

International Services



FDA Food Safety Modernization Act

On July 26, 2013, as required by the FDA Food Safety Modernization Act, FDA issued proposed regulations that would greatly strengthen the oversight of foods imported for U.S. consumers. Under the Foreign Supplier Verification Program (FSVP) regulations, importers would be required to perform certain risk-based activities to verify that food imported into the United States has been produced in a manner that provides the same level of public health protection as that required of domestic food producers.

FSIS Pathogen Reduction/HACCP Final Rule

The inspection statutes require that meat and poultry products imported into the United States be produced under an inspection system equivalent to the U.S. inspection system.....This means that all foreign meat and poultry establishments that export to the United States must operate HACCP Systems...”

HACCP Consulting Group (HCG) professionals are accredited by the International HACCP Alliance as lead instructors and train-the-trainers to meet the intent of the USDA, Food Safety and Inspection (FSIS) HACCP training requirements. Members of HCG have many years of in-plant experience in the food industry, FDA and FSIS to assist plants in developing and implementing HACCP plans, SSOPs, and GMPs.

Professionals in HCG have conducted training courses, food safety assessments and/or regulatory enforcement training and other food safety consulting service in: Argentina, Brazil, Paraguay, Uruguay, Bulgaria, Canada, Chile, Costa Rica, Dominican Republic, El Salvador, England, Finland, Spain, France, Guatemala, Honduras, Trinidad/Tobago, Hungary, Iceland, Ireland, Israel, Italy, Nicaragua, Ghana, Liberia, Northern Ireland, Lithuanian, Austria, Croatia, Malaysia, Mexico, Philippines, South Korea, China, Taiwan, Poland, Romania, Ukraine, Azerbaijan, Moldova, Russia, Saudi Arabia, Qatar and Sri Lanka.

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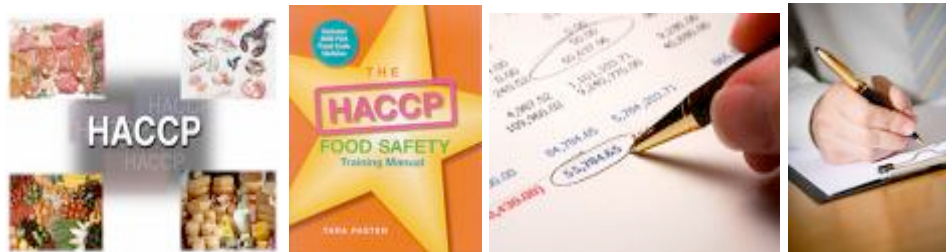
Food Safety Training Courses Include:

- Accredited Basic Hazard Analysis Critical Control Point (HACCP) Workshops;
- Accredited Advanced HACCP Training;
- Good Manufacturing Practices (GMPs);
- Sanitation Standard Operating Procedures (SSOPs);
- Pathogen Control (e.g., *Listeria*, *Salmonella*, *E.coli O157:H7* and STECs, etc.);
- Regulatory Enforcement Procedures; and,
- Control of Allergens in the Workplace.

Internationally, HCG has trained well over 4,000 industry and government inspection personnel.

Other International Food Safety Consulting Service Include:

- Conduct Food Safety Assessments of plants eligible to export meat or poultry or FDA regulated products to the U.S.;
- Assist Importers with Compliance with the FDA Foreign Supplier Verification Program (FSVP);
- Evaluation of Foreign Inspection Systems and Establishments to meet FSIS and FDA requirements;
- Assist Foreign Establishments with USDA/FDA Regulatory Issues;
- Assist Foreign Countries to become eligible to export meat and poultry to the U.S.;
- Provide HACCP and Regulatory Enforcement training to foreign inspection programs.



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