

Identifying hazards & preventing harm: How to apply FSMA preventive controls in your firm

● Focus: Resources and URLs to access related information online.

Resources

Part 117 CFR Code of Federal Regulations Title 21

▶ <https://oda.fyi/21CFR117>

FSMA Rules & Guidance for Industry

▶ <https://oda.fyi/FSMARulesGuidance>

Frequently Asked Questions on FSMA

▶ <https://oda.fyi/FAQsFSMA>

Preventive Controls for Human Food Draft Food Safety Plan Chapters for Subparts C and G for Industry

▶ <https://oda.fyi/DraftPCHF>

Preventive Controls for Human Food Fact Sheet & Related Guidance

▶ <https://oda.fyi/FSMAPreventiveControls>

FDA Registration of Food Facilities

FSMA requires firms to renew the Food Facility Registration on a biennial basis (every two years, on an even year, October to December).

▶ <https://oda.fyi/FDAregistration>

Questions & Answers Regarding Food Facility Registration (Seventh Edition)

▶ <https://oda.fyi/FoodFacilityRegs>

FDA Food Defense

FDA works to reduce the risk of criminal or terrorist actions on the food supply.

▶ <https://www.fda.gov/food/food-defense>

FSMA Final Rule for Mitigation Strategies to Protect Food

▶ <https://oda.fyi/ProtectFoodStrategies>

Preventive Controls Fact Sheet

▶ <https://oda.fyi/PreventiveControlsReqs>

FDA Food Defense 101 Course

▶ <https://oda.fyi/FDTraining>

Foreign Supplier Verification Program Fact Sheet

▶ <https://oda.fyi/FSMAFSVP>

Sanitary Transportation Rule: Implementation

▶ <https://oda.fyi/SanitaryTransportation>

FDA Guidance for Industry: Small Entity Compliance Guide

This guide was developed to inform domestic and foreign food facilities about the Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food regulation and how to comply with it. This guide is for very small firms with annual sales of less than one million dollars.

▶ <https://oda.fyi/SmallEntityGuide>

FDA FSMA Food Safety Technical Assistance Network

▶ <https://oda.fyi/FSMATAN>

