



Designed for progress™

INFOR FOOD & BEVERAGE

HOW TO INSTILL REGULATORY COMPLIANCE

What is the Food Safety Modernization Act?

The US Food and Drug Administration's (FDA) Food Safety Modernization Act (FSMA) is the most fundamental change to food safety regulations in more than 70 years, impacting both global and US companies. To protect public health and strengthen the food safety system, FSMA rules require that food and beverage companies be more proactive in preventing food safety problems.¹

What does FSMA require?

To meet FSMA compliance, food and beverage companies must:



Establish preventive controls



Validate and verify these controls



Document every step along the supply chain

What are the stakes?

FSMA seeks to ensure food safety and compliance—and reduce outbreaks of illness:

48 million



people in the US get sick from a foodborne illness annually

128,000

are hospitalized

+

3,000

die

according to the Centers for Disease Control²

How does FSMA work?

FSMA requires written, documented compliance from food and beverage companies that includes:

FOREIGN SUPPLIER VERIFICATION
Hold food importers accountable to US standards

PREVENTIVE CONTROLS
Enable food safety plans and practices

SANITARY FOOD TRANSPORTATION
Monitor temperature and storage conditions

CORRECTIVE ACTION PROCEDURES
Implement controls for non-compliant facilities

HAZARD ANALYSIS
Evaluate and identify food risks

RECALL PLAN
Take action and notify relevant parties

Ensure food safety across your products

Software can play a key role in FSMA compliance, but not when assembled from multiple application providers. An integrated enterprise solution that can proactively manage traceability, equipment maintenance, formulation, quality testing, and recall readiness gives food and beverage manufacturers the tools to confidently maintain FSMA compliance in all business processes—from inception to delivery and all along the supply chain.

[LEARN MORE →](#)

1. US Food & Drug Administration, "Food Safety Modernization Act (FSMA)—Compliance Dates," Feb 2, 2018.
2. Centers for Disease Control and Prevention (CDC), "Foodborne Illnesses and Germs," Feb 16, 2018

