



From Field to Family™

January 2023

Food Safety Modernization Act

Grain Processing Corporation (GPC) is committed to food safety and compliance to all regulations that support food safety. The Food Safety Modernization Act (FSMA) approach is a comprehensive prevention-based program, which focuses on several key areas. The areas required to obtain compliance are a part of GPC's quality programs and are continually reviewed and updated to meet or exceed industry standards. The following are the key areas and the programs GPC maintains to support compliance.

Preventive Process Control and Hazard Evaluation

Requires facilities to conduct a hazard evaluation to identify hazards that are reasonably likely to occur, including biological, chemical, physical, and radiological hazards, natural toxins, pesticides, drug residues, decomposition, parasites, and unapproved food or color additives. Facilities are required to identify and implement preventive controls to provide assurances the identified hazards at the facility are preventing or significantly minimizing the hazards.

GPC Programs:

Food Safety Plans with oversight by Preventive Control Qualified Individuals (PCQI)
Sanitation
Training
Environmental monitoring
Allergen controls
GMPs
Pest Control
Supplier Verification
Monitoring CCP & PC
Corrective Action Plan
Bioterrorism Plan
Food Defense Plan



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Inspection Compliance

FDA will apply its resources in a risk-based manner; inspecting high-risk food processes more frequently and lower risk food process at a minimum frequency.

GPC Programs:

Internal Auditing
Third-Party Audits
Customer Audits
BRCGS Global Standard Food Safety Certification

Import Food Safety

FDA has increased authority for oversight of imported food safety and inspections.

GPC Programs:

Grain Processing Corporation does implement measures to comply with Foreign Supplier Verification when importing any food or food ingredients or food contact materials.

Response (Recall)

FDA will have mandatory recall authority for all food products.

GPC Programs:

Recall contingency plan
Traceability
Annual Mock Recall
Reportable Food Registry

The programs and controls referenced above provide an overview of GPC's compliance to the FSMA. In order for these programs to be effective continued learning, improvement and training are required to sustain them. GPC is committed to continuing these efforts to ensure food safety for everyone in the supply chain.

Kind Regards,

Marcie A. Hanssen

Marcie Hanssen
Quality & Regulatory Specialist
Grain Processing Corporation
P 563.264.4735
F 563.264.4617
marcie_hanssen@grainprocessing.com