

FOOD SAFETY MODERNIZATION ACT (FSMA) FINAL RULE FOR MITIGATION STRATEGIES TO PROTECT FOOD AGAINST INTENTIONAL ADULTERATION

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Overview

This document summarizes the key points and recent changes to the FDA Food Safety Modernization Act (FSMA). FSMA provides a set of rules aimed at preventing intentional adulteration from acts intended to cause wide-scale harm to public health. The document is a summary of risk-reducing strategies of processes in food facilities rather than a focus on a specific food or hazard. It is provided here as a useful guidance.

This document summarizes key provisions of the act including vulnerability assessment and suggests actionable mitigation strategies are further elaborated through its management components of monitoring, corrective actions, and verification. Compliance dates and timelines of rule implementation are also given for very small businesses, small businesses, and others. Finally, this document also provides its users with further resources and assistance to the food industry by including official links to relevant regulations' pages.

Overall, manufacturers can use this document for guidance when creating plans to protect against intentional adulteration.

Link to Document

<https://www.fda.gov/media/98085/download>