

FSPCA FOREIGN SUPPLIER VERIFICATION PROGRAM (FSVP)

TRAINING

For Importers of Food for Humans and Animals

3 Day – Live Virtual Course

Are you importing food from outside the U.S.? Do you know if your imports meet your food safety standards? FDA wants to know!

Provide the necessary training for your Food Safety staff to assure safe food while complying with FSMA requirements.

The Food Safety Modernization Act (FSMA) mandates the creation of food safety systems that focus on preventing contamination rather than reacting to problems after they occur. A large part of FSMA legislation focuses on imported food safety.

**Three short days
accommodate every time
zone**

The Foreign Supplier Verification Program (FSVP) rule applies to food processors that import food from outside the United States and imposes requirements on importers, not foreign suppliers, to verify that the food they import meets U.S. safety standards.

FSVP Importers are required to develop, maintain, and follow an FSVP for each food imported, unless an exemption applies. Lack of compliance with FSVP continues to be the number one event recorded on FDA Form 483s, Notice of Inspectional Observations. Form 483 is FDA's first step in determining what further actions may be imposed to protect public health.

To comply with the FSVP rule, importers must use a qualified individual to develop and perform FSVP activities. These activities include determining known or reasonably foreseeable hazards associated with each type of food, evaluating risks posed by the supplier's performance, approving suppliers, conducting appropriate supplier verification activities, and verifying corrective actions that provide assurance the food's hazards have been significantly minimized or prevented. Detailed records documenting these activities are also required.

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This three, half-day virtual course, developed by the FSPCA, is specifically designed for U.S. importers who have responsibility for fulfilling FSVP requirements for foreign suppliers that manufacture, process, pack, or hold food intended for human or animal consumption in the U.S.

At the conclusion of this course, participants will have the knowledge and tools to:

1. Explain the purpose(s) of the FSVP rule
2. Explain how to develop a FSVP
3. Describe how to implement a FSVP
4. Describe how to implement a FSVP recordkeeping system
5. Summarize FDA oversight of the FSVP rule.

WHO SHOULD ATTEND?

Food manufacturers that import ingredients or finished food products and their personnel responsible for the food safety of imported products. U.S.-based importers and anyone that has a role in ensuring that the requirements of the FSVP rule are met, including brokers, exporters, foreign suppliers of food that will be exported to the U.S., persons/business owners who currently buy food from foreign sources, and representatives of foreign governments.

COURSE REQUIREMENTS

Participants will only be eligible for the FSPCA Participant Certificate of Training if they are present for all modules of the course as confirmed by the Lead Instructor or course monitor. Participant attendance and engagement will be monitored. Presentation of an ID at registration and at the start of the course is required.

A Microsoft Teams platform will be used. You will need your own computer with speakers and a webcam to interact with the group and for group activities. The camera must be on throughout the course. Headphones are suggested.

INSTRUCTOR

Warren Stone is President of Zone One Consulting, LLC, which aids clients in food safety, food defense, Foreign Supplier Verification Programs, and environmental monitoring applications. Warren previously spent 12 years at the Grocery Manufacturers Association (today the Consumer Products Association). In this capacity he collaborated with a broad audience including member company's scientific and technical staff, regulatory agents, and universities. Warren is also a past member of the FSPCA Steering Committee and the Food Protection and Defense Institute's Science Advisory Board. His background further includes 30 years of factory work in a variety of manufacturing and quality assurance positions.

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PROGRAM AGENDA (Eastern Standard Time)

Day 1 (11:00am – 3:30pm)	Day 2 (11:00am – 3:30pm)	Day 3 (11:00am – 3:30pm)
Sign-in, Welcome & Introduction	Sign-in, Questions/ Expectations for Day 2	Sign-in, Questions from Previous Day
Review Participant Manual, Appendices, Overview and Agenda for Participant Course	Hazard Analysis & Exercise	PSPC: Preventive Controls & Produce Safety
Context: FSMA and FSVP	Hazard Analysis Tools: FDA Appendix 1, and Food Control Methods	Reevaluation of Foreign Supplier Performance
Setting the Stage: Building the Foundation for the FSVP Process & Exercise	Evaluation and Approval of Foreign Supplier	Importance of Records & Exercise
Overview of Requirements & Exercise	Foreign Supplier Verification	FDA Oversight
Importer identification		Final Questions, Certificates, Course Evaluations and Close

For more information on FSVP training offered by Deibel Laboratories, including upcoming events, pricing, and course registration, please contact Sales at Sales@DeibelLabs.com (847-329-9900) or visit www.DeibelLabs.com.