

# FSMA and Oklahoma Food Industry



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# Food & Ag Products Center

96,000 Sq foot facility

- ❖ Animal harvesting
- ❖ Food manufacturing
- ❖ Grain milling
- ❖ Sensory profiling
- ❖ Food microbiology
- ❖ Analytical laboratory



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# Food & Ag Products Center

- ❖ 1000 Oklahoma Clients and over 3000 Projects
- ❖ Organize 55+ workshops each year
- ❖ One on one training/education/consulting
- ❖ FSMA, HACCP, Advanced HACCP, GFSI, GMP, GAP, Sanitation, Food Defense, Internal auditing, Basic training, Sanitation, Food microbiology and many more.....



# FSMA Questions

- ❖ General Inquiries
- ❖ Preventive Controls for Human Food
- ❖ Preventive Controls for Animal Food
- ❖ Sanitary Transportation of Human and Animal Food
- ❖ Produce Safety Standards

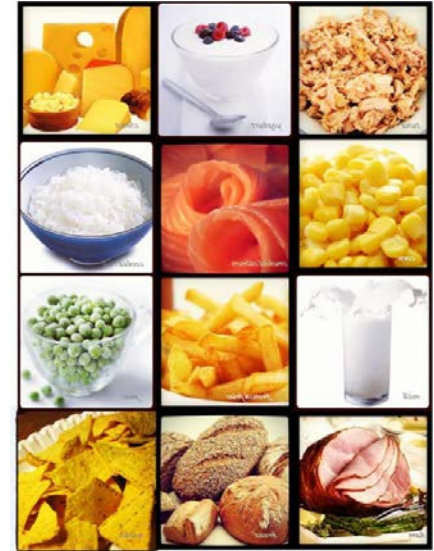


# General Inquires

- ❖ What is FSMA?
- ❖ I don't need to worry about FSMA, right?
- ❖ I already have HACCP plan
- ❖ GFSI Vs FSMA



# Preventive Controls for Human Food



- ❖ HACCP Vs HARPC
- ❖ Pre-requisite programs
- ❖ Who will regulate?
- ❖ Do I need to keep two sets of records for GFSI and FSMA?
- ❖ How do I prove that I am a small processor?
- ❖ Supply chain management

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# Preventive Controls for Animal Food

- ❖ Do we need to worry about this regulations?
- ❖ What has changed ?
- ❖ Need help with food safety plan development



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# Sanitary Transportation

- ❖ Am I exempt?
- ❖ USDA Vs FDA regulated foods
- ❖ What are my responsibilities?
- ❖ What records I need to keep?
- ❖ How much time I have?
- ❖ Training requirements



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# Produce Safety Standards

- ❖ Am I exempt?
- ❖ What I need to do?
- ❖ Definitions
- ❖ Water requirements
- ❖ Raw manure
- ❖ Grazing
- ❖ Wild animal control



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# Resources

- ❖ Experts from the center
- ❖ Experts from OSU
- ❖ ODAF
- ❖ FDA TAN
- ❖ FSPCA TAN
- ❖ FSMA Southern Center



