



**North Carolina Department of Agriculture &
Consumer Services
Steve Troxler, Commissioner**



Food Safety Modernization Act Update

**Agriculture and Forestry Awareness
Commission**

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Agenda

- Overview of Act
- Background on new rules
- Impact on NC Agribusiness
- Impact on NCDA & CS
- Next Steps



Food Safety Modernization Act FSMA

- Signed into law January 4, 2011
- Focus on prevention through application of risk-based preventive controls
- Provides new enforcement authorities
- Strengthens authority to ensure safety of imported foods
- **Directs FDA to build an integrated food safety system in partnership with State, local, tribal and territorial authorities.**



Why was this law necessary?

- **Globalization**

- 1 in 6 FDA regulated food products is imported

- **Food supply more high-tech and complex**

- More complex foods in the marketplace
- New hazards in foods not previously seen

- **Shifting demographics**

- Growing “at risk” population due to aging “Baby Boomer” generation



The Public Health Imperative

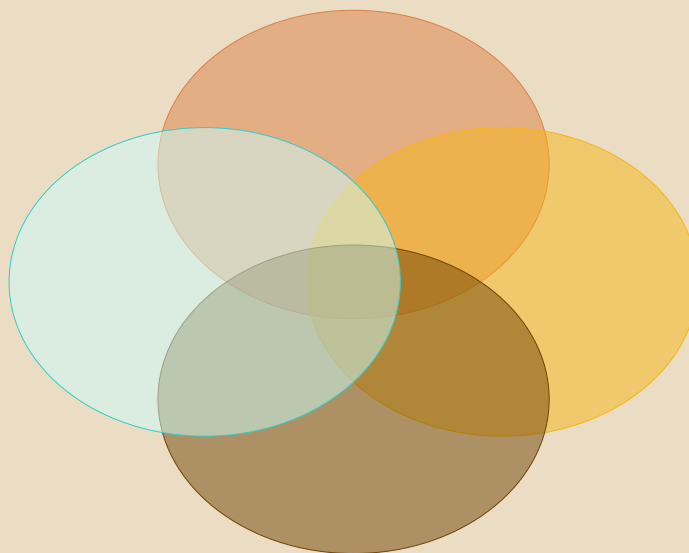
- **Foodborne illness is a significant burden**
 - About 48 million (1 in 6 Americans) get sick each year
 - 128,000 are hospitalized
 - 3,000 die
- **Immune-compromised individuals more susceptible**
- **Foodborne illness is not just a stomach ache—it can cause life-long chronic disease**



Main Themes of FSMA

Prevention

**Enhanced
Partnerships**



**Inspection,
Compliance,
and Response**

Import Safety



Rules

- Produce Safety
- Preventive Controls for Human Food
- Preventive Controls for Food for Animals
- Foreign Supplier Verification Program
- Third Party Accreditation
- Intentional Adulteration
- Safe Transportation of food (pending)

Staggered compliance dates based on business size



Overarching Concerns

- Communication and Collaboration
- Resources and Funding
- Education, Training and Outreach
- Need for second comment period for rules



Key specific concerns

- Definition of farm
- Water quality and biological soil amendments in the produce rule
- Complex exemptions and modified requirements in preventive controls
- Requirements for on-farm mixed-type facilities
- Parity in oversight of domestic vs. foreign facilities



Impact on NC Agribusiness

- Cost of Compliance-facility upgrades, food safety plans
- Employee Training
- Potential changes in routine business practices
- Impact of multiple audits
- Increased cost of production





Impact on NCDA & CS

- Resources
- Training needs
- Outreach and education
- Laboratory capacity
- Facility support





Next Steps

- Comments on proposed rules
- Benchmarking our industries
- Collaboration with strategic partners- NCSU
- Continued interaction with FDA to develop collaborative model for funding, training, developing inspection and compliance programs



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