



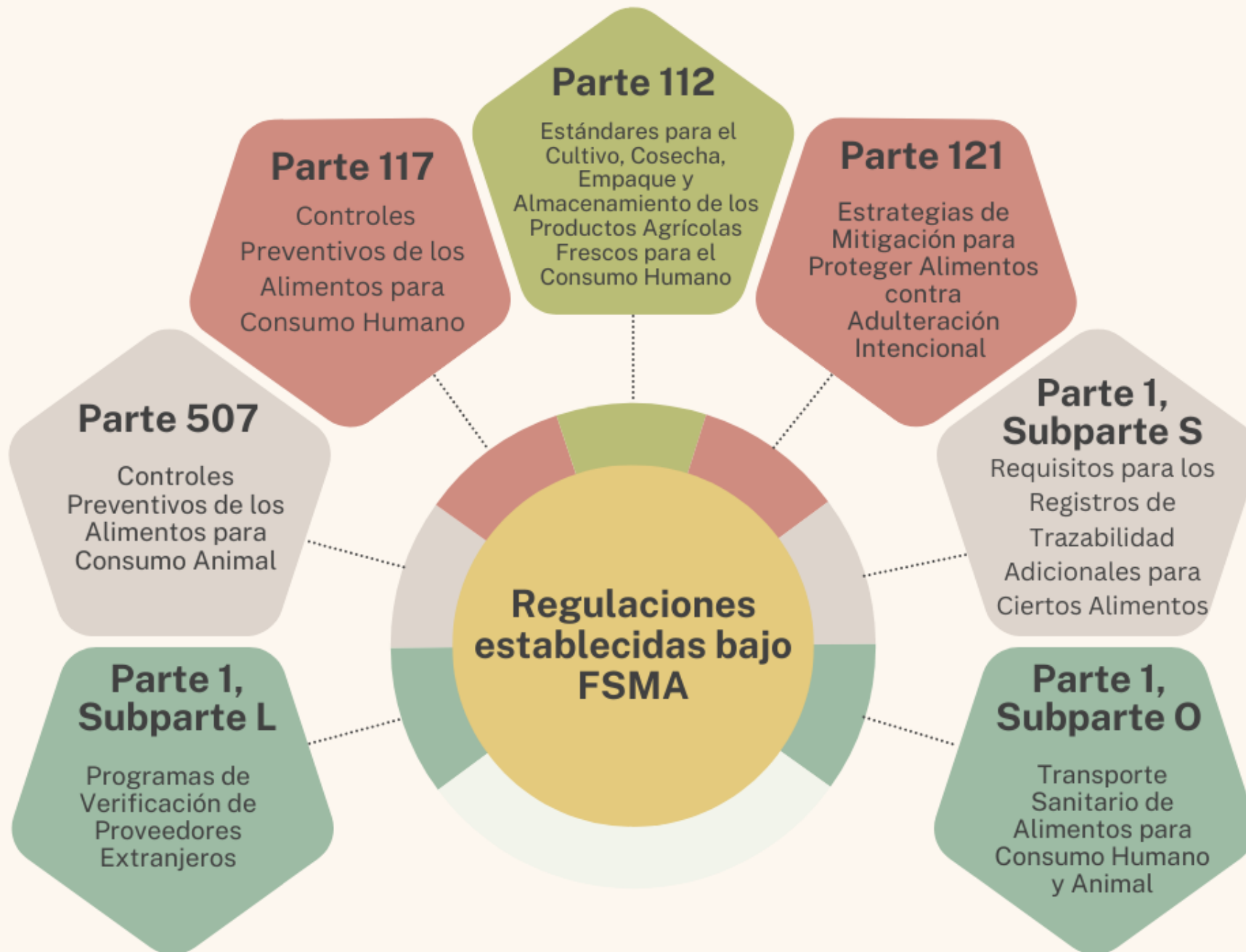
Accredited Third-Party Certification Program (TPP)

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**PROGRAMA DE
CERTIFICACIÓN
POR TERCEROS
ACREDITADOS**

Parte 1, Subparte M

**PROGRAMA
VOLUNTARIO DE
IMPORTADORES
CALIFICADOS**

**Programas
establecidos bajo
FSMA**

**PROGRAMA DE
ACREDITACIÓN DE
LABORATORIOS
PARA ANÁLISIS
DE ALIMENTOS**

Parte 1, Subparte R

**CERTIFICACIÓN
DE IMPORTACIÓN**

Eligibility requirements

- Authority
 - Accreditation Body: Authority to evaluate a third-party certification body for accreditation
 - Certification body: Authority to perform audits and review records
- Capacity and competence
- Quality control
- Protection against conflicts of interest
- Record keeping



FDA Accredited Third-Party Certification Program

- TPP is a **voluntary program** for the accreditation of third-party auditors, also known as third-party certification bodies, to conduct food safety audits and issue certifications of foreign facilities and the human and animal foods they produce.
- Final Rule on Accredited Third Party Certification– At a glance– in English
<https://www.fda.gov/media/175615/download>
- Accreditation of Third-Party Certification Bodies - 21CFR, Part 1, Subpart M
<https://www.gpo.gov/fdsys/pkg/CFR-2017-title21-vol1/pdf/CFR-2017-title21-vol1-part1-subpartM.pdf>

Certification Program by Accredited Third Parties



Audit Requirements



Carry out audits of properties and facilities without prior notice



Notify FDA if you discover a condition that may cause or contribute to a serious risk to public health



Submit regulatory audit reports to the FDA



Keep a record of consultation audit reports

Certification Requirements



Issued based on regulatory audit in accordance with TPP



If deficiencies are observed, corrective actions must be verified before issuing certification



Certification duration up to 12 months



Any certification issued under TPP must be submitted to the FDA

FDA Data Dashboard

Compliance Dashboards

[Inspections](#)

[Compliance Actions](#)

[Recalls](#)

[Imports Summary](#)

[Import Refusals](#)

[Imports Entry](#)

FSMA Data Search

Find firm compliance and enforcement information.

[Search Firm Information](#)

[LAAF Participants](#)

[TPP Participants](#)

[Approved VQIP Importers](#)



Recursos

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- Food
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- Vaccines, Blood & Biologics
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- Cosmetics
- Tobacco Products

Food

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- Food Safety Modernization Act (FSMA)**
- The Law, Rules & Guidance
- Frequently Asked Questions on FSMA
- FDA Actions and Meetings
- FSMA Rules & Guidance for Industry
- FSMA Training
- FSMA Technical Assistance Network (TAN)

Industry Resources on Third-Party Audit Standards and FSMA Supplier Verification Requirements

- SHARE
- TWEET
- LINKEDIN
- PIN IT
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- PRINT

Under the Preventive Controls for Human Food (PCHF) regulation (21 CFR part 117), Preventive Controls for Food for Animals (PCAF) regulation (21 CFR part 507), and Foreign Supplier Verification Programs (FSVP) regulation (21 CFR Part 1, Subpart L), receiving facilities and importers may need to conduct onsite audits to determine if their suppliers are producing food in compliance with FDA food safety standards, including the new standards promulgated under the FDA Food Safety Modernization Act (FSMA). An annual onsite audit is required under the PCHF, PCAF, and FSVP regulations when the hazard will result in a serious adverse health consequences or death to humans or animals (SAHCODHA) and is controlled by the supplier, unless the receiving facility or importer has made a written determination that other verification activities and/or less frequent onsite auditing of the supplier provide adequate verification.

AUDIT STANDARDS COMPARISON TO THE FDA PRODUCE SAFETY RULE

NOTE: This template does not include provisions that may be relevant to determining compliance (e.g., definitions, exemptions). *The provisions related to agricultural water (subpart B-112.12, subpart E, and subpart N-112.151) (in gray) are included for completeness. However, FDA has proposed to extend the compliance dates for these provisions for covered produce other than sprouts. In the meantime, FDA has announced its intention to exercise enforcement discretion. Therefore, at this point in time, no comparison is necessary except as the aforementioned provisions apply to sprouts.

PART 112—STANDARDS FOR THE GROWING, HARVESTING, PACKING, AND HOLDING OF PRODUCE FOR HUMAN CONSUMPTION	Audit Standard Language	Analysis of Alignment of Audit Standard	Description of Gaps and Actions to Align	Additional Comments
Subpart B—General Requirements				
§ 112.11 What general requirements apply to persons who are subject to this part?				
You must take appropriate measures to minimize the risk of serious adverse health consequences or death from the use of, or exposure to, covered produce, including those measures reasonably necessary to prevent the introduction of known or reasonably foreseeable hazards into covered produce, and to provide reasonable assurances that the produce is not adulterated under section 402 of the Federal Food, Drug, and Cosmetic Act on account of such hazards.				
§ 112.12 Are there any alternatives to the requirements established in this part? *				
(a) You may establish alternatives to certain specific requirements of subpart E of this part, as specified in §				

User Fee

- On or before August 1 of each year, the FDA publishes a notice in the Federal Register announcing user fees for the upcoming fiscal year. User fee rates for the current fiscal year and past years can be found at the following link:
<https://www.fda.gov/industry/fda-user-fee-programs/accredited-third-party-certification-program-user-fees>
- User fees are recalculated each US fiscal year .

List of TPP participants

- FDA Data Dashboard
 - List of recognized accreditation bodies
 - List of accredited external certification bodies
- Available at : <https://datadashboard.fda.gov/ora/fd/tpp.htm>

Accredited Third-Party Certification Program

About the Program

The Accredited Third-Party Certification Program is a voluntary program in which FDA recognizes "accreditation bodies" that will have the responsibility of accrediting "third-party certification bodies". The certification bodies will conduct food safety audits and issue certifications of foreign food facilities. For additional information and guidance, see [Accredited Third-Party Certification Program \(TFP\)](#).

Tables below identify accreditation bodies that have been recognized and third-party certification bodies that have been accredited under the program.

Accreditation Bodies

Active AB Count: 4

Recognized Accreditation Body Name	Email Address	Scope Name	Date of Recognition	Recognition Expire Date
ANSI-ASQ National Accreditation Board (ANAB)	kfeist@anab.org	Preventive Controls for Animal Food [PCAF]	1/31/2018	1/31/2023
ANSI-ASQ National Accreditation Board (ANAB)	kfeist@anab.org	Preventive Controls for Human Food [PCHF]	1/31/2018	1/31/2023
ANSI-ASQ National Accreditation Board (ANAB)	kfeist@anab.org	Produce Safety	1/31/2018	1/31/2023
American National Standards Institute (ANSI)	nmaudlyne@ansi.org	Juice Hazard Analysis and Critical Control Point [Juice HACCP]	3/9/2018	3/9/2023
American National Standards Institute (ANSI)	nmaudlyne@ansi.org	Preventive Controls for Human Food [PCHF]	3/9/2018	3/9/2023
American National Standards Institute (ANSI)	nmaudlyne@ansi.org	Produce Safety	3/9/2018	3/9/2023
American National Standards Institute (ANSI)	nmaudlyne@ansi.org	Seafood Hazard Analysis and Critical Control Point [Seafood HACCP]	3/9/2018	3/9/2023
National Bureau of Agricultural Commodity and Food Standards (ACFS)	fama.acfs@gmail.com	Preventive Controls for Animal Food [PCAF]	5/30/2018	5/30/2023
National Bureau of Agricultural Commodity and Food Standards (ACFS)	fama.acfs@gmail.com	Preventive Controls for Human Food [PCHF]	5/30/2018	5/30/2023
International Accreditation Services, Inc. (IAS)	dimitroek@asonline.com	Acidified Foods [AF]	8/23/2018	8/23/2023
International Accreditation Services, Inc. (IAS)	dimitroek@asonline.com	Juice Hazard Analysis and Critical Control Point [Juice HACCP]	8/23/2018	8/23/2023
International Accreditation Services, Inc. (IAS)	dimitroek@asonline.com	Low-Solid Fermented Foods [LSFF]	8/23/2018	8/23/2023

Resources

- Final Guide to the Accreditation Standards Model
 - Contains recommendations on qualifications that certification bodies and their employees should have in areas such as education and their experience.
<https://www.fda.gov/food/newsevents/constituentupdates/ucm531731.htm>
- User guide for certification bodies
 - Document with step-by-step instructions so that certification bodies can provide their certifications to the FDA and can manage their accreditation status in the TPP.
<https://www.fda.gov/media/143888/download?attachment>
- Final regulation establishing user fees for accreditation and certification bodies
 - <http://www.fda.gov/ForIndustry/UserFees/>

Use of Certifications Issued Pursuant to TPP

FSMA specifies that certifications issued under TPP will be used for:

- Voluntary Qualified Importer Program (VQIP)
- Import Certification (FD&C Act, Section 801(q))

Use of Certifications Issued Pursuant to TPP

Voluntary Qualified Importer Program (VQIP)

- Voluntary program established by the FDA for importers
- Provides expedited review and import entry of imported foods under the VQIP
- Eligibility is limited to importers who demonstrate a high level of control over the safety of their supply chains
- Eligibility criteria include that each foreign supplier added to the VQIP by an importer must have a current certification issued in accordance with the TPP

Use of Certifications Issued Pursuant to TPP

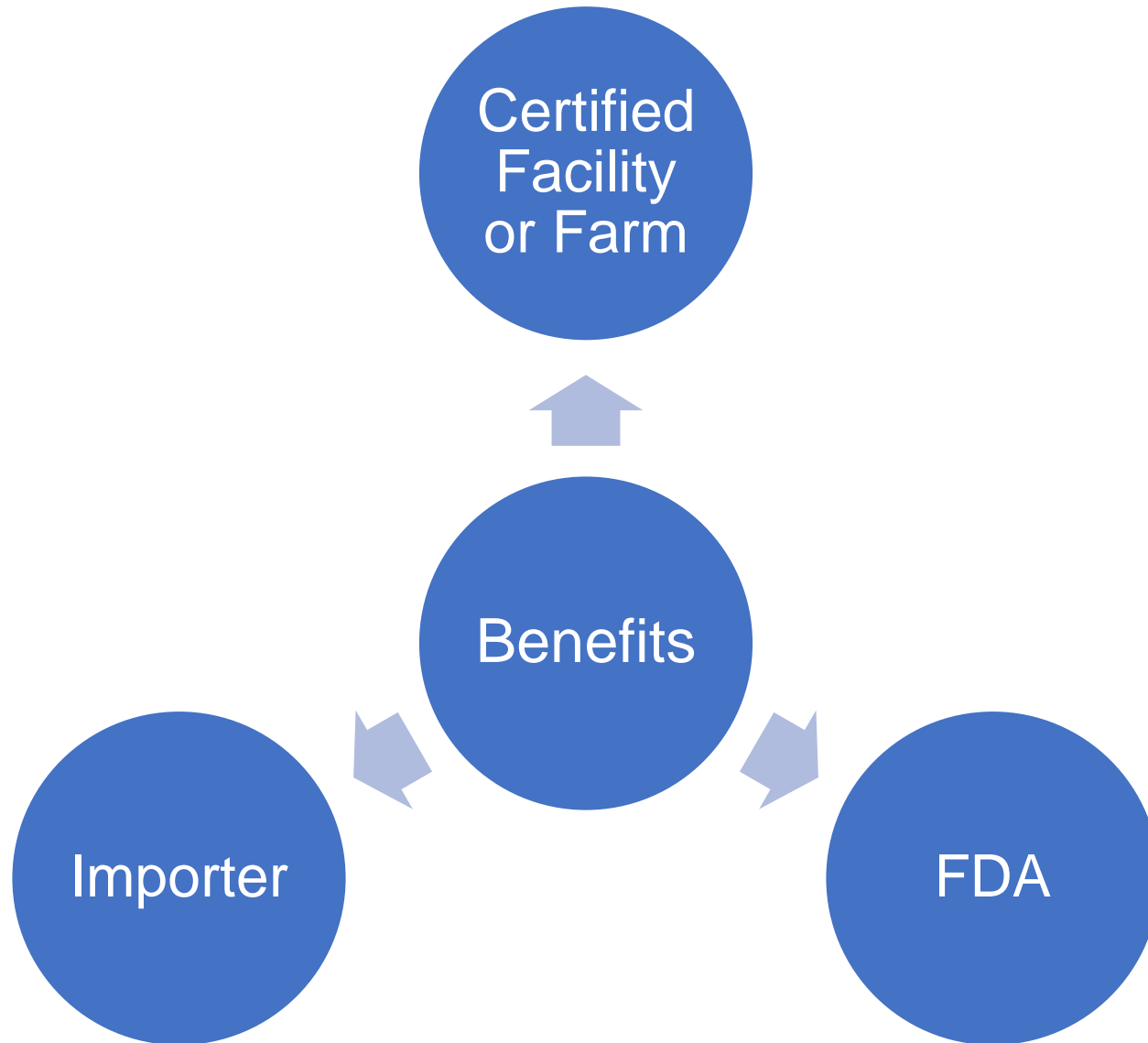
Import Certification (FD&C Act, Section 801(q))

- Compliance tool established through FSMA
- Allows FDA to require certification as a condition of entry for imported foods under certain circumstances
- Such certification is not necessary unless the FDA communicates that it is required.

TPP and other regulations under FSMA

- Audits conducted by TPP-accredited certification bodies can be used to provide evidence of compliance with the standards on
 - *Foreign Supplier Verification Programs (FSVP)*
 - *Preventive Controls for Human Food (PCHF)*
 - *Preventive Controls for Animal Food (PCAF)*
 - *Standards for the Growing, Harvesting, Packing, and Holding of Sprouts for Human Consumption (PSR)*
- Certifications under TPP are not required to comply with FSVP or Preventive Control regulations.
 - FSVP and Preventive Controls require that audits used to comply with a verification activity be performed by a “qualified auditor” (as defined in the standard) and that they consider applicable food safety regulations.

Participation benefits





QR Code and TPP Graphic elements

- The following TPP QR code was developed to assist FDA and interested parties in communicating the status of TPP participants.
- TPP graphic elements help program participants communicate their participation in the TPP.



Resources

- TPP website: Accredited Third-Party Certification program
- To submit an inquiry about FSMA, visit www.fda.gov/fsma and go to FSMA Technical Assistance Network (TAN)
- FSMA Frequently Asked Questions: <https://www.fda.gov/food/food-safety-modernization-act-fsma/frequently-asked-questions-fsma>

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Accredited Third-Party Certification Program

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Importing Food Products into the United States

Prior Notice of Imported Foods

Filing Prior Notice of Imported Foods

Voluntary Qualified Importer

Accredited Third-Party Certification is a voluntary program in which FDA recognizes "accreditation bodies" that will have the responsibility of accrediting third-party "certification bodies." The certification bodies will conduct food safety audits and issue certifications of foreign food facilities.

Content current as of: 10/26/2023

Regulated Product(s)
Food & Beverages

Topic(s)
Import

Law(s) & Regulation(s)
Food Safety Modernization Act

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graph LR
    FDA[FDA] -- RECOGNIZES --> AB[ACCREDITATION BODIES]
    AB -- ACCREDIT --> CB[CERTIFICATION BODIES]
    CB -- AUDIT & CERTIFY --> FFE[FOREIGN FOOD ENTITIES]
  
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Food Safety Modernization Act (FSMA)

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FSMA Technical Assistance Network (TAN)

Content current as of: 04/09/2020

Regulated Product(s)
Food & Beverages

Law(s) & Regulation(s)
Food Safety Modernization Act

About 48 million people in the U.S. (1 in 6) get sick, 128,000 are hospitalized, and 3,000 die each year from foodborne diseases, according to recent data from the Centers for Disease Control and Prevention. This is a significant public health burden that is largely

