



A Food Defense Plan Can Keep You Out of Jail.

The Food Safety Modernization Act (FSMA) is a complete overhaul of the systems the Food and Drug Administration (FDA) uses to regulate the food industry. The FSMA's Intentional Adulteration Rule requires food-producers to create a proactive Food Defense plan or risk hefty fines, shutdowns and even jail time. Compliance dates vary (based on the size of the producer) and *go into effect beginning in July 2019*. All processes have areas that are vulnerable to contamination or intentional sabotage. What is your plan to prevent keep your products and customers safe?

In conjunction with the Safe Food Alliance, we have compiled a list of helpful links to get you started on creating your Food Defense Plan.

Intentional Adulteration Rule, general information and key resources:

<https://safefoodalliance.com/food-safety-resources/what-is-fsma/>

<https://safefoodalliance.com/fsma/fdas-intentional-adulteration-rule/>

<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-mitigation-strategies-protect-food-against-intentional-adulteration>

Information on free and paid classes:

<https://www.ifsh.iit.edu/fspca/courses/intentional-adulteration>

For personalized training, audit preparation and consulting:

<https://safefoodalliance.com/>