



UL – Food Safety Modernization Act (FSMA) Assessment

UL Registrar’s FSMA Assessment is designed to assist farms and facilities worldwide to address food safety and prepare to comply with U.S. food regulations to minimize food safety risks.

As consumers are becoming increasingly aware of the safety and origin of the food they eat, UL Registrar LLC, an ANSI accredited certification body, developed the FSMA assessment to enable organizations to understand and prepare to implement the U.S. food regulations.

UL is your partner in proactively preparing to achieve compliance by integrating FSMA requirements into current food safety management systems. The goal is to work with farms and facilities concentrating our efforts in consumer safety, product integrity, preventive controls, food protection and safety in accordance to FDA regulations. Our FSMA assessment would include but is not limited to:

- Current Good Manufacturing Practices
- Hazard Analysis
- Food Safety Plan
- Food Defense
- Transportation
- Current Good Agricultural Practices
- Training
- Preventive Controls
- Monitoring
- Record Keeping
- Supply Chain
- Sanitation and Cleaning
- Allergens
- Recall and Traceability
- Corrective Actions and Corrections
- Verification and Validation

The UL Registrar LLC FSMA Assessment offers the following technical scopes:

- 21 CFR Part 117 cGMP, Hazard Analysis Risk Based Preventative Controls for Human Food
- 21 CFR Part 507 cGMP, Hazard Analysis Risk Based Preventative Controls for Animal Food
- 21 CFR Part 112 the Standards for the Growing, Harvesting, Packaging and Holding of Produce for Human Consumption
- 21 CFR Part 1 –Subpart O Sanitary Transportation of Human and Animal Food Final Rule
- 21 CFR Part 1 – Subpart L Foreign Supplier Verification Program
- 21 CFR Part 121 -Final Rule: Mitigation Strategies to Protect Food Against Intentional Adulteration

For more information about The FSMA Assessment, email ULRInfo@ul.com.



UL Registrar LLC also offers the FSPCA PCQI (Preventive Controls Qualified Individual) Human and Animal Food course with lead instructors trained by IFPTI (International Food Protection Training Institute).

UL's 120+ years of experience, integrity, focus on quality and safety, enhances our clients trust in protecting the consumers' product from farm to fork.

About UL Registrar LLC

UL Registrar LLC is a division of UL. UL Registrar's mission is to be the global leader in advancing sustainable audit and certification services within supply chains, worldwide. UL Registrar provides independent, third-party manufacturing/process assessments against a defined standard that aims to minimize supply chain risk, help protect brand value, and promote consumer and product safety. For more information on UL Registrar's services, please email ULRinfo@ul.com.

About UL

UL is a premier global independent safety science company that has championed progress for more than 120 years. Its nearly 11,000 professionals are guided by the UL mission to promote safe working and living environments for all people. UL uses research and standards to continually advance and meet ever-evolving safety needs. We partner with businesses, manufacturers, trade associations and international regulatory authorities to bring solutions to a more complex global supply chain. For more information about our certification, testing, inspection, advisory and education services, visit <http://www.UL.com>.

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