

Food Safety Modernization Act

Specializing in FDA Regulatory Matters



EAS Consulting Group, LLC is a leading provider of food safety and regulatory services. With more than 50 years of experience assisting clients in developing regulatory compliance strategies, implementing food safety quality assurance programs, filing regulatory submissions and ensuring compliance with FDA regulations, EAS is poised to assist food firms with the significant regulatory challenges of the Food Safety Modernization Act (FSMA). EAS Independent Consultants make up a unique team of former Food and Drug Administration (FDA) officials, US Department of Agriculture (USDA) and food industry experts, many of whom have more than 30 years of food quality and safety experience.

Choose EAS to lead your firm through the FSMA regulatory requirements:

- ✓ Food Manufacturer Registration
- ✓ Onsite Readiness Assessments
- ✓ Risk-based Hazard Analysis with Preventive Controls (HARPC)
- ✓ Onsite FSMA Training
- ✓ Building or Updating Food Safety Plans
- ✓ Verification of Supply Chain Management Program
- ✓ Foreign Supplier Verification Program
 - » FSVP Importer Requirements
 - » FSVP Qualified Individual Responsibilities & Training
 - » Acting as FSVP Importer's Qualified Individual
- ✓ Traceability and Recall Assessment
- ✓ Allergen Controls



The Food Safety Modernization Act (FSMA) is the largest change the food industry has seen since the passage of the Food Drug and Cosmetic Act (FD&C Act). FSMA legislation was designed to strengthen the safety of the U.S. food supply by requiring preventive controls at all levels, from the produce grower, ingredient supplier, food manufacturer, distributor, importer and so on. Each and every area will be touched at some level by some of the FSMA regulations. EAS can provide a full spectrum of consulting services. Many of our consultants have spent their professional careers either working at FDA or working in industries regulated by the Agency. It is this first-hand experience and expertise that sets EAS apart from others in this industry.

Onsite Assessment Services:

The question of which FSMA rules apply is a critical one for the food industry. The answer depends on the source of the raw materials, ingredients, the specific processing steps, packaging and packaging equipment to safe and secure transport, distribution and storage. EAS provides onsite assessment services using the applicable FSMA regulations as a benchmark in order to identify those written and implemented food safety programs that require preventive controls and upgrades.

Regulatory Compliance for Importers:

FSMA and FSVP places the responsibility on importers to verify that the food products they import are in full compliance with FDA requirements. The Voluntary Qualified Importer Program (VQIP) is designed to assist ease of entry of food shipments for companies meeting certain rigid requirements. EAS assists importers including serving as the FSVP's Qualified Importer.

Seminars and Onsite Trainings:

EAS takes pride in our ability to conduct FSMA training courses tailored to meet the needs of your organization, using a number of Independent Consultants with "Lead Instructor" qualifications. Whether the training takes place in-house with a customized agenda, or you travel to one of EAS public trainings, our consultants, former FDA and industry experts, will provide a thorough analysis and review of the current industry regulations. Working exercises will be included in EAS FSMA trainings. Students who have attended our programs have found EAS trainings to be unique, in that they have an opportunity to ask former regulators questions that simply cannot be addressed otherwise.

Consulting Services:

Whether the question is food safety, food ingredients, internal and supplier auditing procedures, quality systems, or FSMA changes, EAS has experts to help. EAS Independent Consultants are able to assess your company's readiness for FSMA compliance. Our team of food safety professionals, labeling experts; scientists with medical, nutrition, chemistry, microbiology, toxicology, and entomology backgrounds; and compliance officials with detailed knowledge of federal/state regulations can provide a reality check of your written food safety programs and identify "missing links and gaps". This extra assurance will have paybacks when FDA does arrive to conduct their required FSMA-based field investigations.



EAS Consulting Group, LLC
1700 Diagonal Road, Suite 750
Alexandria, Virginia 22314
(571) 447-5500

For more information contact
Allen Sayler at (571) 447-5509 - asayler@easconsultinggroup.com