

**April 03, 2019**

## **Top 3 Challenges of FSMA**

Join us on April 3 when our Forum dives into the Top 3 Challenges of FSMA facing many of our companies (regardless of your size) in your efforts to ensure compliance with Food Safety Modernization Act.

### **CHALLENGE #1**

Managing your supply chain programs

Are you prepared to implement rigorous supply chain monitoring at your company? This challenge will focus on the Foreign Supplier Verification Program and the written assurances required by the Preventive Controls rules.

### **CHALLENGE #2**

Meeting the documentation requirements for Preventive Controls Rule

Are you properly documenting your food safety information? This challenge will focus on what must be written down, in what detail, and managing your documentation.

### **CHALLENGE #3**

Managing inspections with FDA's new authority

How are you managing your FDA inspections? This challenge will focus on what is expected of you as a company, length and intensity of inspections, and possibility of swabs being taken.

This members only Best Practice Session is designed for food safety, quality, and compliance professionals, along with our food and beverage company leaders focused on creating a company culture fostering a food safety mindset.

### **Related People**

**Leah Ziemba**

Partner

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### **Events Details**

**Date:**

April 3, 2019

**Time (Central):**

8:30 - 11:00 a.m.

**Location:**

University Club  
924 E Wells St,  
Milwaukee, WI 53202

### **Related Industries**

Food & Beverage

