

FDA Inspections – What to Expect

NGFA Country Elevator Conference

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David Fairfield

NGFA Vice President, Feed Services

Presentation Outline

- FDA's Authority to Regulate the U.S. Food Supply
- Food Safety Modernization Act
- FDA Regulatory Requirements for Grain Elevators
- FDA Inspections Before, During and Afterwards
- Questions and Answers

Federal Food, Drug and Cosmetic Act

- U.S. Law: Grain and Feed are Food
 - Section 201(f) Federal Food, Drug and Cosmetic Act:
 - "The term "food" means (1) <u>articles used for food</u> <u>or drink for man or other animals</u>, (2) chewing gum, and (3) <u>articles used for components of any such article</u>."

Adulteration of Food

- According to the Act, a food shall be deemed to be adulterated if it:
 - consists of any filthy, putrid, or decomposed substance or it has been prepared, packed, or held under insanitary conditions
 - is not produced and distributed in conformance with applicable FDA requirements
 - contains any poisonous or deleterious substance which may render it injurious to health
 - contains any added poisonous or added deleterious substance that is unsafe or pesticide residue that is unsafe
 - is missing a valuable constituent

Misbranding of Food

- According to the Act, a food shall be deemed to be misbranded if:
 - its labeling is false or misleading in any particular
 - it is offered for sale under the name of another food
 - it purports to be or is represented as a food for which a definition and standard of identity has been prescribed by regulations, unless (1) it conforms to such definition and standard, and (2) its label bears the name of the food specified in the definition and standard
 - any word, statement, or other information required by or under authority of this chapter to appear on the label or labeling is not prominently placed thereon

Food Safety Modernization Act of 2011

- Signed into law on Jan. 4, 2011
- Greatly expands FDA's authority to regulate the U.S. food supply
 - Mandates that FDA create a <u>new prevention-based regulatory system</u> to ensure the safety of food/feed products
 - Requires FDA to develop and issue more than 50 regulations and/or guidance documents

FSMA – Some Key Requirements

- Facility Registration is required with FDA <u>every</u> two years during last calendar quarter of even <u>numbered years</u>
- FDA granted <u>expanded</u> authority to administratively detain food/feed products
- FDA granted authority to issue mandatory recall notices to facilities
- FDA granted <u>expanded</u> authority to access foodrecords

Inspections – Inspections – Inspections

- FSMA mandated that FDA inspect <u>all</u> food/grain/feed facilities
 - Initial inspections within 5 years (high-risk), 7 years (low-risk)
 - Subsequent inspections every 3 years (high-risk) to 5 years (low-risk)

Subject of Rule

Current Good Manufacturing
Practice (CGMPs) and Preventive
Controls – Human Food and

Date for Issuing
Final Rule

Aug. 30, 2015
(Sept. 17, 2015)

Animal Feed

Foreign Supplier

Verification Programs

Verification Programs

Sanitary Transportation
of Food/Feed

(Nov. 27, 2015)
March 31, 2016

Oct. 31, 2015

Impact of FSMA Rulemakings

- Human Food and Animal Food CGMPs and Preventive Controls
 - Facilities "solely engaged" in storing grain and oilseeds are exempt
- Foreign Supplier Verification Programs
 - Applies to importers of grains and oils could include a grain elevator
- Sanitary Transportation of Food
 - Will apply to grain elevators

FDA Inspection Authority

- Major FDA Regulations/Guidance Applicable to Grain Elevators:
 - Adequate Sanitation ensure food is not "adulterated" during manufacturing, packing or storage
 - FDA action, advisory, guidance levels for mycotoxins
 - 21 CFR 589.2000-2001 BSE-Prevention Regulations
 - 21 CFR Part 1.361-362 Records access in the event of foodrelated serious adverse health consequence
 - FDA Food Facility Registration
 - FDA Reportable Food Registry
 - FDA Recordkeeping (traceability) Requirements for Food
 - FSMA Foreign Supplier Verification Program, if importing foreign food ***
 - FSMA Sanitary Transportation of Food, yet to come!! ***

FDA Sanitation Requirements

- FDA uses relatively subjective evaluations to determine whether conditions within a facility are "insanitary" and will cause products to be "adulterated"
 - FDA's *Investigator Manual* "Observations that dirt, decomposed materials, feces or other filthy materials are present in the facility and there is a reasonable possibility these filthy materials will be incorporated in the food are ways of determining products may have become contaminated [to the point of adulteration]

FDA Regulatory Guidance for Mycotoxins

- Aflatoxin (action levels)
 - 20 300 p.p.b., depending on commodity and species to which fed
- Vomitoxin (advisory levels)
 - 5 − 30 p.p.m., depending on commodity and species to which fed; 5 − 10 p.p.m in total ration
- Fumonisin (guidance levels)
 - 5 100 p.p.m., depending commodity and species to which fed; 1 – 5 p.p.m. in total ration
- FDA policy prohibits blending different lots of grain to reduce the mycotoxin level in the resulting lot
- NGFA guidance for industry available

BSE-Prevention Regulations

- Prohibits the feeding of certain mammalian protein products to ruminant animals
- Requires that firms use controls to ensure that grain/feed for ruminants does not contain prohibited mammalian tissue
 - Adequate safeguards that incoming ingredients and outbound shipments are not contaminated with prohibited proteins
- NGFA guidance for industry available

Food Facility Registration and Recordkeeping

- Facility registration Grain elevators are obligated to register with FDA as food facilities every evennumbered year, during the last calendar quarter
- Food recordkeeping Grain elevators are to establish and maintain records that contain required information about the immediate previous source of food received and the immediate subsequent recipient of food distributed.
 - Records also are to contain "reasonably available" information linking inbound deliveries with outbound shipments
- NGFA guidance for industry available

FDA Reportable Food Registry

- Beginning Sept. 8, 2009, requires food facilities registered under the Bioterrorism Act to file a report within 24 hours with FDA through an electronic portal when there is "a reasonable probability that the use of, or exposure to, an article of food will cause serious adverse health consequences or death to humans or animals"
- It is the facility's responsibility to determine whether the reporting threshold has been met

FDA Inspections

- FDA is authorized to:
 - Enter "any factory, warehouse, or establishment in which food [is] manufactured, processed, packed, or held ..." and "any vehicle...."
 - Inspect "at reasonable times and within reasonable limits and in a reasonable manner"
 - Inspect "all pertinent equipment, finished and unfinished materials, containers, and labeling thereon"
- No warrant necessary for inspection

Types of FDA Inspections

- For Cause: Pertain to public health concerns or animal illness and/or death
- Surveillance: Conducted to evaluate compliance with applicable regulations
- Compliance: Performed because FDA has information that suggests problems may or do exist at a facility
- Criminal: Conducted when information suggests that serious willful and/or egregious violations of applicable requirements are occurring within a facility

Preparing for an FDA Inspection

Have an inspection plan in place

- Know your rights and obligations
- Designate employee(s) to accompany investigator
- Establish policies pertaining to:
 - Responsibilities of employees directly involved with handling the inspection
 - Employee interviews FDA does not have express authority to interview employees
 - Pictures FDA's authority to use cameras during inspection is not well established
 - Providing copies of records, confidential records
 - Signing Affidavits/Declarations

When the investigator arrives –

- Ask for credentials investigators should have proper identification, often they have a badge
- Investigator should provide notice of inspection Form FDA-482
- Its appropriate (and often helpful) to ask why the inspection is being conducted
- The first point of contact at the facility should notify the "designated" employee of the investigator's presence
- Minimize the investigator's waiting time its appropriate to notify personnel of the inspection, but too late to try to make major "improvements" in the facility

- The investigator should be required to comply with all applicable personnel safety requirements
- The "designated" employee should:
 - Accompany the investigator at all times (except for restroom or lunch breaks)
 - Be cordial, while realizing the investigator is present to collect evidence of alleged non-compliant conditions
 - Know the facility's rights and obligations investigator often ask for more information than they are expressly authorized to obtain or review
 - Provide direct answers to questions, but not offer "excess" information – its acceptable to not immediately provide a response if the answer is not readily available
 - Always provide truthful information
 - Remedy issues/conditions raised by the inspector immediately, if possible and if warranted

- The investigator typically will want to begin the inspection with a tour of the facility, then focus on specific areas of interest
 - Have a tour route planned
- FDA has authority to take samples
 - If taken, ask for a "split" sample or obtain one from the same lot
 - If taken, ask the investigator what the sample will be tested for and expected timing of the results
- Taking pictures
 - If the facility's inspection policy doesn't allow, the investigator likely will assert FDA has authority to take photos
 - If the facility's inspection policy allows, it is advisable to take "identical" pictures

- Interviewing employees
 - If the facility's inspection policy allows, the "designated" employee should be present to correct any potential inaccuracies provided during the interview
- FDA does <u>not</u> have authority to disrupt the facility's normal operations
- Grey Areas: If a questionable request is made during the inspection, it is acceptable to ask the investigator to put the request in writing and the basis for why the information is needed to allow for further management and/or legal review
 - Request for "excessive" review of records, etc.

Post Inspection

- Investigators typically conduct inspection exit interviews with facility management
- Form FDA-483 is used to document inspectional observations (alleged violations)
- It typically is in the facility's best interest to <u>not</u> express agreement with alleged violations
- Facility management should provide basis for any disagreement with inspectional findings
- Investigators often ask management to sign an Affidavit or Declaration during exist interview – it is advisable not to sign without review by legal counsel; have a policy in place

After the Inspection

- If Form FDA-483 issued, promptly begin work on developing a response to alleged violations
 - It may be beneficial for the facility to formally respond to FDA about the alleged violation
 - FDA policy provides 15 days for such a response if the facility wishes the agency to consider the facility's position/actions prior to FDA determining whether enforcement action will be taken

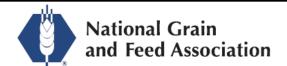
After the Inspection

- FDA, if agency believes it is warranted, may issue either an "Untitled Letter" or "Warning Letter" to the facility based upon Form FDA-483 observations
 - Always provide a response to such letters in a timely manner. If more time is needed, inform FDA
 - It is advisable to not admit to violations of the law or regulations when responding. Instead, note the observation(s) and state how facility will address the condition or observations made
 - It is advisable to consult legal counsel when responding to an untitled or warning letter
 - Always follow through on any corrective actions that the response letter commits the facility to perform

FDA Enforcement Actions

- Depending upon the significance of the noncompliant condition, FDA may:
 - Conduct rigorous re-inspection activities, at the expense of the facility
 - Seize products
 - Initiate injunctions or consent decrees
 - Suspend a facility's registration making it illegal to distribute food

http://www.ngfa.org/news-policy-center/feed-2/



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Rights and Obligations During FDA Inspections

Guidance for the Grain, Feed and Processing Industry

FDA Inspections – What to Expect

Questions / Comments ?

David Fairfield
Vice President, Feed Services
National Grain and Feed Association
dfairfield@ngfa.org