



## INTERNATIONAL PRODUCTION & PROCESSING EXPO

### For Immediate Release

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### AFIA Assists Feed Industry with FSMA Implementation at 2016 IPPE

ATLANTA, Ga. – Feb. 1, 2016 – The American Feed Industry Association (AFIA) hosted a full-day Phase III “Food Safety Modernization Act—Preparing for Implementation for the Animal Food Industry” seminar at the International Production & Processing Expo in Atlanta, Ga., Jan. 27. More than 250 Expo-goers were in attendance.

The third of a three-phase training set over two years, covered various components of the new FSMA final rule, “Current Good Manufacturing Practice and Hazard Analysis and Risk-based Preventive Controls for Food for Animals,” and focused on the implementation process.

“FDA estimates the cost of FSMA to be between \$135 to \$170 million per year,” said Richard Sellers, AFIA senior vice president of public policy and education. “FDA suggests firms keep electronic records and use existing history or past records in supply-chain management to help reduce costs.”

“However, AFIA maintains the costs of FSMA implementation to the industry to total more than \$1 billion,” said Sellers.

Presentations from various AFIA staff members covered the creation of an animal safety plan, how to develop an effective supply-chain program, recordkeeping for FSMA compliance and an overview of the Foreign Supplier Verification Program and third-party rules.

Business Size	CGMP Compliance	PC Compliance
Other Businesses	1 year	2 years
Small Business*	2 years	3 years
Very Small Business◇	3 years	4 years

“There is not always a bright line between current good manufacturing practices (CGMPs) and preventive controls,” said Dr. Daniel McChesney, U.S. Food and Drug Administration’s Center for Veterinary Medicine director of office of surveillance and compliance. “Think of CGMPs as observational, routine, facility and staff focused, whereas preventive controls occur in the process and controls or eliminates hazards.”

The FSMA final rule was published on Sept. 17, 2015. The first implementation period will affect firms with more than 500 employees (regular firms) and begins Sept. 19. Facilities in those firms must be in compliance with the current good manufacturing practice provisions of FSMA.

Sept. 19, 2017, marks when small firms (less than 500 total firm employees) must begin CGMP implementation. Large firms must complete implementation of preventive controls (PCs) by this date and small firms must complete implementation of PCs by Sept. 18, 2018. Very small firms, those with under \$2.5 million in sales annually (as determined by the last three years’ average), that have notified the U.S. Food and Drug Administration of their size, have until Sept. 17, 2019, to complete CGMPs.

AFIA is planning a series of webinars for later this year to provide this complete training in a different format. Also, preventive control qualified individual training will be set when the lead instructor training is established for trainers.

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**Photo caption:**

FDA’s Dr. Daniel McChesney takes to the podium to explain CGMPS and preventive controls, and other factors outlined in the final animal food rule.

**ABOUT IPPE**

The International Production & Processing Expo (IPPE) is a collaboration of three shows - International Feed Expo, International Meat Expo and the International Poultry Expo - representing the entire chain of

protein production and processing. The event is sponsored by the American Feed Industry Association (AFIA), North American Meat Institute (NAMI) and U.S. Poultry & Egg Association (USPOULTRY).

#### **ABOUT AFIA**

The American Feed Industry Association (AFIA) is the world's largest organization devoted exclusively to representing the business, legislative and regulatory interests of the U.S. animal feed industry and its suppliers. AFIA also is the recognized leader on international industry developments. Member-companies are livestock feed and pet food manufacturers, integrators, pharmaceutical companies, ingredient suppliers, equipment manufacturers and companies which supply other products, services and supplies to feed manufacturers.

#### **ABOUT NAMI**

The North American Meat Institute (NAMI) is the leading voice for the meat and poultry industry. Formed from the 2015 merger of the American Meat Institute (AMI) and North American Meat Association (NAMA), the Institute has a rich, century-long history and provides essential member services including legislative, regulatory, scientific, international and public affairs representation. NAMI's mission is to shape a public policy environment in which the meat and poultry industry can produce wholesome products safely, efficiently and profitably. Together, the Institute's members produce the vast majority of U.S. beef, pork, lamb and poultry and the equipment, ingredients and services needed for the highest quality products.

#### **ABOUT USPOULTRY**

U.S. Poultry & Egg Association (USPOULTRY) is the all-feather organization representing the complete spectrum of today's poultry industry, whose mission is to progressively serve member companies through research, education, communication and technical assistance. Founded in 1947, USPOULTRY is based in Tucker, Ga.