

FOREIGN SUPPLIER VERIFICATION PROGRAM (FSVP)



New Food Safety Modernization Act (FSMA) regulations require that importers must have a program in place to verify that their foreign suppliers are producing food in a manner that provides the same level of public health protection as the preventive controls or produce safety regulations, as appropriate, and to ensure that the supplier's food is not adulterated and is not misbranded with respect to allergen labeling.

Importers must establish and follow written procedures to ensure that they import foods only from foreign suppliers approved based on an evaluation of the risk posed by the imported food and the supplier's performance or, when necessary on a temporary basis, from unapproved suppliers whose foods are subjected to adequate verification activities before being imported.

This class is interactive as well as discussion orientated. It is designed to be fully customizable to your employee training needs and we are able to conduct this training at your site or ours.



“This class was excellent.

The instructor was very knowledgeable, had first hand experience and was able to answer all questions presented” -

Previous trainee

Brief Class Outline

- How to determine hazards with each food
- Evaluating the risk posed by a food
- Learn how to approve suppliers and determine appropriate supplier verification activities
- Learn how to conduct supplier verification activities
- Learn how to conduct corrective actions

Contact Us

Phone: 559.688.3130

Email: trainingcenter@cos.edu

Website: www.cos.edu/trainingcenter