



FSMA Quick Reference Guide

The Six Core Rules Every Food Business Must Know

2025 COMPLIANCE EDITION

FSMA RULE	KEY REQUIREMENTS
Food Traceability Rule NOT YET ENACTED	Mandates enhanced traceability and record keeping of foods on the Food Traceability List.
Prevention Controls for Human Food (PCHF)	Requires food facilities to register with the FDA and create and implement a written food safety plan.
Produce Safety Rule	Sets minimum standards for growing, harvesting, packing, and holding of fruits and vegetables.
Foreign Supplier Verification Programs (FSVP)	Establishes that importers are responsible for ensuring foreign-produced foods adhere to U.S. food safety standards.
Intentional Adulteration Rule	Requires facilities to develop a “food defense plan” against intentional contamination intended to cause widespread harm.
Sanitary Transportation Rule	Mandates that all shippers, loaders, carriers, and receivers use sanitary practices to prevent contamination.

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