For breweries, Food Safety Modernization Act (FSMA) compliance entails registration with the Food and Drug Administration (FDA) as a food facility and compliance with aspects of Preventive Controls for Human Foods Rule, 21 C.F.R. § 117. Some exemptions apply but are not guaranteed.

Q1. Does the FSMA apply to my brewery?

If you knowingly or unknowingly create a food safety hazard, the FDA has the authority to remove any exemptions that may apply to your business and require compliance with every aspect of 21 C.F.R. § 117.
Q2. Do I qualify for an exemption?

Does your business meet the definition of either:

- a Very Small Business?
- a Qualified Business?

You can submit a Qualified Facility attestation to the FDA. A facility must determine and document its status as a qualified facility on an annual basis no later than July 1 of each calendar year.

You must register with the FDA as a food facility and renew that registration every other year.

As part of the Qualified Facility attestation, you must indicate that you are ensuring food safety in your facility by one of two options:

- You have identified potential hazards associated with the food being produced, are implementing preventive controls to address the hazards associated with the food being produced, and are monitoring the performance of the preventive controls to ensure that such controls are effective; or
- Your facility is in compliance with State, local, country, tribal, or other applicable non-Federal food safety law, including relevant laws and regulations of foreign countries.

Applicable Definitions:

Qualified Facility (21 C.F.R. § 117.3, 21 C.F.R. § 117.201) means (when including the sales by any subsidiary; affiliate; or subsidiaries or affiliates, collectively, of any entity of which the facility is a subsidiary or affiliate) a facility that is a very small business as defined in this part, or a facility to which both of the following apply:

1. During the 3-year period preceding the applicable calendar year, the average annual monetary value of the food manufactured, processed, packed or held at such facility that is sold directly to qualified end-users (as defined in this part) during such period exceeded the average annual monetary value of the food sold by such facility to all other purchasers; and
2. The average annual monetary value of all food sold during the 3-year period preceding the applicable calendar year was less than $500,000, adjusted for inflation.

Very small businesses (21 C.F.R. § 117.3) means businesses averaging less than $1 million per year (adjusted for inflation) in annual sales of human food plus the market value of human food manufactured, processed, packed, or held without sale.

Qualified end-user, with respect to a food, means the consumer of the food (where the term consumer does not include a business); or a restaurant or retail food establishment (as those terms are defined in § 1.227 of this chapter) that: (1) Is located: (i) In the same State or the same Indian reservation as the qualified facility that sold the food to such restaurant or establishment; or (ii) Not more than 275 miles from such facility; and (2) Is purchasing the food for sale directly to consumers at such restaurant or retail food establishment.
Q3. What spent grain handling procedures are required of FDA Registered Food Facilities?

Your business is...

... a Food Facility requiring FDA regulation.

... a Retail Food Establishment.

In Question 2, did your business meet the definition of either a Very Small Business or Qualified Facility?

YES

You can submit a Qualified Facility attestation to the FDA. A facility must determine and document its status as a qualified facility on an annual basis no later than July 1 of each calendar year.

NO

Do you provide spent grain...

...directly, or via a third party, for the purpose of feeding animals, without additional in-house processing steps, i.e. drying?

...directly, or via a third party, for the purpose of feeding animals, with or without additional in-house processing steps, i.e. drying?

...for the purpose of human consumption?

You do not need to implement HARPC or any additional requirements as long as you are following cGMPs regarding the storage and handling of spent grain, 21 CFR §117.95

Your facility must comply with all aspects of 21 C.F.R. §117, including HARPC and Supply-Chain Program requirements.

Spent grain must be handled and held under sanitary conditions as a food ingredient. The business is also subject to further inspection (by a state department of agriculture, local health department and/or FDA, depending on volume of sales). Check with local authorities for specific regulations.
Q4. How does alcohol-free beverage production impact FSMA compliance?

Does non-alcoholic beverage production (<0.5% alcohol by volume) make up more than 5% of your gross revenue?

21 CFR 117.5(i)(2)

No additional compliance measures beyond what is specified in Question 1:

You must comply with subparts A, B, D, E & F of 21 C.F.R. §117, including cGMP and record keeping requirements.

You must also register with the FDA as a food facility and renew that registration every other year.

Is your business a Retail Food Establishment?

As in Question 1, you do not need to register with the FDA as a food facility, nor do you need to comply with FSMA, because you are a Retail Food Establishment. Business still subject to FDA Food Code.

In Question 2, did your business meet the definition of either a Very Small Business or Qualified Facility?

You can submit a Qualified Facility attestation to the FDA.

Your facility must comply with all aspects of 21 C.F.R. §117, including HARPC and Supply-Chain Program requirements, for those products.

References:

- FDA Food Code
- FDA Facility Registration Information
- FDA Facility Registration Guidance
- Retail Food Establishment Exemption Flowchart
- Food and Drug Administration FSMA info page
- Preventive Control for Human Foods Rule (21 C.F.R. §117)
- FDA Guidance for Qualified Facility Attestation