



# Seafood Processors & FSMA

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# Good Manufacturing Practices Provisions

- **Subpart A** – General Provisions
- **Subpart F** – Record requirements for training records in Subpart A.
- **Subpart B** – Current Good Manufacturing Practice (cGMP)



# General Provisions

- Qualifications of individuals who manufacture, process, pack, or hold food
  - Management **must** ensure individuals are qualified
    - Have education, training, or experience... as appropriate to the individuals assigned duties; and
    - **Receive training** in the principles of food hygiene and food safety...



# General Provisions

- Qualifications of supervisory personnel and responsibilities must be clearly assigned.
- Qualification of supervisory personnel might be gain by education, training, or experience.



# General Provisions

- Records that document training of individuals who manufacture, process, pack, or hold food must be established and maintained.



# Record requirements for training records

- Kept in original, true copies, or electronic records.
- Contain actual values and observations.
- Be accurate, indelible, and legible.
- Created concurrently.



# Current Good Manufacturing Practice

- Very similar to old GMP's under 21 CFR 110.
- Prevention of **Allergen cross-contact**.
- Human foods by-products for use in animal foods.



# Compliance dates



## Size of business

## Compliance date

Very small business\*

September 17, 2018

Small business\*

September 18, 2017

All other businesses

September 19, 2016

\* As defined in 21 CFR §117.3







Thanks!!!  
QUESTIONS???



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