

## Federal Regulations:

In addition to the state of Wisconsin license and registration requirements for those who manufacture food for humans or animals, there are federal requirements.

FSMA (Food Safety Modernization Act) became effective in November 2015. An implementation schedule was developed based on the size of food manufacturer and the receiving company. All operations are expected to be in compliance after 2018.

Basic elements of FSMA:

- Updated the **Current Good Manufacturing Practices (cGMPs)**. The state of Wisconsin's Food Processing regulations is closely aligned with the Federal cGMPs (found in 21 CFR part 110). cGMPs focus on cleanliness and protecting food from contamination. They should be followed by food processing operations. (see 21 CFR part 110 here: <https://www.gpo.gov/fdsys/pkg/CFR-2018-title21-vol2/xml/CFR-2018-title21-vol2-part110.xml#seqnum110.10> and at the end of the on-line tool below)

Federal cGMP Sections Include:

- **Personnel** (disease control, cleanliness, clothing, training)
  - **Buildings and grounds** (floors, walls, ceilings, lighting, drainage, waste, pests, etc.)
  - **Sanitary operations** (cleaning, sanitizing, pests, general maintenance)
  - **Sanitary facilities** (equipment and utensils, toilets/handwashing, water supply, instruments for measuring temp, brix, compressed air, cold storage, etc.)
  - **Processes and controls** (food grade/stainless for food contact, appropriate temps, control against contamination)
  - **Warehousing and distribution** (storage conditions)
  - **Defect action levels** (unavoidable defects that present no health hazard)
- FSMA adds requirements for **some** Food Facilities to implement hazard analysis and risk-based preventive controls for human food (HACCP). This is referred to as **FSMA's Preventive Controls Rule**. See survey link below for details.
  - **FDA Food Facility Registration** remains in place as it has been since Dec. 12, 2003. This is a FREE bi-annual registration that is due for renewal by Dec. 31 of even numbered years. FSMA attempts to clarify who is exempt from FDA registration and FSMA's Preventive Controls Rule. (Exemptions for "farm" or "retail establishment" can be discovered in the on-line tool below.)

Summarized from <https://www.federalregister.gov/documents/2015/09/17/2015-21920/current-good-manufacturing-practice-hazard-analysis-and-risk-based-preventive-controls-for-human>

## What does this mean for my Maple Operation?

The University of New Hampshire's cooperative extension received a grant to assist Maple Producers in understanding whether they need to register and/or comply with **FSMA's Preventive Controls** rule. Clicking the link below will take you to a confidential survey to:

1. Find out if you must complete a Food Facility Registration with the FDA.
2. See if you are subject to FSMA's Preventive Control Rule.
3. Find resources at the end with links to the cGMPs, FDA registration, etc.

Link to the on-line tool "Does FSMA's Preventive Controls Rule Apply to your Maple Operation?":

<http://bit.ly/MapleOnlineTool>