FDA's Preventive Controls Rule:

Common Misconceptions Revealed



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Introduce Speakers







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Agenda

- Food Safety Modernization Act (FSMA) Background
- Preventive Control Rule (PCR) Requirements
- FDA Enforcements
- Implementation Guidelines: Remember "TRED"
- Resources
- Q&A





Food Safety Modernization Act Background







What is the Food Safety Modernization Act?

- Enactment: January 4th, 2011
- Goal: Major overhaul of the U.S. food safety from a reactive to a preventive system
- Seven Pillars of FSMA (yes, it's forced):
 - 1. Preventive Control Rule (Human Food)
 - 2. Preventive Control Rule (Animal Food)
 - 3. Produce Safety
 - 4. Foreign Supplier Verification Program (FSVP)
 - 5. Third-party Accreditation
 - 6. Sanitary Transportation of Food
 - 7. Food Defense





Preventive Control Rule Requirements







What is the Preventive Control Rule (PCR)?

- Battle of the Acronym (HARPC vs PCR): Hazard Analysis & Risk-based
 Preventive Controls [Rule]
- Purpose: Establish and implement a food safety program for controlling "hazards requiring a preventive control"
- Who: A "facility" required to register as a food facility (manufactures/processes, packs, or holds food)
- End Result: Hazard Analysis, Food Safety Plan, Monitoring Records, & Verification/Validation Records





Basic Requirements for the Preventive Control Rule (PCR)

Food Safety Plan

- Hazard analysis
- Preventive controls
- Supplier [verification] program
- Recall plan
- Procedures for monitoring the implementation
- Corrective action procedures
- Verification procedures







POLL

Do you participate in GFSI or a similar food safety scheme?

- Yes, I participate in GFSI or a similar food safety scheme.
- No, I do not.







"I'm ok, I comply with GFSI"

• GFSI (or other schemes) ≠ PCR

	GFSI	PCR
Basis	Private scheme to solve a commercial need	Legal requirement
What if I don't do it?	Lose your contract, less marketable	FDA enforcement (from Warning Letter to Injunction)

Must conduct a gap analysis





Changing Standard of Compliance

What if I don't comply with the PCR?

	Before FDA Implemented PCR			
Food Safety Program	No	Yes	No	Yes
Food Adulterants (e.g., pesticide residues)	Yes	Yes	No	No
Compliant?	No	No	Yes	Yes





Changing Standard of Compliance

What if I don't comply with the PCR?

	After FDA Implemented PCR			
Food Safety Program	No	Yes	No	Yes
Food Adulterants (e.g., pesticide residues)	Yes	Yes	No	No
Compliant?	No	No	No	Yes





cGMPs – Don't Forget

- Updated with the PCR
- Training is now required (among other changes): previously a "should"
- Records: Training on food hygiene and food safety





PCR & FSVP

- Activity Being Regulated:
 - PCR: Manufacture and storage of food
 - FSVP: Importing of food
- FSVP: The importer, essentially, verify that foreign supplier is "producing the food in compliance with processes and procedures that provide at least the same level of public health protection as those required under" the PCR or Produce Safety, and not otherwise adulterated or misbranded due to allergens
- FSVP not required for an importer that is a receiving facility subject to PCR and comply with that regulation





FDA Enforcement



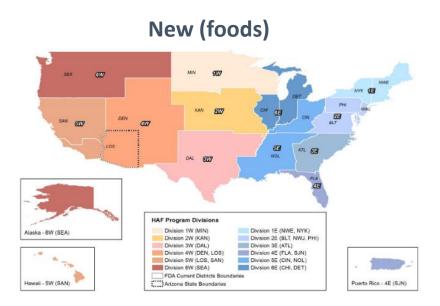




FDA Reorganization (aka "Realignment")

- Backstory: Began in September 2013, and implemented May 2017
- Program before: 5 regional offices and 20 district offices (all commodities)
- Program after: 7 product/operation offices (commodity specific)









FDA Enforcement of the PCR: How?

Staggered Compliance Dates:

- "Large": August 30, 2016

- "Small": August 30, 2017

"Very Small": August 30, 2018

Approach:

- Educating while regulating ("We know that this is new territory for food companies; it's new territory for us too." ~ Joann Givens, Director of FDA's Office of Human and Animal Food Operations West)
- Taking a risk-based approach
- Providing "Real-time" feedback
 - "Strengthened, real-time subject matter expert support for frontline oversight activities before, during and after inspections"
 - "Streamlined processes to enable real-time decisions regarding frontline corrective actions, enforcement, and other measures to achieve public health and consumer protection"
 - "Well-defined processes for timely resolution, at the appropriate level, of broader strategy and policy issues"

From FDA, Operational Strategy for Implementing the FDA Food Safety Modernization Act







POLL

How many enforcement actions have taken place from the FDA?

- 0 − 10
- · 11 50
- · 51 100
- Over 100





FDA Enforcement of the PCR: What We've Seen



Public Enforcements

 No "public" enforcement of PCR (no Warning Letters or citation in other enforcement actions)

Not surprising:

- Publically stated focus is on "create a culture of food safety, a culture of compliance with procedures, processes, and practices" (~Joann Givens)
- First Warning Letter for Dietary
 Supplement cGMPs , two years after the first compliance date





How to Primer

- Read & understand the regulations
- Perform gap assessment
- Look at what you have versus what you lack
- Plan and execute
- Ensure ALL hands on deck
- Review progress regularly
- Journey without a destination









POLL

Do the documents your plant generates for your food safety program today tell the complete history of the product(s) produced?

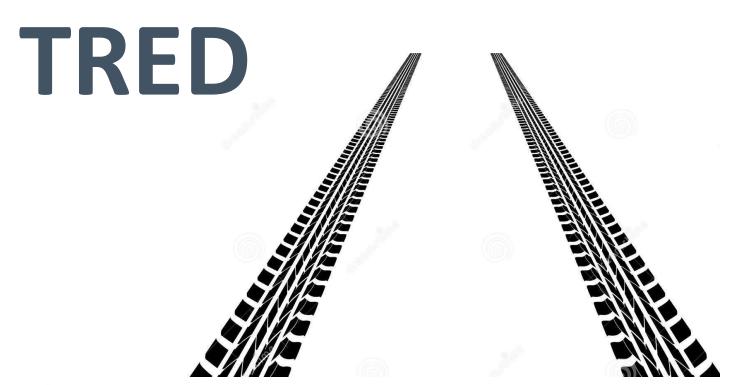
- Always
- Most of the time
- Sometimes
- Not sure







Implementation Guideline: Remember "TRED"







T's

- Test your systems practice makes perfect
 - Thorough
 - Tough
- Think outside the box
- Transparency is a must
- Train, engage and utilize your front line workers they are the key to success





R's

- Regulations are law
- Recognize the new reality just do It!
- Remake your culture
- Regular reinforcement and accountability
- Read
- Review
- Reanalysis





E's

- Empowerment
- Engagement
- Encouragement
- Excitement
- Exponential effort





D's

- "Do what you say and say what you do"
- Document what you did records are critical
- Devil's in the details
- Do utilize signatures/initials as required and for accountability
- Dates and time matter





You Can't Afford Not To!

- Meet the new requirements head on!
- Expanded programs are value added not a necessary evil!
- Recall risks
 - Loss of reputation
 - Loss of business
 - Costly
 - Time intensive
 - Rolling
 - Bring media attention





ROI

There is a return on investment

- Robust fully implemented processes run more efficiently
- Trained employees know what to do, how to do it, are more engaged
- Robust documentation tells the whole story
- Proactive is easier than reactive





Resources







FSMA Preventive Controls for Human Food Courses







Alchemy's Training, Coaching & Reinforcement Programs

Educate your workforce to speed your way to FSMA compliance.

- Access hundreds of multi-lingual courses on critical food industry topics, including Preventive Controls, Sanitation, and Allergens
- Reinforce training with coordinated huddle guides, digital signage, and posters
- Promote GMPs and procedure compliance with an award-winning coaching app
- Ensure accurate recordkeeping with automated documentation and audit-ready reporting









Q & A







THANK YOU





