



FSMA and Food Safety Systems: Understanding and Implementing the Rules

Jeffrey T. Barach

E-Book	978-1-119-25812-4	November 2016	\$62.99
Paperback	978-1-119-25807-0	January 2017	\$78.00
O-Book	978-1-119-25809-4	November 2016	Available on Wiley Online Library

DESCRIPTION

The FDA's (Food and Drug Administration) FSMA (Food Safety Modernization Act) is the most sweeping reform of United States food safety laws in more than 70 years. The key to successful implementation of FSMA rules depends on building a comprehensive Food Safety System with effective prerequisite programs in place and a well-designed Food Safety Plan that incorporates risk-based preventive controls to mitigate hazards.

This book provides essential guidance for small to mid-sized businesses on how to design, implement, and maintain a world-class Food Safety Plan that conforms to FSMA regulations. With practical and up-to-date advice, the author offers a straight forward approach for readers to successfully migrate into FSMA. The inclusion of fully developed Food Safety Plans as well as examples of hazards and preventative controls make this a must-read not only for those that are new to the regulations, but also those with a plan already in place.

FSMA and Food Safety Systems: A Guide to Understanding and Implementing the Rules is an indispensable resource for all those managing the manufacture of FDA regulated products, food safety regulators and educators, as well as scientists and students of food science and technology.

ABOUT THE AUTHOR

Jeffrey T. Barach, PhD, Barach Enterprises LLC, Virginia, US

Dr Barach is responsible for forming, initiating programs and setting direction for this technical consulting firm focused on a mission of providing technical services, influencing policy issues and building the scientific, technical and regulatory strength of the food industry through stewardship, training and education programs.

To purchase this product, please visit <https://www.wiley.com/en-uy/9781119258124>