



TEXAS TECH UNIVERSITY
Department of Animal
& Food Sciences™

WORKSHOP:
The FDA's Food Safety Modernization Act - FSMA
Understanding the Impact to the Food Industry and
Identifying Outreach and Research Opportunities for Texas Tech
Marcos Sanchez, PhD

BACKGROUND

On January 4th, 2011 the Food Safety Modernization Act framework was signed into law with the goal of providing the FDA with the authority and risk management tools necessary to reduce foodborne outbreaks associated with non-meat and poultry foods. Since then, a series of proposed rules have been published for public comment and are expected to be published in their final form in the next few months. The proposed centerpiece of FSMA will require domestic and foreign food and feed facilities to implement risk-based preventive controls at the primary production and processing level. This workshop will lead to a stronger knowledge and awareness of requirements needed to achieve preparedness for compliance with current and proposed FSMA rules.

PURPOSE

The objective of this workshop is to strengthen knowledge on FSMA proposed rules. This will contribute to achieve preparedness of stakeholders and exporters, maximizing the impact of capacity building initiatives to minimize the disruption of market access with U.S. trading partners.

VENUE: Student Union Building, Senate Room

DATE AND TIME: February 13th, 2015 9:00 am - 4:30 pm
(LUNCH NOT PROVIDED)

TOPICS

1. The Food Safety Modernization Act. Background, Components and Current Status
2. Requirements to import foods into the US
3. Food safety regulations and implications for international trade
4. Preventive Controls for Human and Animal Feed
5. Produce Standards
6. Foreign Supplier Verification
7. Intentional Adulteration
8. Accreditation of Third party

CONTACT: Marcos Sanchez, marcos.x.sanchez@ttu.edu
Alexandra Calle, alexandra.calle@ttu.edu mobile: 402-817-8650