

How to Avoid a 483 for Your FSVP

1 Have a properly trained FSVP QI (Qualified Individual) & document proof of training.



2 Create an FSVP for each article of food for every foreign supplier's location.

3 Re-evaluate & date the FSVP for suppliers whose documentation is about to expire.



4 Detail how you perform foreign supplier approvals & which documents are acceptable.

5 Assess suppliers & products for recalls, import alerts, and 483s. Identify corrective actions if needed.



6 Ensure the QI signs and dates the FSVP.

7 Complete the Hazard Analysis based on FSMA Preventive Controls Appendix 1.



8 Make sure records are in English and retained for at least two years.