Overview

FDA Food Safety Modernization Act

The Dairy Practices Council Conference

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FDA Public Affairs Office New England District

Mary.yebba@fda.hhs.gov

781-587-7466

- Joseph.raulinaitis@fda.hhs.gov
 508-793-0422 Ext. 101
- Susan.small@fda.hhs.gov

781-587-7467

Consumer Complaints 800-891-8295





Food Safety Modernization Act

"I thank the President and members of Congress for recognizing that the burden that foodborne illness places on the American people is too great, and for taking this action."

Margaret A. Hamburg, M.D.,

Commissioner of Food and Drugs

*Signed into law Jan 4, 2011







Agenda

- The public health imperative
- Why is the law needed?
- Provisions of the law and their significance
- Implementation



The Public Health Imperative

- Foodborne illness is a significant burden
 - About 48 million (1 in 6 Americans) get sick each year
 - 128,000 are hospitalized
 - 3,000 die
- Immune-compromised individuals more susceptible
 - Infants and children, pregnant women, older individuals, those on chemotherapy
- Foodborne illness is not just a stomach ache—it can cause life-long chronic disease
 - Arthritis, kidney failure





Why is the law needed?

- Globalization
 - 15 percent of U.S. food supply is imported
- Food supply more high-tech and complex
 - More foods in the marketplace
 - New hazards in foods not previously seen
- Shifting demographics
 - Growing population (about 30%) of individuals are especially "at risk" for foodborne illness





What's so historic about the law?

- Involves creation of a new food safety system
- Broad prevention mandate and accountability
- New system of import oversight
- Emphasizes partnerships
- Emphasizes farm-to-table responsibility
- Developed through broad coalition





Main Themes of the Legislation

Prevention Standards



Inspections, Compliance, and Response

Import Safety





Prevention: The cornerstone

- Comprehensive preventive controls for food and feed facilities
 - Prevention is not new, but Congress has given FDA explicit authority to use the tool more broadly
 - Strengthens accountability for prevention
- Produce safety standards
- Intentional adulteration standards
- Transportation





Inspection, Compliance, and Response

- Mandated inspection frequency
 - More inspections, but with preventive controls in place, we can consider new ways to inspect
- New tools
 - Mandatory recall
 - Expanded records access
 - Expanded administrative detention
 - Suspension of registration



Import Safety: Most groundbreaking shift

- Importers now responsible for ensuring that their foreign suppliers have adequate preventive controls in place
- FDA can rely on third parties to certify that foreign food facilities meet U.S. requirements
- Can require mandatory certification for high-risk foods
- Voluntary qualified importer program--expedited review
- Can deny entry if FDA access for inspection is denied
- Requires food from abroad to be as safe as domestic





Enhanced Partnerships: Vital to Success

- Reliance on inspections by other agencies that meet standards
- State/local and international capacity building
- Improve foodborne illness surveillance
- National agriculture and food defense strategy
- Consortium of laboratory networks
- Easier for consumers to find recall information





Implementation Approach

- Implementation already underway
- Coalition needed
- Transparency a priority
- Focus on public health protection
- Engage with stakeholders to help determine reasonable and practical ways to implement provisions





Implementation Executive Committee

Strategic Communications & Outreach Team -

Sharon Natanblut

Prevention Standards

Don Kraemer

Inspection & Compliance

Barbara Cassens

Imports David Elder Federal/State Integration

Joe Reardon

Fees

David Wardrop

Inspection &

Auditor

Fees

Reports & **Studies**

Produce Safety Regulation

Produce Safety Guidance

Preventive Controls Regulation

Preventive **Controls** Guidance

Safe Food **Transport**

Food Defense

Contaminants

Mandatory Recall / Recall Communications

Administrative **Enforcement Tools**

Registration

Frequency of Inspection

Manner of Inspection / **Food Safety Plan Review**

Tracing

RFR Improvements

Importer Verification & VQIP

Import Certification

Accredited Third-Party Certification

Lab Accreditation & Integrated Consortium / **FERN**

International Capacity **Building**

Comparability

Task A: **Prior Notice** **Operational**

Partnership

Capacity **Building**

Training

David Dorsey

Reports to Congress/ **Studies**

But, many challenges

- Enormous workload
 - 50 new rules, guidance documents, reports in 3 years
- Tight deadlines
- Changes won't appear overnight
 - Building new system will be a long-range process
- Resources



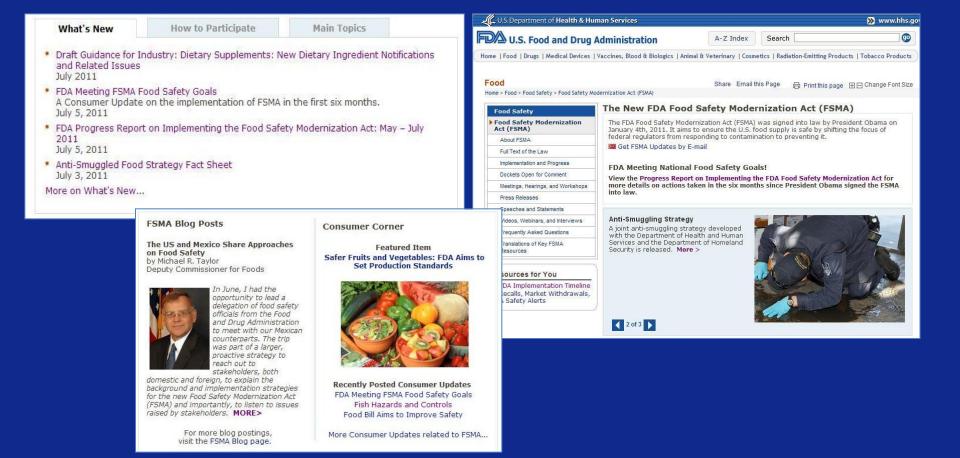


Rulemaking Process

- Rulemaking is open and public.
- Draft rules are published on www.regulations.gov.
- Time is allowed for public comment, and FDA is required to consider significant comments during the rulemaking process.
- Check www.fda.gov/fsma to find out what is open for comment.



Snapshot of FSMA homepage elements at: http://www.fda.gov/fsma







For more information



Food Bill Aims to Improve Safety

Recent data from the Centers for Disease Central and Prevention shew that one in six people in the United States suffers from food-borns Ulmass such year. Over the past few years, high-prefile outbreaks related to various foods, from spirach and peanut products to eggs, have underscored the need to make continuous improvements in food safety.

The Bood Safety Modernianion Act (FSMA) gives 17th a smandar to pursue a system that is based on science and addresses hazards rose firm to takels, pertinggrasare emphasis on preventing food beare illness; the consoning is simple. The sensoning is simple. The sensoning to simple the series the system hazdles producing, processing, tromperting, and preparing foods, the sofer out food supply will be.

Under the provisions of ISMA. conquestes will be required to develop and implement within food infety plans. PEA will have the authority to better respond and require recalls when food safety profesors occus, and EXA will be able to better ensure that imported Scotk are as safe for connamen as flood professor in the U.S.

namen as foods produced in the U.S. FDA Commissioner Margaret A. Hamburg, M.D., vays the bill—which Pseedent Barack Obana is expected



Web site is at: http://www.fda.gov/fsma

- Subscription feature available
- Send questions to FSMA@fda.hhs.gov

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Food Defense Tools and Resources

Industry Guidance

Self Assessment Checklist

Guidance for Industry Importers and Filers

Food Security Presentive Measures Guidance



Security Personal Manuary

Dairy Farms,

Bulk Milk Transfer Stations

Bulk Milk Transfer Stations

Food Producers, Processors, and Transporters



Milk Processors

Training Programs ALERT and

Employees FIRST

In today's world it is important to be ALERT to protect your business.

A How do you **ASSURE** that the supplies and ingredients you use are from safe and secure sources?

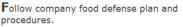
How do you **LOOK** after the security of the products and ingredients in your facility?

What do you know about your **EMPLOYEES** and people coming in and out of your facility?

Could you provide **REPORTS** about the security of your products while under your control?

What do you do and who do you notify if you have a **THREAT** or issue at





 ${f I}$ nspect your work area and surrounding areas.

Recognize anything out of the ordinary.

Secure all ingredients, supplies, and finished product.

Tell management if you notice anything unusual or suspicious.

CARVER+Shock

Vulnerability
Assessment
Software 2.0



Mitigations Strategies Database

'Searchable' Preventative Measures, based on user Selections to categories and nodes

Coming Soon!

FDOT tools and resources webinar with the NCFPD – 9/9/11



and Promoting Public Health. FDA.gov/FoodDefense









Three (3) FDA based scenarios

Two (2) USDA based scenarios







Overview of the FREE-B

5 scenarios, available online – FREE of charge!

www.FDA.gov/FoodDefense

Each scenario contains a lead planner's guide, situation manual and facilitator's guide

 Guides are presented in an easy to follow approach, from establishment of the exercise planning committee to the distribution of certificates of participation - we've left no stone unturned!!



Overview of the FREE-B

This set is designed to provide jurisdictions with a variety of options to test and improve their capabilities to respond to human or animal health emergencies.

The five exercises in the set are designed so that jurisdictions can conduct them right out of the box with a minimal amount of effort and editing.

Each exercise is stand-alone. Collaboration and partnering with several jurisdictions and stakeholders may be needed to ensure a successful exercise.

FREE-B has been developed to be consistent with the Homeland Security Exercise and Evaluation Program (HSEEP) doctrine.





Scenario Descriptions



How Sweet It Is(n't)

This scenario focuses attention on the regulatory traceback investigation that occurs after standard product testing shows that a food product contains excessive levels of a contaminant, as well as a recall of contaminated food.





Stealthy Situation

This exercise is a comprehensive scenario and highlights nuances encountered when a cluster of illness is associated with a foodservice establishment. The scenario includes the epidemiological investigation, identification of affected product through traceback procedures, implementation of a recall, and the role of regulatory agencies.





Wilted Woes

This scenario begins at the outset of early signal detection with clinical illness reports, and focuses on the epidemiological investigation process to identify the food vehicle when there is a human health emergency caused by an unintentional contamination of produce with *E. coli* O157:H7.





Highplains Harbinger

 This scenario focuses on the investigation of animal disease caused by intentional infection of cattle with Foot and Mouth Disease (FMD) virus, highlighting the various animal agriculture agencies (Federal, state, local, territorial, and tribal) and their roles and responsibilities, as well as introducing the roles and responsibilities of law enforcement agencies during an





Insider Addition

This scenario focuses attention on the intentional aspect of contamination of a raw meat product at the processor with a chemical agent. Various nontraditional organizations and expertise needed to investigate intentional contaminations and the establishment of collaborative processes and roles and responsibilities with the traditional public health and regulatory





Thanks for your attention!

Does anyone have any experiences with the FREE-B or any of the FDOT tools you'd like to share?

Please contact us @ FoodDefense@fda.hhs.gov with any thoughts, questions, ideas





Questions?



