

FSMA compliance starts now.

Learn how to meet the challenges of the most sweeping change in federal food and beverage regulation in a decade.

Are you prepared for the Food Safety Modernization Act?

In the aftermath of the 9/11, food security became part of national security. Ten years later, the Food Safety Modernization Act (FSMA) was signed into law. The regulation greatly expands the powers of the Food and Drug Administration (FDA) and measurably increases the regulatory burden on food and beverage companies.

The food and beverage industry team at Sage has uncovered key components of FSMA, and best practices for adapting to the new regulatory environment. We invite you to utilize this Sage at-a-glance guide to drive effective FSMA compliance strategies.

FDA compliance audits are set to begin in 2016.

Once FSMA becomes law, food and beverage manufacturers must prove that their operations are running with proper product safety prior to going to market, rather than merely becoming accountable after a safety violation. This will necessitate a new focus on risk assessment, food safety, and transparency. Most likely, your business will need to invest in expanded testing, documentation, and auditing to maintain compliance.

Failure to comply can lead to mandatory recalls, enhanced inspections, costly penalties, and even lawsuits. All of which is why now may be the perfect time to replace the complexity of ERP with a faster, more flexible business-management solution.

Top three provisions of FSMA for food and beverage manufacturers.

1 Preventive controls

Preventive controls are being implemented to mandate robust food safety plans throughout the food industry. For many companies, this will require a substantial investment in hazard analysis and a new or expanded food safety plan

2 Foreign supplier verification program

The Foreign Supplier Verification Program Proposed Rule (FSVP) is an element of the act that requires more stringent checks on the quality and safety of imported products, as well as greatly expanded recordkeeping. Manufacturers will be expected to keep a current suppliers list for the FDA and must verify that suppliers are conducting hazard analysis, among other checks.

3 Traceability and transparency

No element of the FSMA will have more impact than the “One Step Forward and One Step Back” traceability requirements, which are included in the category of “food defense.” Manufacturers will need to invest in more efficient and accurate tracking along their supply chains in order to comply with the transparency office.

Although the FSMA was signed into law in January 2011, the FDA has spent the last four years writing, reviewing, and finalizing regulations. The first rules and guidelines were published in August 2015. FDA compliance audits are set to begin in 2016.

No food or beverage company is unaffected by the FSMA.

Even producers of alcoholic beverages, whose industry is not regulated by the FDA, will be affected. “Small” companies with less than 500 employees will have to be in compliance by 2017. The deadline for “larger” companies is 2016. Visit the FDA site for the complete details.

Rule	Final rule deadline	Compliance: non-small	Compliance: small
Preventive control human food	8/30/15	1 year	2 years
FSVP	10/31/15	6 months after preventive control rule becomes effective	2 years after preventive control rule becomes effective
Produce safety	10/31/15	2 years	3 years
Food defense	5/31/16	1 year	2 years
Sanitary transport	3/31/16	1 year	2 years
Third-party accreditation	10/31/15	N/A	N/A

Source: The Acheson Group

Looking for a deeper dive into these timely issues? Download the Sage white paper, *What food manufacturers need to know about the Food Safety Modernization Act.*

[Download white paper >>](#)

For additional information about the FSMA, streamlining transparency in food manufacturing, or resolving resource management challenges, visit our Sage X3 food industry resource center or call 1-866-530-7243.

[Access resources >>](#)

As the FSMA rolls out, Sage X3 provides vital support to food manufacturers, often helping them avoid increased overhead despite expanding their compliance and transparency programs. With Sage X3 you can track your suppliers, lots and processes, and easily provide essential documentation to everyone who needs access.

[Take the product tour >>](#)

Sage X3 is technology that adapts to the ever-changing enterprise.

Sage X3 takes the complexity out of running your food and beverage business, leaving you lean and ready for whatever comes next. This modern enterprise business management solution simplifies recordkeeping, accounting, supplier tracking, process management, documentation, and more.