



EXPORT IN US?

FSMA - Food Safety Modernization Act, Preventive Controls for Human Food

Since September 16, 2016 for export to US your company will have to be compliant with the new US regulation about Food Safety, called Preventive Controls for Human Food; companies have to integrate HACCP procedures with the new rule. ESI, FSA and CISRAD first in Europe propose you the first course in Europe organized by an European Lead Instructor.



WHAT IS IT?

Is the new American legislation on Food Security. It is based on the integration of their HACCP with prevention measures "Preventive Controls", necessary to increase the safety guarantees. The FSMA was approved in 2011. Implementing rule were published last September 2015 and are effective from January 2016.

IT APPLIES TO WHO?

Anyone marketing food products in the US must be compliant to new FSMA regulations. It regards European or non-European interested in exporting to USA. The interface between the supervisory authorities and US company, is the Importer object of verification checks.

WHEN WILL EFFECTIVE?

The Preventive Controls for Human Food, provides an adjustment time for all companies by September 2016, for small with turnover <\$ 500,000 or active for <3 years, from March 2017. The FDA will monitor compliance legislation. The non-compliance will result in the import block, the charge of control costs, the costs of withdrawal, administrative sanctions for importers.

HOW TO COMPLY?

Any interested companies should train a PCQI (Preventive Control Qualified Individual) through a course of 3 days delivered by a Lead Instructor accredited by FSPCA (Food Safety Preventive Control Alliance) institution attached to the FDA (Food and Drugs Administration). It will then have to integrate new preventive procedures in the English language to its HACCP.

SO WHAT SHOULD I DO TO BE READY BY SEPTEMBER 2016?

Esi in collaboration with Food Safety Association and CISRAD Srls offers you the 3 days course, with an European Lead Instructor, to be held in Rome from 13 to 15 June 2016. We will then offer you our support to implement the preventive procedures to your HACCP plan.

For information and for registration forms you have to send an E-Mail to cisradroma@gmail.com or contact us at + 39 075/8084352. The course is restricted to the first 25 registered.