



**53rd ANNUAL MEETING CFCS
PROGRAM**

July 16-22, 2017

Verdanza Hotel, Isla Verde, Puerto Rico

CFCS, USDA-NIFA SPECIAL WORKSHOP

Thursday July 20th, 2017

**INTRODUCTION TO THE FOOD SAFETY MODERNIZATION ACT (FSMA) - WHAT YOU
SHOULD BE AWARE OF**



USDA NIFA Award Number 2015-70020-24397

Participants who only attend this workshop must register on site and pay US\$50.

This workshop is covered by the registration fee for the participants in the 53rd Annual Meeting of the CFCS.

Moderator – Isabel Walls, USDA-NIFA

Instructors – Michelle Danyluk, University of Florida; Damarys Del Castillo, Goya de Puerto Rico, Inc.; Diane Ducharme, FDA PSN; Trevor Gilbert, FDA PSN; Divya Jaroni, Oklahoma State University; Matt Taylor, Texas A&M University; Kristin Woods, PSA

Purpose – The purpose of this meeting is to update interested attendees on the Food Safety Modernization Act and how it will influence future food safety requirements and training needs across the Caribbean.

Objectives – The specific objectives include: (i) introducing interested attendees to the rules created as a result of the Food Safety Modernization Act, and how these rules may affect stakeholders; (ii) increasing attendee awareness of Produce Safety, Preventive Controls for Human Food, and Foreign Supplier Verification rules, and the specific metrics being proposed that may be a challenge to Stakeholders.



Simplified agenda and specifics of subject matter

- 1:00 – 1:15 pm **Welcome and introductions** Isabel Walls
- 1:15 – 1:40 pm **Overview of FSMA** – Divya Jaroni
What is the new law? Why is it historic? Laws vs. regulations. How rules are developed. Expected inspection, compliance and response. What are the proposed regulations and who needs to pay attention to each one? Definitions of small and very small operations. Cover preventive control for animal food rule, third party accreditation rule and sanitary transport rules briefly.
- 1:40 – 2:15 pm **Introduction to the Produce Safety Rule** – Kristin Woods
Who and what is covered? What standards are being established? In depth on water and manure proposals. Recordkeeping, compliance dates. Intro to PSA standardized curricula and workshop
- 2:15 – 2:50 pm **Introduction to the Preventive Controls for Human Foods Rule** – Matt Taylor
Who and what is covered? Definition of a “Food Facility”, primary, and secondary activities farms. What standards are being established? In depth on differences between HACCP and PCHF? Recordkeeping, compliance dates. Intro to FSPCA PCQI standardized curricula and workshop
- 2:50 – 3:10 pm **Break**
- 3:10 – 3:40 pm **Introduction to Foreign Supplier Verification Program** – Michelle Danyluk
Who and what are covered by the FSVP? What expectation will an importer have of his suppliers? What needs to go into this? Introduction to the FSVP standardized curricula and workshop.
- 3:40 – 4:00 pm **Introduction to the Produce Safety Network** – Trevor Gilbert and Diane Ducharme
Who and what are the PSN? How can it help me?
- 4:00 – 4:30 pm **FSMA in Puerto Rico: Food Industry Perspectives and Challenges**- Damarys Del Castillo
Overview the industry perspective on FSMA, challenges and opportunities
- 4:30 – 5:00 pm Questions and Discussion
- 5:00 pm **Final Questions and Adjourn**