American Spice Trade Association

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Executive Director



- Signed into law on January 4, 2011
- Most sweeping overhaul of food safety since 1938
- Old focus border inspections to keep unsafe food out of the U.S.
- FSMA paradigm shift companies that import food are responsible to ensure supply chain meets U.S. standards



- Regulations in effect
 - FDA Detention Authority
 - First use: spices, tamarinds, chili products
 - Mandatory Recall Authority
 - Inspection of Records



- Foreign Supplier Verification Program
 - Importers responsible for ensuring suppliers meet standards for preventive controls
 - Importers must be able to document to FDA that foreign suppliers produce food in compliance with FDA preventive controls requirements
 - Draft rules???



- Preventive Controls
 - Food safety plan hazard analysis, prerequisite programs, preventive controls
 - Ongoing activities to monitor, implement corrective actions, verification
 - FDA will have access to food safety plans
 - Rules expected????



- Foreign Inspections
 - 600 foreign food facility inspections in 2011
 - Double each year for five years = 19,000+



Second RFR Report

1st Year Report

- 17 entries/7.4% of total *Salmonella*
- 16 entries/18.6% of total

Produce RAC

- 14 entries/6.1% of total
 Salmonella
- 14 entries/16.2% of total

2nd Year Report

- 25/11.1% of total
- Salmonella
- 23 entries/26.7% of entries

Produce RAC

- 25 entries/12.0% of total
- Salmonella
- 25 entries/29% of total



Second RFR Report

Industry Initiatives

Although primary reports for *Salmonella* in spices and seasonings increased from 16 in year 1 to 23 in year 2, new guidance developed by the American Spice Trade Association is expected to have a positive effect on reducing health risks from this commodity group



Second RFR Report

Regulatory Initiatives

FDA is finalizing a risk profile to describe the nature and extent of public health risk posed by consumption of spices....The risk profile will also describe and evaluate current mitigation and control options, identify potential additional mitigation and control options....



CDC Meeting

- Press release citing spices as #2 source of outbreaks due to imported food – USDA harmonized tariff schedule
- "Spices" included fresh peppers, herbs
- FDA contacted CDC on ASTA's behalf
- Met with scientist, press office, outbreak staff



CDC Meeting - Outcomes

- Establish relationships
- Education on ASTA spice list, FDA definition of spices, FDA guidance on spices
- Final, peer-reviewed study will be released and expect press release



ASTA Transition

- ASTA moving to Verto Solutions
 - Staffing
- Opportunities for synergy with other food ingredient organizations/staff
- Web seminar series with FEMA



Thank you

