

Last Revised 01/23/2023

Food Facility Registration:

Bioterrorism Act / Food Facility Registration Requirements Information:

<https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/registration-food-facilities-and-other-submissions>

Registration must be renewed every two years. Free, online registration can be completed here:

<https://www.access.fda.gov/>

Guidance for Industry What You Need to Know About Registration of Food Facilities Small Entity Compliance Guide:

<https://www.fda.gov/regulatory-information/search-fda-guidance-documents/small-entity-compliance-guide-registration-food-facilities>

Reportable Food Registry (RFR):

<http://www.fda.gov/downloads/Food/ComplianceEnforcement/UCM181885.pdf>

Preventive Controls for Human Food:

Key facts about Preventive Controls for Human Food:

<https://www.fda.gov/media/108775/download>

FSMA Final Rule on Preventive Controls for Human Food:

<http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334115.htm>

Small Entity Compliance Guide: What You Need to Know About Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food

<https://www.fda.gov/regulatory-information/search-fda-guidance-documents/small-entity-compliance-guide-what-you-need-know-about-current-good-manufacturing-practice-hazard>

Determination of Status as a Qualified Facility Under Part 117

<https://www.fda.gov/media/97796/download>

Cornell Offerings of Food Safety Preventive Controls Alliance Preventive Controls Qualified Individual Course:

<https://cals.cornell.edu/education/degrees-programs/fsma-preventive-controls-human-food-qualified-individual>

All offerings of Food Safety Preventive Controls Alliance Preventive Controls Qualified Individual Course:

https://fspca.force.com/FSPCA/s/courselist?language=en_US

Draft Guidance for Industry: Hazard Analysis and Risk-Based Preventive Controls for Human Food:

<https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-hazard-analysis-and-risk-based-preventive-controls-human-food>

Appendix 1: Potential Hazards for Foods and Processes: <https://www.fda.gov/media/99581/download>

Processors' Food Safety Toolkit: <https://pchf.necafs.org/>

FSMA Final Rule on Sanitary Transportation of Human and Animal Food:

<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-sanitary-transportation-human-and-animal-food>

Intentional Adulteration:

FSMA Final Rule for Mitigation Strategies to Protect Food Against Intentional Adulteration:

<http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm378628.htm>

Key Requirements: FSMA Final Rule for Mitigation Strategies to Protect Food Against Intentional Adulteration:

<https://www.fda.gov/media/98085/download>

Intentional Adulteration Rule Explanatory Diagrams:

<https://www.fda.gov/media/97794/download>

Key Requirements: Final Rule on Foreign Supplier Verification Programs:

<https://www.fda.gov/media/94746/download>