



**FSVP Training:
Foreign Supplier Verification Programs
(English Medium Instruction)
Online / Live ZOOM December 2-3, 2021**

Introduction

The Foreign Supplier Verification Program (FSVP) final rule applies to most entities who import food into the United States from abroad, including domestic facilities and food brokers. For each food it imports, an importer would be required to develop, maintain, and follow a Foreign Supplier Verification Program that provides “adequate assurances” that its foreign supplier is producing the food in compliance with processes and procedures that provide “at least the same level of public health protection” as FDA’s standards for preventive controls and produce safety, if either is applicable. The foreign supplier must also demonstrate that it is producing the food in compliance with the adulteration and allergen-labeling requirements of the Food Drug and Cosmetic Act (Sections 402 and 403(w), respectively). Importers are responsible for actions that include:

- (i) determining known or reasonably foreseeable hazards with each food imported,
- (ii) evaluating the risk posed by the food, based on the hazard analysis, and the foreign supplier’s performance,
- (iii) using that evaluation of the risk posed by an imported food and the supplier’s performance to approve suppliers and determine appropriate supplier verification activities,
- (iv) conducting supplier verification activities, and (v) conducting corrective actions.

Foreign Supplier Verification Program Training curriculum was designed by regulatory, academic and industry professionals and developed with funding from FDA as part of the FSPCA. Successfully completing this course will help training participants to understand the FSVP requirements, and how those requirements can be met in their particular circumstances.

This course is designed for:

1. U.S.-based importers who meet the definition of “importer” in the FSVP rule, which includes those who own or are the consignee of food at the time of entry, or, if no owner of consignee exists, the U.S. agent or representative of the foreign owner.
2. Others who have an interest in ensuring that the requirements of the FSVP rule are met, including brokers,

exporters, foreign suppliers of food that will be exported to the U.S., persons/business owners who currently buy food from foreign sources, and representatives of foreign governments.

Duration and Course Outline

Duration

Day 1 8:00 AM - 5:00 PM

Day 2 8:00 AM - 5:00 PM

Topics include:

- Chapter 1: Relationship between FSMA and FSVP
- Chapter 2: Setting the Stage: Building the Foundation for the FSVP Process
- Chapter 3: Overview of Requirements
- Compliance Dates, Dietary Supplements, Modified Requirements
- PCPS Session: Preventive Controls and Produce Safety Session
- Chapter 4: Hazard Analysis
- Chapter 5: Evaluation and Approval of Foreign Supplier
- Chapter 6: Foreign Supplier Verification
- Chapter 7: Reevaluation of Foreign Supplier
- Chapter 8: Importer Identification
- Chapter 9: Importance of Records

Chapter 10: FDA Oversight

Overview

Lead Instructor

Dr. Jedsada Tiptmontian, Lead Instructor

Dr. J. Tiptmontian is a lead instructor for FSPCA Foreign Supplier Verification Programs (FSVP) and also lead instructor for FSPCA Preventive Controls for Human Food. Since 2016 until now Dr. J. Tiptmontian has trained participants both FSPCA Preventive Controls for Human Food more than 714 persons.

He is currently serving as a lecturer in the field of food safety, manufacturing systems engineering and logistics management. Dr. Tiptmontian is now teaching in the area of Operations Management, Perishable Logistics for B.Sc. in Logistics Management (International Program) at Department of Logistics and International Trade, IAAI and M.Sc. Food Safety Management at Faculty of Food Industry, King Mongkut's Institute of Technology Ladkrabang. He was a lecturer for B. Sc. Agro-Industry Technology & Management & M.Sc. in Food Science and Management, Faculty of Agro-Industry, King Mongkut's University of Technology North Bangkok (KMUTNB), Thailand (2007-2018). In addition, he is also now a guest lecturer at Faculty of Agro-Industry, Prince of Songkla University, Thailand.

Dr. J. Tiptmontian received Bachelor's degree in Agro-Industry (Food Science & Technology) from Prince of Songkla University,

Hat Yai campus, Thailand. He holds Master of Engineering in Industrial Engineering degree from King Mongkut's University of Technology North Bangkok. He completed Doctoral Course Certificate program in Industrial Engineering and Management from Asian Institute of Technology (AIT), Thailand. He completed Ph.D. (Dissertation: Risk Modelling of Agro-Industrial Supply Chain in Asian Countries), College of Engineering, Guindy, Anna University (AU), Chennai. He worked in domestic and foreign Food processing companies as well as international food logistics company for several years. Before joining higher education institutes as a faculty member, he worked for fruit process manufacturer, frozen food factory, and third party food logistics business firm, responsible in Operations and Quality Management. Moreover, he was a former training instructor for training courses, Nation Food Institute (NFI), Ministry of Industry. Tiptmontian works include integration of food safety principles and industrial systems engineering tools for solving problems in agribusiness and agro-industry, and food quality risk, productivity improvement, safe food supply chain and risk management.

Registration and Fee

Registration Fee: USD \$ 500 per person

Registration closed:

November 18, 2021 21:59 (Bangkok Time GMT+7)

You can register FSVP course at

www.foodpro.co.th/fsvp-english/

Payment Channel: You may choose **Bank Account Transferring**, **Paypal** or **Credit Card**. Based on your preferred payment channel provided in application form, we will provide you invoice and payment channel via your email

More information

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