

FSPCA INTENTIONAL ADULTERATION CONDUCTING VULNERABILITY ASSESSMENTS COURSE

Welcome to the Intentional Adulteration Vulnerability Assessment course provided by the Food Safety Preventive Controls Alliance (FSPCA). This specialized program is designed to equip food industry professionals with the necessary knowledge and skills to conduct vulnerability assessments and comply with the Intentional Adulteration Rule under the Food Safety Modernization Act (FSMA). Throughout this course, you will gain in-depth insights into the regulatory requirements and best practices essential for securing food systems against deliberate contamination.

COURSE CONTENT

- Overview of food defense measures
- Preliminary steps in vulnerability assessment
- Consider inherent characteristics
- Consider the inside attacker
- Vulnerability assessment according to the 3 Fundamental Element method
- Analyze results and identify Actionable Process Steps
- How to apply the Hybrid Approach

TARGETED PARTICIPANTS

- This course is for QA/QC of food factories exporting to the US market.
- Course for consultants to demonstrate competency in supporting businesses to implement food defense according to FSMA requirements.
- This course is a prerequisite for instructors who wish to become Lead Instructors in the FSPCA IA VA program.

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SMS IS PROUD TO BE THE FIRST AND ONLY ORGANIZATION IN VIETNAM THAT CAN ORGANIZE THIS COURSE



PARTICIPANTS AFTER COMPLETING THE COURSE WILL RECEIVE A CERTIFICATE FROM FSPCA TO MEET THE REQUIREMENT FOR “FOOD DEFENSE QUALIFIED INDIVIDUAL” UNDER 21 CFR 121.4(c) as rule by FDA.