

**FSMA.
WHAT DO
I NEED
TO DO?**

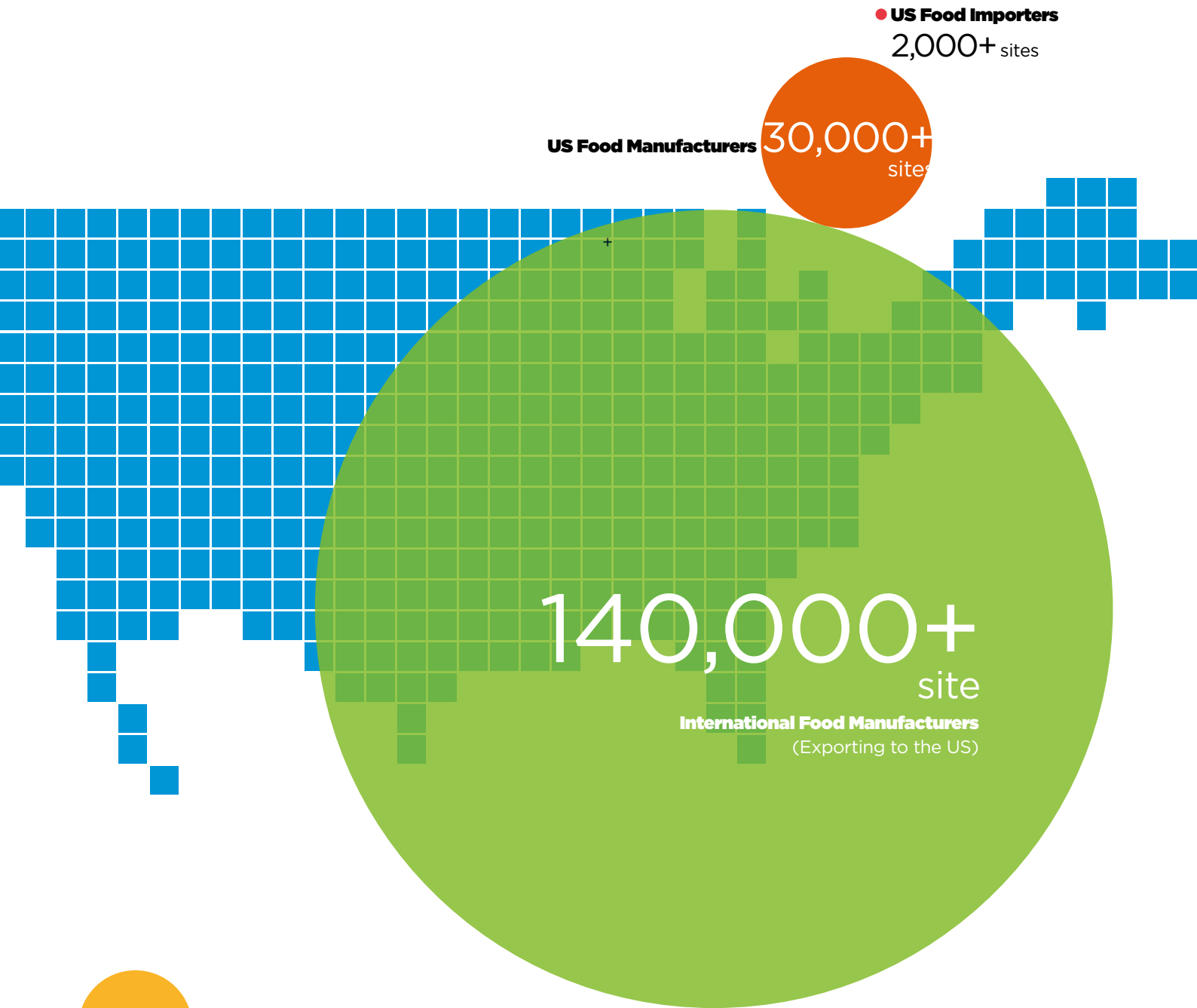
**FSMA.
NEXT
STEPS**

**FSMA.
READY**

THE FSMA MARKET

What percentage of food is imported into the US?

The FDA estimates that approximately 15 percent of the U.S. food supply is imported, including 50 percent of fresh fruits, 20 percent of fresh vegetables and 80 percent of seafood.



"IN 2014 THE US FOOD INDUSTRY WAS ESTIMATED AT \$5.27 TRILLION MAKING THE USA THE LARGEST FOOD MARKET IN THE WORLD."

INTRODUCTION

The Act was signed into law by President Obama on January 4, 2011. Its primary aim is to ensure the US food supply is safe by shifting the focus from just responding to all food risks to preventing them. FSMA focuses more on preventing food safety issues rather than relying on reacting to problems after they occur.

The law also provides Food and Drug Administration with new enforcement authority designed to achieve higher rates of compliance with prevention and risk-based food safety standards and to better respond to and contain problems when they occur. The law also gives FDA important new tools to hold imported foods to the same standards as domestic foods and directs FDA to build an integrated national food safety system in partnership with state and local authorities.

WHERE ARE YOU NOW?

It is very important for any food manufacturer, who is either based in the United States, or who exports to the United States, to understand how the new FSMA regulations will impact their business moving forward. The purpose of this FSMA brochure is to explain what FSMA is, why it has been introduced and what you need to do to ensure that your US supply chain is not impacted. This FSMA brochure explains what FSMA is, why it has been introduced and what you need to do to ensure that your US supply chain is not impacted. You will find information to help you understand where you are now, and more importantly what you need to do to get FSMA ready.

HOW CAN YOU GET FSMA READY?

BRC Global Standards have published an Additional Module for any BRC Global Standard for Food Safety certificated customer to use to get their business FSMA Ready. The Module is FREE to download from the BRC Global Standards website. In addition, you can also see the necessary steps for any new or existing BRC Global Standard for Food Safety customer to follow in this brochure to get their business FSMA Ready.

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"THE FDA FOOD SAFETY MODERNIZATION ACT IS THE MOST EXHAUSTIVE REFORM OF FOOD SAFETY LAWS IN THE US IN MORE THAN 70 YEARS."

A WORD FROM MARK PROCTOR

The BRC Global Standards were developed to establish key criteria that enables manufacturers to satisfy obligations relating to legal compliance, consumer protection and will help them protect their brand.

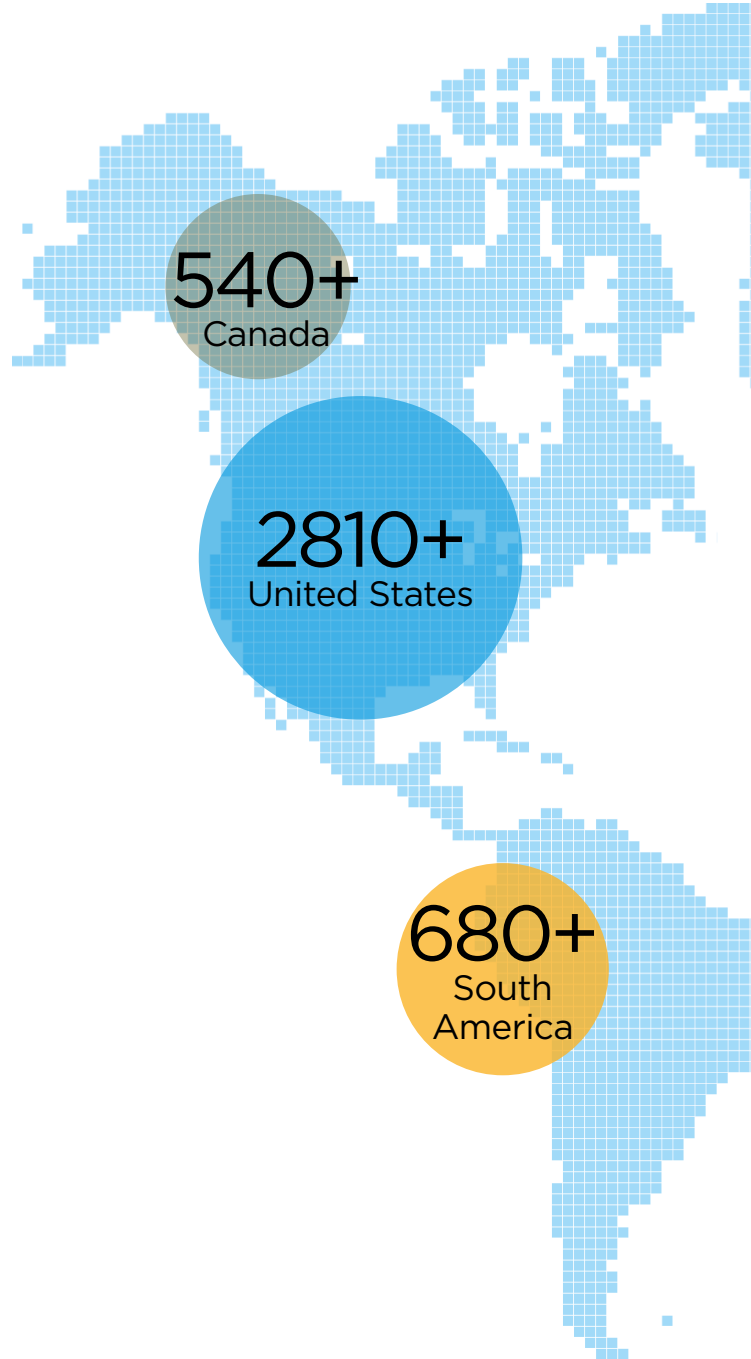
Through its global reach, rigorous auditing process and utilisation of the best auditors, the BRC Global Standards are both a benchmark for suppliers and a beacon of quality and trust. In fact, international retailers and food service companies are increasingly looking for BRC certification when assessing suppliers' credentials and capabilities.

At BRC Global Standards, our reputation depends on the precision and integrity of our auditing Standards. We are immensely proud of that reputation and committed to ensuring our employees and affiliates uphold our high standards at all times.



Mark Proctor
Chief Executive Officer
BRC Global Standards

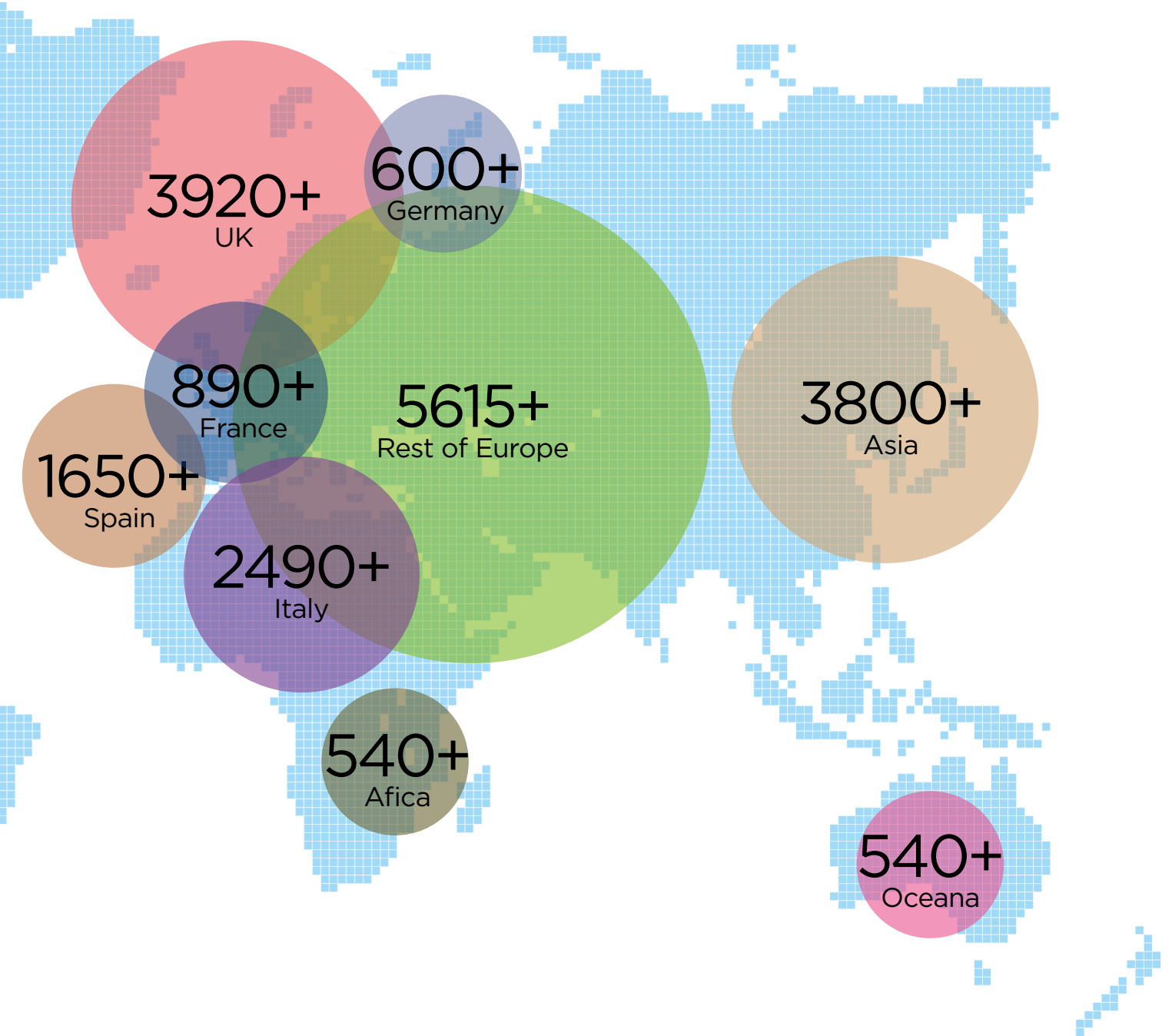
"INTERNATIONAL RETAILERS AND FOOD SERVICE COMPANIES INCREASINGLY SEEK BRC GLOBAL STANDARDS CERTIFICATION"



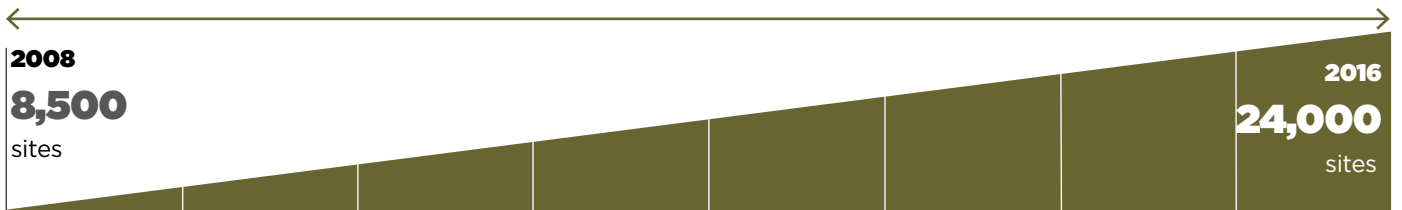
INTERNATIONAL OFFICES

-  Chicago
-  London
-  New Delhi

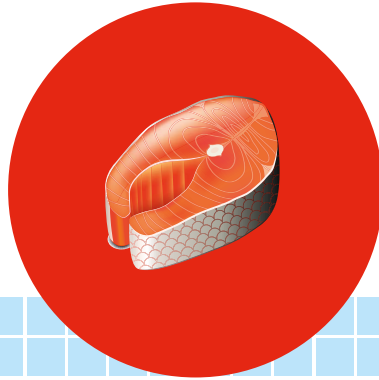
BRC GLOBAL STANDARDS THE INTERNATIONAL LANDSCAPE



GLOBAL STANDARDS INTERNATIONAL GROWTH



FSMA CUSTOMER TYPES



**US FOOD
MANUFACTURING
SITES** DOMESTIC
SUPPLY CHAIN ONLY



**BRC GLOBAL
STANDARD
FOR FOOD
SAFETY
ISSUE 7+
FSMA READY
MODULE**

**US FOOD
MANUFACTURING
SITES** DOMESTIC &
INTERNATIONAL
SUPPLY CHAIN



**FOREIGN FOOD
MANUFACTURING
SITES** EXPORTING
TO THE US

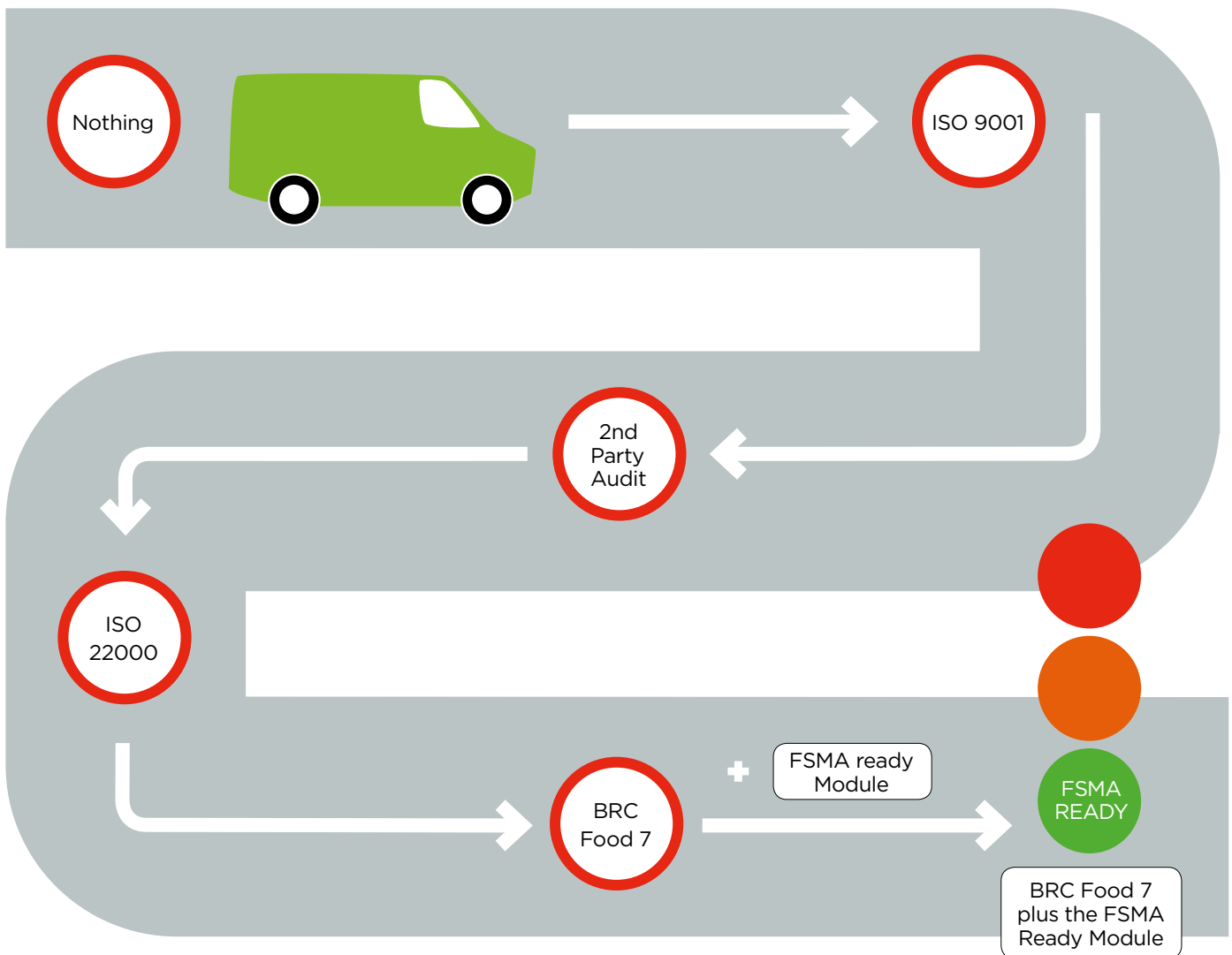
WHO DOES FSMA APPLY TO AND BY WHEN?

Compliance Timeline as of January 1 2016

Business type	6 months	1 year	18 months	2 years	30 months	3 years
All other businesses > 500 full-time equivalent employees ¹						
All other businesses > 500 full-time equivalent employees ²						
Small business receiving facility ¹						
Small business receiving facility ²						
All other businesses < 500 full-time equivalent employees						
Small businesses < 500 full-time equivalent employees						
Small businesses subject to the Pasturised Milk Ordinance						
Very small businesses <\$1 million per year ³						

¹Supplier IS subject to the human preventative controls rule or produce safety rule (or 6 months after the supplier is required to comply, whichever is later).
²Supplier IS NOT subject to the human preventative controls rule or produce safety rule (or 6 months after the supplier is required to comply, whichever is later).
³Except for records to support its status as a very small business January 1, 2016.

WHERE ARE YOU NOW?



BRC GLOBAL STANDARDS HAVE CREATED A COMPREHENSIVE SUPPORT PACKAGE TO GET YOU STARTED ON YOUR FSMA JOURNEY

Getting FSMA ready for BRC Global Standard for Food Safety Issue 7 certificated sites

6 MONTHS



BENEFITS OF THE FSMA READY MODULE



FSMA TRAINING

This training course has been designed by the Food Safety Preventative Controls Alliance (FSPCA) in collaboration with the FDA. It is taught by a Lead Instructor for the FSPCA Preventative Controls for Human Food Course. This course covers the Preventive Controls for Human Food Rule that is part of the Food Safety Modernization Act (FSMA). It also meets the Preventive Controls Qualified Individual Training requirements.



- Get certificated as a Preventive Control Qualified Individual by FSPCA



- Learn how to develop a HARPC food safety plan



- Be prepared for the new FSMA regulations



- Receive an official FSPCA course book and Certificate of Completion



- Learn best practices and review case study examples

FSMA Q&As

WHO CAN TAKE THE FSMA READY MODULE?

Any new or existing BRC Food Safety certificated customers, this includes brand new food safety clients and transfers from other food safety standards.

HOW OFTEN SHOULD THE FSMA MODULE BE COMPLETED?

Once a year, as with the BRC Food Safety audit.

WHAT WILL I RECEIVE AT THE END OF THE AUDIT?

Once you have satisfied the requirements of the BRC Food Safety Standard, you will receive an accredited certificate from your certification body. You will also have a report from your certification body covering the additional clauses of the FSMA Module, and once all non-conformities have been closed out, you will then be able to provide evidence to your customers that you are 'FSMA Ready'. Your certification body also has the option to provide you with an unaccredited FSMA Ready certificate.

WHAT IF I AM CERTIFICATED TO ANOTHER FOOD SAFETY STANDARD?

The FSMA Ready Module is exclusively available through BRC Global Standards, so for the client to benefit from this assessment, all they have to do is contact you to either add BRC Food Safety or transfer their food safety certification to BRC Global Standards.

WHAT IF I HAVE ALREADY HAD MY FOOD SAFETY AUDIT?

You can contact your certification body, or BRC Global Standards, to arrange an optional gap analysis of your current Food Safety Management System against the requirements of the BRC Food Safety Standard and FSMA Module. You will then have a much clearer understanding of any gaps in your existing Food Safety Management System.

HOW MUCH WILL THE FSMA READY MODULE COST?

Global Standards advise that the FSMA Ready module will require a minimum of half a day extra to the existing BRC Food Safety audit duration. The actual cost for this extra time will need to be confirmed by the client's chosen certification body.

IS THE FSMA READY MODULE APPROVED BY THE FDA?

No, the FSMA Ready module has been developed by BRC Global Standards, through extensive research of the FSMA requirements. BRC Global Standards believe that the current BRC Food Safety Standard will take a client to approximately 95% of FSMA requirements, with the additional FSMA Ready module taking the site to 100% FSMA ready.

WHERE CAN I FIND ADDITIONAL INFORMATION ON BRC GLOBAL STANDARDS AND THE FSMA MODULE?

FDA website:

www.fda.gov/Food/GuidanceRegulation/FSMA/

BRC Global Standards website:

www.brcglobalstandards.com/Manufacturers/FSMA

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