

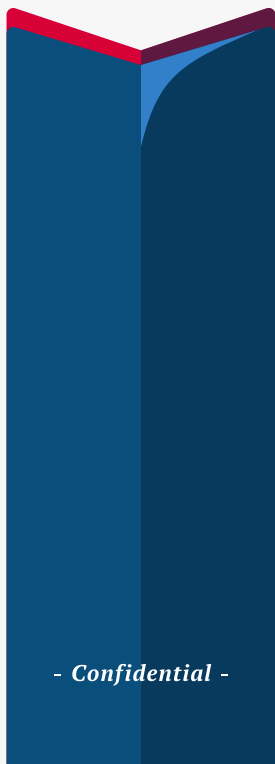


# DOCUMENT REQUEST

*for*

U.S. IMPORT ENTRY  
UNDER FSVP

Illustrative Purposes  
Exact requirements may vary  
*- learn more -*



## FOOD SAFETY DOCUMENTS for FSVP CERTIFICATION

The below marked documents are requested in accordance with Part(s) 111, 117, or 507 for use during certification.



### FOOD SAFETY PLAN

Written procedures that fully describe the methods used to safely manufacture and handle food products.

*May include: supplier approval procedure, allergen controls, verification procedures, sanitation controls, etc.*

- Requested  Required  Received  
 *May be required upon review*



### HACCP PLAN / HAZARD ANALYSIS

Plan identifies product-specific hazards requiring a control & provides a description of preventive control procedures.

- Requested  Required  Received  
 *May be required upon review*



### ON-SITE AUDIT REPORT

Annual audit of food safety practices conducted by a qualified auditor. Complete audit report is required.

- Requested  Required  Received  
 *May be required upon review*



### LABORATORY TESTING RESULTS

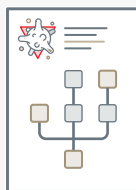
Sampling and testing of product for hazards of concern. *Testing must be done by accredited, 3rd-party lab.*

- Requested  Required  Received  
 *May be required upon review*



### for HAZARDS

- Biological (*All/Any*)  
 Natural Toxins (*Myco/Aflatoxins*)  
 Heavy Metals  
 Pesticides



### RECALL PLAN

Written Recall Plan must include procedures, describe steps, and assign responsibility for actions – [learn more](#)

- Requested  Required  Received  
 *May be required upon review*



### PRODUCT LABEL / LABELS

May include: Package label, Bulk label, Nutrition label, Case inserts, Directions for Use, *etc.* Product label must display any and all present allergens.

- Requested  Required  Received  
 *May be required upon review*



### QI QUALIFICATIONS

Documentation of personnel's qualifications, training, education, or experience. [PCQI accreditation](#) is preferred.

- Requested  Required  Received  
 *May be required upon review*



### FDA FACILITY REGISTRATION

Proof that facility is currently registered with the U.S. FDA – [learn more](#)

- Requested  Required  Received  
 *May be required upon review*

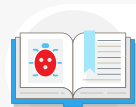


### SUPPLIER QUESTIONNAIRE

Targeted list of questions designed to help a supplier share the information necessary to comply with FSVP.

- Requested  Required  Received  
 *May be required upon review*

– Please use Questionnaire sent with list. or [download a copy](#)



### ADDITIONAL INFORMATION

visit [unitedsafetyagents.com/documents](http://unitedsafetyagents.com/documents) or [schedule](#) a phone call

## CONFIDENTIALITY

All shared information will remain strictly privileged and confidential and will ONLY be used during FSVP certification. This document may contain non-binding recommendations. Additional information about our Confidentiality Policy, can be found at [unitedsafetyagents.com/confidentiality](https://unitedsafetyagents.com/confidentiality). USA provides FDA compliance services to industry and has no direct affiliation with the U.S. FDA.

## OVERVIEW of REGULATIONS

The Foreign Supplier Verification Program (FSVP) is fundamentally concerned with food safety. As a validly designated and qualified United States (U.S.) representative, United Safety Agents' (USA) FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled in a manner that provides at least the same level of health protection as the FDA's domestic standards (*Preventive Controls or Produce Safety Rule*). To accomplish this, documentation of a manufacturer's processes, procedures, and control methods are required.

## DOCUMENTS for VERIFICATION

The preceding page contains the names and descriptions of common food safety documents utilized in the food processing/manufacturing industry. A more thorough description of each document type can be found [here](#). If a document is marked *Requested* it may be necessary for FSVP certification to conclude successfully. The act of acquiring food safety documents alone will not suffice to meet the regulatory requirements of FSVP.



USA: [Description of Hazards](#)



FDA: [Appendix 1](#) – Hazard Profile by Product

[Resources](#)

If you have any questions or require additional information, please contact United Safety Agents LLC directly via Email: [info@unitedsafetyagents.com](mailto:info@unitedsafetyagents.com); Phone: +1 (888) 551-7403; Fax: +1 (888) 557-2649; [UnitedSafetyAgents.com](https://UnitedSafetyAgents.com), or by Mail: 715 West Park Avenue, No. 222, Oakhurst, New Jersey 07755, United States of America.

