Visit

<http://www.iit.edu/ifsh/alliance/index.shtml>

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