

WHAT IS FSMA?

Company
Feb. 2019

About **48 million people** in the U.S. (1 in 6) get sick, 128,000 are hospitalized, and 3,000 die each year from foodborne diseases, according to recent data from the Centers for Disease Control and Prevention.

The FDA Food Safety Modernization Act (FSMA)

was signed into law by President Obama on January 4, 2011. It aims to ensure the U.S. food supply is safe by shifting the focus of federal regulators from responding to contamination to **preventing it**. The FDA Food Safety Modernization Act (FSMA),



FDA is increasing the number of routine inspections worldwide of foreign food facilities under the jurisdiction of the FDA that export to the United States (processors/manufacturers, packers/repackers, and holders of foods). This increase is mandated based on new requirements included in the FDA Food Safety Modernization Act (FSMA).

enables FDA to better protect public health by strengthening the food safety system. It enables FDA to focus more on preventing food safety problems rather than relying primarily on reacting to problems after

they occur. FDA is on a path to working with public and private partners **globally** to ensure that training programs meet the needs of those who must comply with the new FSMA standards, **no matter their size, nature or location.**

Foreign Food Facility Inspection Program will be done routinely worldwide!