Foreign Supplier Verification Program (FSVP) Compliance Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Foreign Supplier Verification Program (FSVP) Compliance Training course is designed to equip professionals, importers, and food safety managers with critical skills and knowledge to meet the Food Safety Modernization Act (FSMA) requirements. This comprehensive training provides a deep understanding of compliance strategies, supply chain risk management, food import safety, and global trade regulatory frameworks. Participants gain practical insights on developing verification activities, supplier audits, documentation management, and corrective action plans to ensure full alignment with U.S. FDA regulations.

With globalization reshaping food trade, compliance with FSVP requirements has become essential for minimizing risks, avoiding penalties, and ensuring public health safety. This course leverages real-world case studies, industry best practices, and interactive learning to enhance regulatory readiness and improve supply chain transparency. It offers hands-on approaches to creating compliance roadmaps, managing supplier verification records, and handling FDA inspections effectively, thereby positioning organizations for success in an increasingly regulated global market.

Programme Curriculum

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Course Objectives

1. Understand FDA Foreign Supplier Verification Program (FSVP) compliance requirements.
2. Strengthen knowledge of Food Safety Modernization Act (FSMA) implementation.
3. Develop robust supplier risk assessment strategies.
4. Master supplier verification activities for compliance audits.
5. Improve food safety risk management in global supply chains.
6. Learn effective documentation and record-keeping processes.
7. Build preventive control measures for food import safety.
8. Address non-compliance issues with corrective action planning.
9. Analyze real-world FSVP compliance case studies.
10. Enhance regulatory readiness for FDA inspections.
11. Adopt trending global food trade compliance practices.
12. Promote transparency and accountability in supplier relationships.
13. Integrate digital compliance monitoring tools and technologies.

Organizational Benefits

- Enhanced compliance with FDA and FSMA regulations.
- Improved brand reputation through safer food imports.
- Minimized risks of recalls, penalties, and supply disruptions.
- Strengthened supplier partnerships and accountability.
- Increased operational efficiency in compliance monitoring.
- Greater customer trust and consumer safety assurance.
- Competitive advantage in regulated global markets.
- Reduced regulatory inspection risks and non-compliance findings.
- Streamlined supply chain management and documentation.
- Organizational resilience in evolving regulatory environments.

Target Audiences

- Food safety managers and compliance officers
- Importers and global supply chain professionals
- Quality assurance specialists
- Regulatory affairs managers
- Supplier verification coordinators

- Food industry consultants
- Legal and compliance advisors
- Government and regulatory agency staff

Course Duration: 5 days

Course Modules

Module 1: Introduction to FSVP Compliance

- Overview of FDA Foreign Supplier Verification Program
- Key compliance requirements and FSMA regulations
- Importance of FSVP in global food trade
- Roles and responsibilities of importers
- Regulatory timelines and enforcement trends
- Case study: Initial FDA enforcement of FSVP

Module 2: Supplier Risk Assessment

- Identifying risk factors in foreign suppliers
- Food safety hazard identification methods
- Country-specific risk evaluation
- Developing supplier risk profiles
- Monitoring changes in supplier risk levels
- Case study: High-risk supplier evaluation scenario

Module 3: Verification Activities

- Sampling and testing requirements
- Onsite supplier audits and inspections
- Review of supplier food safety records
- Use of third-party certifications
- Documentation of verification outcomes
- Case study: Verification audit of a seafood supplier

Module 4: Corrective Actions and Non-Compliance

- Identifying non-compliance in supplier operations
- Steps to implement corrective action plans
- Communicating compliance gaps with suppliers
- FDA response strategies for non-compliance
- Long-term preventive measures
- Case study: Handling a supplier compliance failure

Module 5: Documentation and Record-Keeping

- Types of FSVP documentation required
- Record retention requirements under FSMA
- Developing compliance checklists
- Electronic record-keeping systems
- Maintaining supplier verification archives
- Case study: Documentation review during FDA inspection

Module 6: FDA Inspections and Enforcement

- Preparing for FDA inspections
- Managing compliance audits
- Responding to FDA Form 483 findings
- Strategies for effective communication with inspectors
- Enforcement consequences of non-compliance
- Case study: FDA inspection of an importer facility

Module 7: Technology in FSVP Compliance

- Digital platforms for compliance tracking
- Using data analytics in supplier verification
- Cloud-based documentation systems
- AI-driven risk assessment tools
- Emerging technologies in regulatory compliance
- Case study: Using AI tools for supplier monitoring

Module 8: Global Food Trade and Best Practices

- International regulations and harmonization efforts
- Cross-border supply chain compliance strategies
- Aligning with Codex Alimentarius guidelines
- Best practices in supplier partnership management
- Global food safety certification programs
- Case study: Multinational supplier compliance strategy

Training Methodology

- Instructor-led interactive sessions
- Real-world case study analysis
- Group discussions and peer-to-peer learning

- Practical exercises on compliance documentation
- Role-playing scenarios for FDA inspections
- Digital tools and templates for compliance planning

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.
f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

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