



October 29, 2020

RFID in Food Chain Virtual Event

FDA Blueprint for Smarter Food Safety

A Win for Profitability and
Transparency

Meet the Speakers



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FSMA 204: Enhanced Traceability Recordkeeping Requirements



Enhanced Traceability

FSMA 204 lays the foundation for end-to-end food traceability, extending beyond the current “one-up and one-back” requirement.



Designated High-Risk Foods

Listing of a wide variety of produce, dairy, seafood, and ready-to-eat products that would require traceability records.



Harmonized Approach

Reviewed existing standards, industry initiatives and current approaches.

Proposal Aims to Help the Food Industry



Standardize

Data elements and information that companies must establish and maintain across the supply chain.



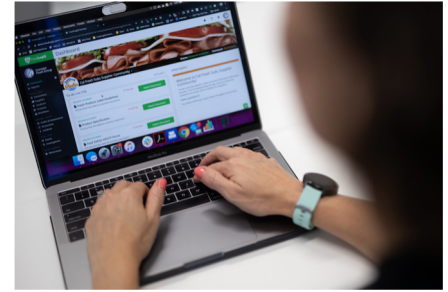
Define

Define the information to be shared with the next entity in the supply chain.



Facilitate

Rapid and accurate traceability capture required traceability data.



Act

Leverage traceability data needed to prevent or mitigate foodborne illness outbreaks.

What are the Proposed Requirements?

Traceability records must be maintained, legible and stored - and must be provided to the FDA **within 24 hours.**

Critical Tracking Events:

- Growing
- Receiving
- Creating
- Transformation
- Shipping



Advancing
Identification
Matters

