

# How to Avoid a 483 for Your FSVP

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



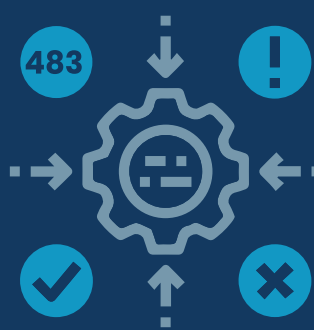
- 2 **Create an FSVP for each article of food for every foreign supplier's location.**

- 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.**