

FSMA Part 2: FSMA requirements beyond specifying the equipment

The Food Safety Modernization Act (FSMA) is moving food and beverage companies from reactive to proactive in their approaches to food safety, requiring safe, effective and documented measures to maintain food safety.

In terms of adulteration, at control points, equipment must be “effectively and significantly minimizing or preventing the occurrence of identified hazards.”* However, it is not enough to simply install a metal detector or x-ray machine to detect foreign bodies. You must also provide evidence that the device itself functions in the way it was intended.

This evidence can come from regular monitoring, once a shift or after a product changeover, as well as from external validation. Both approaches require records to be kept for a minimum of two years. Reject functions should also be tested and documented to be working properly. Any alarms - visual, auditory or electronic - should be functioning as intended.



J.A. King can provide metal detection validation services throughout the Midwest, Southeast and beyond. Our technicians use NIST-traceable standards which are matched with your particular process. The calibration certificates are stored in GageSuite, our cloud-based calibration management program, for easy retrieval at audit time.



J.A. King works with several vendors to provide new metal detectors. We can offer a full range of detector types - conveyors, gravity applications, pipelines and foil packed products – and we have an option for every application and every price point.

FSMA is forcing change all over the food and beverage industry. Months of preparation are about to be put to the test. Don't let your metal detectors trip you up. Call J.A. King to discuss your metal detection needs.

Next month: FSMA and weighing equipment

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*Title 21, Federal Food, Drug and Cosmetic Act Chapter 9, , Subchapter IV: Food, Part 350, paragraph f.