

NORTH CAROLINA DEPARTMENT OF AGRICULTURE & CONSUMER SERVICES

Multi-State/SAADRA Joint Regional Workshop

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Food Safety Modernization Act Overview

Federal-State Implementation

Why Is the Law Needed?

Globalization

- 15 percent of U.S. food supply is imported
- Food supply more high-tech and complex
 More foods in the marketplace
 New hazards in foods not previously seen
- Shifting demographics
 - Growing population (about 30%) of individuals are especially "at risk" for foodborne illness

What's So Historic about the Law?

- Involves creation of a new food safety system
- Broad prevention mandate and accountability
- New system of import oversight
- Emphasizes partnerships
- Emphasizes farm-to-table responsibility
- Developed through broad coalition

Main Themes of the Legislation

Prevention

Enhanced Partnerships Inspections, Compliance, and Response

Import Safety

Prevention: The Cornerstone

- Comprehensive preventive controls for food and feed facilities
 - Prevention is not new, but Congress has given FDA explicit authority to use the tool more broadly
 - Strengthens accountability for prevention
- Produce safety standards
- Intentional adulteration standards
- Transportation

Inspection, Compliance, and Response

Mandated inspection frequency

- More inspections, but with preventive controls in place, we can consider new ways to inspect
- New tools
 - Mandatory recall
 - Expanded records access
 - Expanded administrative detention
 - Suspension of registration
 - Enhanced product tracing
 - Third party laboratory testing

Import Safety: Most Groundbreaking Shift

- Importers now responsible for ensuring that their foreign suppliers have adequate preventive controls in place
- FDA can rely on third parties to certify that foreign food facilities meet U.S. requirements
- Can require mandatory certification for high-risk foods
- Voluntary qualified importer program--expedited review
- Can deny entry if FDA access for inspection is denied
- Requires food from abroad to be as safe as domestic

Enhanced Partnerships: Vital to Success

- Reliance on inspections by other agencies that meet standards
- State/local and international capacity building
- Improve foodborne illness surveillance
- National agriculture and food defense strategy
- Consortium of laboratory networks
- Easier for consumers to find recall information

But, Many Challenges

Enormous workload

 50 new rules, guidance documents, reports in 3 years

 Tight deadlines
 Changes won't appear overnight

 Building new system will be a long-range

process

Resources

Implementation Progress (as of August 1, 2011)

■ Fees (sec. 107)

- New dietary ingredients (sec.113)
- Anti-smuggled food strategy (sec. 201)
- Registration of Food Facilities (sec. 103)
- Prior Notice of imported food shipments (sec. 304)
- Administrative detention of food (sec, 207)
- □ Consumer-friendly web search for recalls (sec. 205)
- Guidance to Seafood Industry on food safety hazards (sec. 103)

Updated list and more information can be found at: <u>www.fda.gov/fsma</u>

Outreach

 Public Meetings
 Preventive Controls (April 20, 2011)
 Inspection and Compliance (June 6, 2011)
 Comparability and Import Practices (March 30-31, 2011)
 Imports (March 29, 2011)
 Numerous listening sessions, meetings, presentations

 FSMA web page has subscription service for immediate updates.

Rulemaking Process

- Rulemaking is open and public.
- Draft rules are published on <u>www.regulations.gov</u>
- Time is allowed for public comment, and FDA is required to consider significant comments during the rulemaking process.
- Check <u>www.fda.gov/fsma</u> to find out what is open for comment.

Targeting of Inspection Resources for Domestic Facilities Section 201

- Reliance on inspections conducted by other Federal, State, or local agencies under interagency agreement, contract, memoranda of understanding, or other obligation
- The Manufactured Food Regulatory Program Standards will provide the foundation and framework to accept work conducted by State and local agencies
- FDA has created an independent audit group that will objectively ensure uniform implementation of the Standards

Improving the Training of State, Local, Territorial, & Tribal Food Safety Officers Section 209

- Set standards and administer training and education programs for State, local, territorial and tribal food safety officials
- A contract or memorandum of understanding shall serve as the funding mechanism and will include provisions to ensure adequate training
- This will result in inspection staff being uniformly trained to conduct testing, examinations, inspections, and investigations providing greater consistency and equivalency among State programs

Enhancing Food Safety Section 210

- Provides a legislative mandate, through the grant process, for direct investment in the infrastructure in State and local capacities to carry out food safety programs
- Eligible entities will be able to:
 - Build the food safety capacity of the laboratories
 - Build the infrastructure and capacity of food safety programs
- The grant will work to increase capabilities and capacities of State programs

Surveillance Section 205

- A review of State and local capacities as well as needs for enhancement will be completed no later than one year after the date of enactment
- This review will assess the current status of State and local food and agricultural regulatory program capacity and needs for enhancement
- A review of current surveys and data gathered from national associations has resulted in the identification of significant gaps. Additional surveys will be conducted to ensure sufficient data coverage
- The combined results of the surveys will be used to develop and implement strategies to leverage and enhance food safety and defense capacities of State and local agencies

Additional FSMA Sections Requiring Federal-State Interaction

- Section 108 Report to Congress on the National Agriculture and Food Defense Strategy
- Section 110 Two year timeline, report to Congress describing outreach, education and training provided to States and local governments to build State and local food safety and defense capabilities
- Section 202 Lab accreditation and capacity

Produce Rule

- This rule considers the risk posed by practices and commodities.
- Focuses on identified routes of microbial contamination
- Certain produce which is rarely consumed raw is excluded from regulation as are commodities subject to commercial processing such as retorting.
- The rules allows for variances, alternatives to some provisions.
- Allows additional time for small farms to comply

Preventive Controls for Human Food

- Confirm industry's primary role in food safety through a requirement for a written food safety plan
- Focuses on prevention of hazards
- Risk based
- Allows for exemptions and modified requirements

Cantaloupe Pilot Project

Two seminars conducted by NCDA&CS and NCSU Cooperative Extension in April

- Covered food safety topics specifically for cantaloupe producers; sanitation; water; equipment; environmental sampling; validation
- On-farm outreach portion is voluntary provide an assessment of the farming operation to help identify potential concerns with regard to future federal food safety rules and regulations

Three Additional Proposed Rules Are Still In Progress:

Preventive Controls for Animal Feed
 Foreign Supplier Verification Program
 Accredited Third Party Certification

Rapid Response Teams (RRT)

- Multi-year Cooperative Agreement
 Awards range from \$300,000 \$500,000
- Develop Rapid Response Capabilities
 - RRT Manual (Best Practices)
 - Metrics
- Improve Program Infrastructure
 - MFRPS Implementation

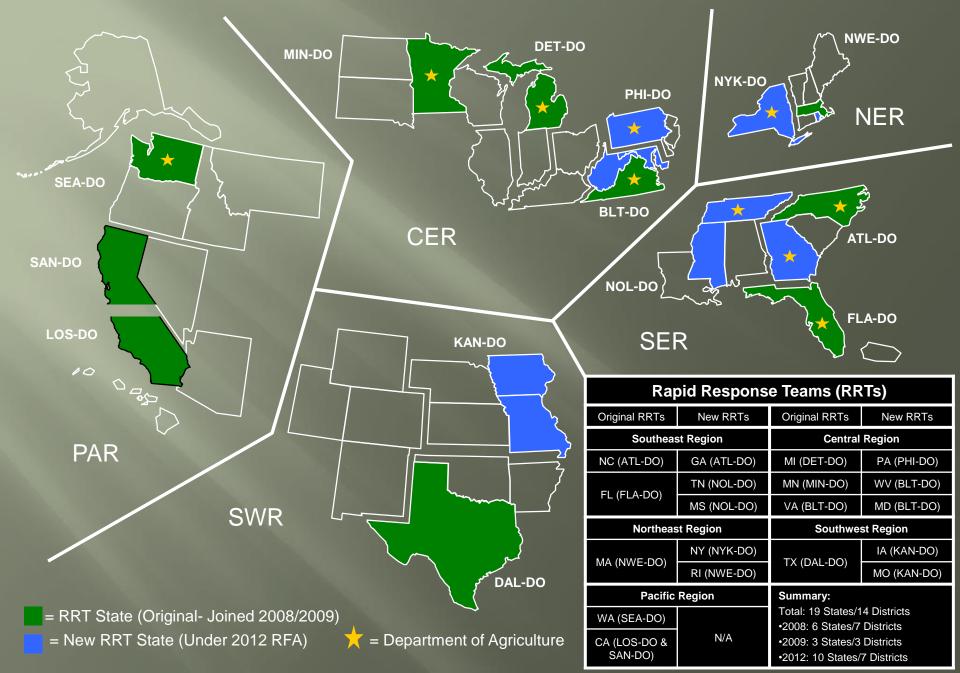
Did You Know?

9 RRTs are in Public Health Agencies

10 RRTs are in Departments of Agriculture

- Strengthen Federal/State/Local Collaboration
 - Across programs (health, agriculture, etc)
 - Across initiatives (IFSS, CDC FoodCORE, etc)

Rapid Response Teams (Original & Additions from 2012 RFA)





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THANK YOU!

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