**Intentional Adulteration Rule**

FDA’s final Intentional Adulteration (IA) rule is aimed at preventing intentional adulteration from acts intended to cause wide-scale harm to public health, including acts of terrorism targeting the food supply. Such acts, while not likely to occur, could cause illness, death, and economic disruption of the food supply, absent mitigation strategies. Rather than targeting specific foods or hazards, this rule requires mitigation (risk-reducing) strategies for processes in certain registered food facilities.

Food Safety Preventive Controls Alliance (FSPCA) Intentional Adulteration courses were developed to provide a low-cost solution to complete the training requirement found within the Intentional Adulteration rule.

**FSPCA Overview of the Intentional Adulteration Rule (IA Rule) Online Course Description**

This training will provide stakeholders with more information about the Food Safety Modernization Act (FSMA) Final Rule on Mitigation Strategies to Protect Food Against Intentional Adulteration (21 CFR Part 121) (IA Rule). The purpose of the IA Rule is to protect food from intentional acts of adulteration where there is an intent to cause wide-scale public health harm. The final rule establishes various food defense measures that an owner, operator, or agent in charge of a facility is required to implement to protect against the intentional adulteration of food. While this training course is optional and not required for compliance with the IA Rule, the information within this training will assist food facilities that are required to comply with the IA Rule, and other stakeholders, to have a more in-depth understanding of the requirements in the IA Rule.

- **Delivery Format:** Online course
- **Estimated Seat Time:** 25-35 minutes. There is a 4-hour inactivity time-out, so once started, complete the entire course.
- **Certificate:** No certificate is provided for this course because the FSPCA Overview of the IA Rule course does not fulfill a regulatory requirement. No records are retained for your completion of this course.
- **Cost:** Free

**Disclaimer**

The information provided by the Food Safety Preventive Controls Alliance (FSPCA) is for training purposes only. The FSPCA is not your attorney and cannot provide you with legal advice. The FSPCA curriculum is intended as a training tool to assist companies in complying with the FDA Food Safety Modernization Act (FSMA) intentional adulteration regulation; however, following this curriculum does not ensure compliance with the law or FDA’s regulations. For advice regarding the legal compliance with FSMA, please consult your legal counsel.

The information provided by the FSPCA will vary in applicability to each food manufacturer. It is not possible for the FSPCA training curriculum to address every situation. Companies should implement practices and programs that are appropriate to their individual operations. FSPCA materials do not outline the only approach to developing and implementing a Food Defense Plan. Companies can follow any approach that satisfies the requirements of the applicable statutes and regulations related to FSMA. The information provided by FSPCA does not create binding obligations for the Food and Drug Administration or industry.

FSPCA does not guarantee the accuracy, adequacy, completeness or availability of any information provided in its curriculum and is not responsible for any errors or omissions or for any results obtained from the use of such information. FSPCA gives no express or implied warranties, including but not limited to, any warranties of merchantability or fitness for a particular purpose or use. In no event shall FSPCA be liable for any indirect, special or consequential damages in connection with any use of this training curriculum.
Launching FSPCA Overview of the Intentional Adulteration Rule (IA Rule) Online Course

Follow these steps to access the FSPCA Overview of the Intentional Adulteration Rule (IA Rule) online course:

1. Click this link: FSPCA IA Rule Overview
2. Click “Launch” on the screen to begin the course

REMEMBER!
- There is a 4-hour inactivity time-out, so once started, complete the entire course
- If you click too quickly through the course, it may freeze, and you will have to restart the entire course

3. Log Off

Minimum Computer Requirements

Browser: Online courses run on the latest versions of all popular internet browsers; however, for best results we recommend Google Chrome (instructions provided above). If you are using a PC, your operating system should be at least Windows 7. If you are using a Mac, your operating system should be at least OSX 10.11. Mobile devices are not supported at this time.

Support

If you need technical assistance completing the course, please contact our LMS administration team at lmsadmin@ifpti.org or by phone at (269) 488-3258.

If you have a scientific/technical question, contact the FSPCA Technical Assistance Network.

For questions related to the FSMA rules, FSMA programs, and implementation strategies, please submit your questions electronically to FDA’s FSMA Technical Assistance Network at: http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm459719.htm

COMING SOON!
- FSPCA IA Key Activity Types (KAT) (Online Course)
- FSPCA IA Vulnerability Assessments (VA) (In-Person Course)
- FSPCA IA Identification and Explanation of Mitigation Strategies (Online Course)
- FSPCA IA Food Defense Plan Preparation & Reanalysis of the Plan (Online Course)

For additional Information on FSPCA Intentional Adulteration courses, visit the FSPCA website: https://www.ifsh.iit.edu/fspca/courses/intentional-adulteration