

FOOD SAFETY MODERNIZATION ACT:
WHAT MUST I DO TO COMPLY?

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Food Safety Modernization Act (FSMA) is based totally on preventative practices to help lessen the likely hood of a contaminated animal food product making its way into the market place. Most of you already have adopted practices and procedures that would put you in compliance with the CGMP's. However, in most cases it is the record keeping that needs to be updated. Recently new guidance documents for compliance with the Current good manufacturing practices (CGMP) for FSMA have been released by the FDA. These guidance documents are not in final form but are in a draft for comment. There are two main sections for compliance with the new Food Safety Modernization Act the first and foremost would be compliance with the new CGMP's.

The second part of this would be the Hazard analysis and food safety plan. Evaluating your facility for current and potential hazards is at the very heart of FSMA and the food safety plan. Hazards are biological, chemical or physical, However as we cannot change the severity of a hazard as to animal food, you can alter the probability that it would occur in your facility. This is where record keeping and a strong program for current good manufacturing practice's compliance is very helpful.

There are a lot of components to a good CGMP program so that is where we will start.

Here is the link to the Draft copy of the guidance document:

<http://www.fda.gov/downloads/AnimalVeterinary/GuidanceComplianceEnforcement/GuidanceforIndustry/UCM499200.pdf>

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