

Foreign Supplier Verification Programs (FSVP)



Training Course for Regulators

One World Trade Center | 4th Floor Training Room | Long Beach, CA 90831

November 7 – November 8, 2019

Thursday 8:00 am – 5:00 pm | Friday 8:00 am – 2:00 pm

On May 30, 2017, compliance began for FDA's FSVP regulation. This regulation imposes sweeping new changes on food importers and requires review and assessment of the food safety practices of foreign suppliers and their compliance history. Foreign suppliers must be approved by importers pursuant to a written program before sourcing. FDA's regulation also requires new information to be submitted for customs entries: the FSVP importer – the person responsible for FSVP compliance – must now be declared for each importation of FDA-regulated food (including dietary supplements) unless exempt.

The compliance dates for importers subject to the FSVP rule differ according to a number of considerations:

- Size of the foreign supplier,
- The types of food being imported,
- Whether the foreign supplier must meet the requirements of FDA's Preventive Controls rules for Human Food or Animal Food, or the Produce Safety rule.

See <http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm503822.htm> for compliance dates grouped according to the category of the FSVP importer.

This course will provide participants with the knowledge to implement the requirements of the FSVP regulation including:

- Determining known or reasonably foreseeable hazards with each food imported
- Evaluating the risk posed by the food (based on a hazard analysis and foreign supplier's performance)
- Using that evaluation to approve suppliers
- Conducting supplier verification activities
- Maintaining documents that are required to demonstrate compliance with the regulation.

This course is brought to you by the HACCP Consulting Group and will be instructed by Kathy Gombas, a former Food Safety Senior Advisor with the U.S. Food and Drug Administration (FDA) and Jenifer Kane, a recognized food industry expert and President of Nobius Food Safety Management Company

Course Registration fee is \$750 registration fee. For registration and additional details please go here - <http://haccpcg.com/product/fspca-foreign-supplier-verification-programs-fsvp-longbeach/>



AGENDA

Thursday, November 7

- 8:00 – 8:30 am Registration and Sign-in, Coffee provided
- 8:30 am Welcome, Introductions
Preface: Introduction to the FSVP Course (Gombas/Kane)
Chapter 1: Context: FSMA and FSVP (Kane)
Chapter 2: Setting the Stage: Building the Foundation for the FSVP Process & Exercise (Gombas)
Chapter 8: Importer Identification (Kane)
- 12:00 – 1:00 pm Lunch
- 1:00 pm Chapter 3: Overview of Requirements & Exercise (Gombas)
Preventive Controls and Produce Safety Session (Kane)
Chapter 4: Hazard Analysis & Exercise (Gombas)
- 4:30 – 5:00 pm Open Discussion/Questions/Expectations for Day 2

Friday, November 8

- 8:00 – 8:30 am Registration and Sign-in, Questions from Previous Day, Coffee Provided
- 8:30 am Chapter 5: Evaluation and Approval of Foreign Supplier (Gombas)
Chapter 6: Foreign Supplier Verification (Kane)
- 12:00 – 1:00 pm Lunch
- 1:00 pm Chapter 7: Reevaluation Foreign Supplier Performance (Gombas)
Chapter 9: Importance of Records & Exercise (Kane)
Chapter 10: FDA Oversight (Gombas)
- 2:00 pm Questions and Closing Remarks, Course Evaluations/Certificate

We will end no later than 2:00 pm on November 8.
All participants must stay the duration of the course each day to receive a certificate.

Instructor Bios



Kathy L. Gombas

Kathy is a recognized food safety expert with over thirty years of experience in the food industry specializing in preventive controls, supply chain management, food safety auditing, and regulatory affairs.

Kathy Gombas was formerly the Senior Advisor for FSMA Implementation with the U.S. Food and Drug Administration's Center for Food Safety and Applied Nutrition (CFSAN). While at CFSAN, Kathy supported the Agency's Food Safety Modernization Act (FSMA) implementation efforts including the Preventive Controls Regulator Training and launch of FDA's FSMA Technical Assistance Network for industry. Kathy was also lead for the implementation of FDA's Reportable Food Registry. Before coming to CFSAN, Kathy held corporate food safety positions at Dean Foods and at Kraft Foods.

Kathy is currently a member of the Food Safety Preventive Controls Alliance (FSPCA) Steering Committee and co-chair for the International Subcommittee working on industry training, outreach, and technical assistance programs for food companies worldwide. Kathy is an FSPCA Trainer-of-Trainers and Lead Instructor for Foreign Supplier Verification Programs and Preventive Controls for Human Food.

Kathy graduated from Northern Arizona University with a B.S. in Microbiology.

Instructor Bios



Jenifer Kane, Nobius Food Safety Management

Jenifer Kane is currently President of the Nobius Food Safety Management Company. She has 36 years of experience in the Food Industry, most recently as Sr. Industry Advisor with the International Food Protection Training Institute. Prior to that position, she was Director of Global Quality Auditing for the Kellogg Company. Her Food Safety and Quality career has included various Food Safety and Quality related positions within Nabisco, Planters and Lifesavers, Kraft Foods, and Keebler Companies. Most recently (Kraft, Keebler, Kellogg), Jenifer was instrumental in the development and rollout of global quality system assessments plus the training programs necessary to guide and support audit teams, regional FS&Q support groups, and individual manufacturing site management teams. This international focus on Food Safety and Quality provides the basis of her expertise in identifying and correcting food safety hazards possible within multiple food manufacturing environments. For a period of time in this effort she was based in Germany with Kraft Jacobs Suchard.

Jenifer is an FSPCA Lead Instructor for Preventive Controls for Human Food, Animal food and Foreign Supplier Verification Programs (FSVP) and is a Trainer of Trainer for both the FSPCA Preventive Controls for Human Food and FSVP. This background is key in developing programs and tools in support of training, consulting and guidance within the food industry and in identifying Food Safety and FSMA training needs. She is actively involved in the FSPCA Alliance as the Chair of the Monitoring and Evaluation Workgroup where she has responsibility for addressing FSPCA instructor delivery and course advertising concerns in support of FSPCA curriculum standards.

Jenifer is a graduate of Indiana State University with a BS in Environmental Health and holds an MBA from DePaul University.