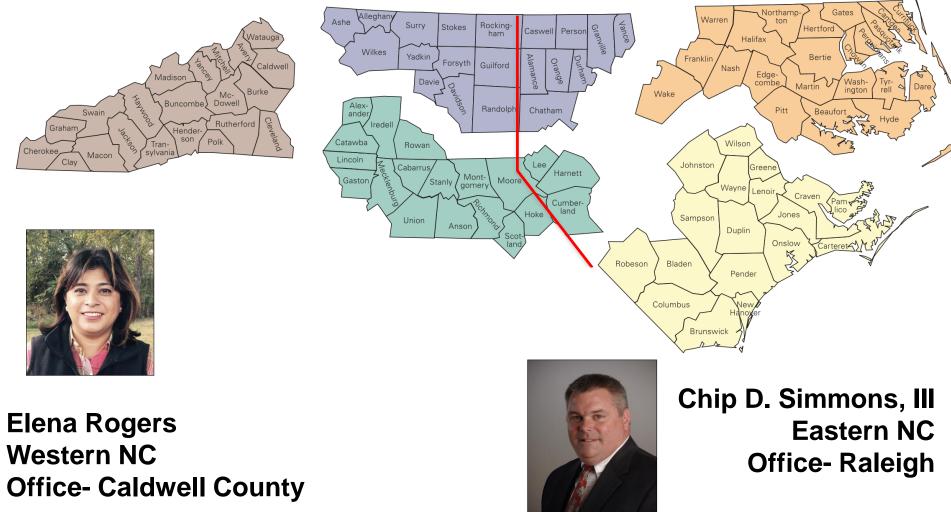
What is the Food Safety Modernization Act and how will it affect you? Elena Rogers Area Specialized Agent, Food Safety- Fresh Produce

> North Carolina State University Department of Horticultural Sciences NC Cooperative Extension

ASA's- Food Safety/ Fresh Produce Department of Horticultural Sciences NC Cooperative Extension



Outline

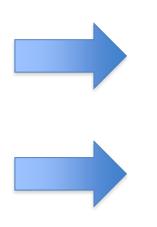
- Why is it important to pay attention to food safety practices?
- FSMA Produce Safety Rule?
 - Who is affected by this Rule?
 - What does the Rule require growers to do?
 - Updates
- Questions



Food Safety in Produce Farms

Development of GAPs and GMPs for produce to address risks, prevent and reduce contamination.

- •GAP= Good agricultural practices (Field)
- •GMP= Good manufacturing practices (Packinghouses)



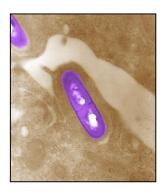
Led buyers to require proof that food safety plans are followed (GAP and other food safety certifications) for the past 10-15 years. "GAP Audits".

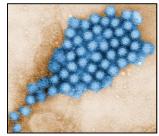
When outbreaks continued to happen, the FDA deemed it was necessary to establish standards for produce safety – FSMA Produce Safety Rule (2011, 2015, 2018)

Enemies "The biggest culprits of foodborne illness"

- Bacteria E. Coli, Salmonella, Listeria
- Noroviruses
- Parasites
- Mold







Important facts about OUTBREAKS

- Contamination of fresh produce can occur before harvest or during post-harvest.
- Can happen at small or large farms, different crops, fruits and vegetables eaten raw are of special concern.
- Lessons learned from past outbreaks: special attention to manure, poor water quality, sick employees handling produce, dirty packing lines and buildings that are not cleaned properly or cannot be cleaned properly.

Food Safety Modernization Act (FSMA) Produce Safety Rule





Food Safety Modernization Act (FSMA) 7 Foundational Rules

Produce Safety



- Preventive Controls for Human Food
- Preventive Controls for Food for Animals
- Foreign Supplier Verification Program
- Third Party Accreditation
- Intentional Adulteration
- Sanitary Transportation of food

Standards For Growing, Harvesting, Packing And Holding Of Produce For Human Consumption

"Produce Safety Rule"

 This regulation focuses on setting federal regulatory standards for the production, harvest, and handling of <u>fruits and</u> <u>vegetables</u>, in an effort to prevent microbial contamination and reduce foodborne illnesses associated with fresh produce.



 The standards are based on good agricultural practices (GAPs) and have to be research based.

1. Produce Safety Rule- Classifying fruits and vegetables

Covered	Not covered	Exempt
Fruits and vegetables that are usually eaten raw.	Asparagus Beans (black, northern, kidney, lima, navy, pinto) Beets Cashews Cherries (sour) Chickpeas Cocoa beans Cocoa beans Cooffee beans Coffee beans Collards Corn (sweet) Cranberries Dates Dill (seeds and weed) Eggplants Figs Ginger Hazelnuts Sweet potatoes (Exhaustive list in your handout)	Produce that receives commercial processing that adequately reduces the presence of microorganisms of public health significance. Processing: refining, distilling, manufacturing/ processing produce into sugar, oil, spirits, wine, beer or similar products. Compliance date has been extended: 2022. Waiting on guidance.

2. Farms under the Produce Safety Rule can be classified as:

Not covered	Eligible for a qualified exemption and modified requirements	Covered Farms
Farms whose average annual produce sales are less than \$26,632 (2015-2017).	Farms that sell the majority of the <u>food</u> to consumers, restaurants, or retail establishments within North Carolina or not more than 275 miles from the farm or via Internet? AND	Farms that did not meet the guidelines for a qualified exemption. Examples Even if the <u>food</u> sales are less than \$532,645 for 2015-2017 , 49% or more of their sales are to businesses (i.e. brokers). OR
Produce grown for personal consumption. Not raw agricultural commodities.	Food sales by the farm are less than \$532,645 (average for years 2015- 2017).	Farms that have average annual <u>food</u> sales of more than \$532,645 (2015-2017).

"Not covered" and "Qualified Exempt Farms"– steps to follow.

- 1. Keep financial records, Year 1 for records is 2016.
- 2. Start labeling produce after January 2020.
- 3. Become familiar with the standards. The main question is: do you know what practices are critical to ensure you grow, pack, hold and transport produce in a sanitary manner?
- 4. We strongly RECOMMEND you attend a Produce Safety Alliance Class.
- 5. Foster a food safety culture in your Farm.

"Covered Farms" Standards for Produce Safety

- Personnel qualifications and training
- Worker health and hygiene
- Agricultural water
- Biological soil amendments of animal origin and human waste
- Domesticated and wild animals
- Equipment, tools, buildings and sanitation
- Growing, harvesting, packing and holding activities
- Specific requirements for sprouts

Compliance dates for "Covered Farms"

Covering	All other businesses (Over \$500K)	Small businesses (\$250K-\$500K Produce sales)	Very small businesses (\$25K-\$250K Produce sales)
Most provisions in the Produce Safety Rule	1/26/2018	1/28/2019	1/27/2020
For water related regulations outlined in the PS Rule** UNDER REVISION	1/26/2022	1/26/2023	1/26/2024
Sprouts	1/26/2017	1/26/2018	1/28/2019

Covered Farms – steps to follow.

- Attend a PSA Grower Training- this is a one-time, all day class requirement for at least one person per farm that goes over the requirements for the different parts of the Rule.
- 2. Become familiar with the standards/guidelines set for farms to determine what you are already doing vs what you will need to change. No need to duplicate records.
- 3. Foster a food safety culture at the Farm.
- 4. Implement practices by the compliance dates published.

Employee training

- Your operation
- Your values
- Food safety principles
- How do their actions affect the quality of the peaches you grow?







Equipment, tools, buildings and sanitation

- Adequate
- Timely
- Cleanliness
- Maintenance
- Pest control



Produce Safety Rule Updates

- Farm inspections will not start until the spring of 2019
- Focus on education in 2018
 - On-farm readiness reviews
 - Working NC State Extension
 - Training for Inspectors
- Guidance documents are being developed, do you have questions? We need to know your questions/concerns.
- Definition of a farm. Addressing ownership issues for growers that pack for others/ activities allowed.

Updates regarding Agricultural Water

March

 Intent to consider ways to simplify agricultural water standards

June

Intent to extend compliance dates

September

•FDA Commissioner Dr. Gottlieb's announced changes

Proposed rule: Extension of compliance dates for Water subpart of the PSR. Earliest compliance date: January 2022

2018

•Water summit to be held in Kentucky (Feb. 27 and 28).

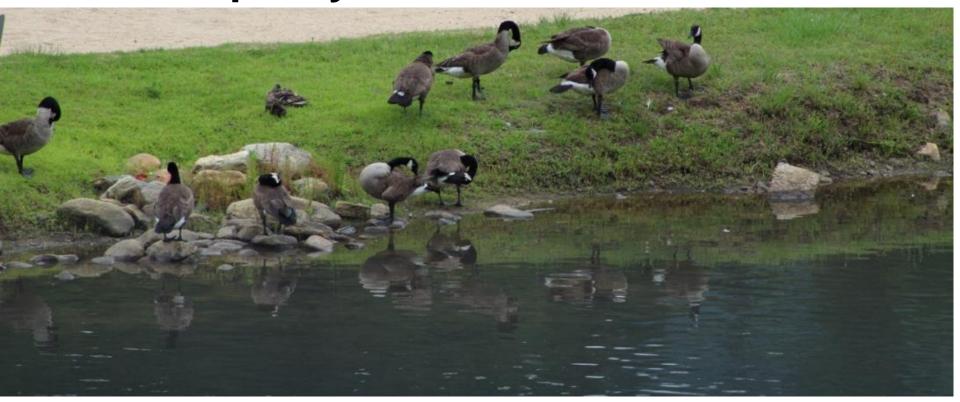
FDA Considering Simplifying Agricultural Water Standards

- Agricultural water can be a major conduit of pathogens that contaminate produce.
- Feedback that some of these standards, including the microbial criteria for pre-harvest microbial water quality, may be too complex to understand, translate and implement.
- These factors can be important to achieving high rates of compliance.
- In response, FDA is exploring ways to simplify the microbial quality and testing requirements for agricultural water established while still protecting public health.

Agricultural Water – Any water that touches the fruit (peaches) is of concern



Visitors to farm ponds can truly affect the quality of a water source



Regardless of the timeline to enforce water regulations by FDA, pay attention to water sources at your farm.

Registration for the Produce Safety Rule Growers Training Courses in North Carolina

- Written By Elena Rogers and last updated by Chip Simmons

This one-day training course on the Produce Safety Alliance (PSA) standardized curriculum is for produce growers. This course meets the regulatory requirements of the FDA's Food Safety Modernization Act (FSMA) Produce Safety Rule.



Upcoming dates and locations:

Date	Location	Link to register
January 17, 2018	Mountain Horticultural Crops Research and Extension Center 455 Research Drive Mills River, North Carolina 28759	Register here
January 18, 2018	Onslow County Center 4024 Richlands Hwy Jacksonville, North Carolina 28540	Register here
January 24, 2018	Center for Applied Technology 2415 Airport Road Marble, North Carolina 28905	Register here
January 31, 2018	Richmond County Center 123 Caroline Street Rockingham, North Carolina 28379	Register here
February 7, 2018	Nash County Agriculture Center 1006 Eastern Avenue Nashville, North Carolina 27856	Register here
February 13, 2018	Iredell County Center 444 Bristol Drive Statesville, North Carolina 28677	Register here



More on: Agriculture & Food Commercial Horticulture, Nursery & Turf Community Food safety Fresh produce safety FSMA Health & Nutrition Produce Safety

YOU MIGHT ALSO LIKE

2017-18 Dates for PSA Grower Trainings in North Carolina — NC Fresh Produce Safety

Produce Safety Alliance (PSA) Regional Train-the-Trainer Workshop — Nash County Center

FSMA Overview — Food Safety Modernization Act

Food Safety Modernization Act Workshop for Small Farms — Watauga County Center

Free Six Steps to Safe Food and Legal Sales for Small Farms Under FSMA Workshop Available — Alexander County Center

Tax Clarification Resulting From HOUSE BILL 1050 — Caldwell County Center

Degister



Fobruary 12 Duplin County Contor

GAP Audits Certifications

- •Happening for the last 10 years
- •Buyer driven
- •Offered by auditing companies
- •Expensive
- •"Gets a farm in order"
- •Snapshot of what happened during audit day

FSMA's Produce Safety Rule

- •NEW January 2018
- Government regulation
- Administered by FDA/NCDA
- Mandatory for covered farms
- •Focuses on employee hygiene, agricultural water, post harvest handling, training, soil amendments and equipment

NC STATE EXTENSION

COUNTY CENTERS TOPICS **GIVE NOW**

NC Fresh Produce Safety

Meet Our Staff

Events

Food Safety Modernization Act (FSMA) Produce Safety Rule, How Is Produce **Classified Under the Produce Safety** Rule?, Exemptions ...

Good Agricultural Practices GAPs Information, Audits and Plans, Risk & Crisis Management ...

Growers

Farmers Market Resources, Production Considerations, Worker Health and Safety ...

Industry

Pathogens, Food Safety for Processors, Industry Guidelines ...

Trainers

Agent Resources, Training Manuals, **Educational Resources**

Spanish Resources Worker Resources, Consumer **Resources**, Reference Materials

Consumers

Health and Wellness, Educational **Resources, Foodborne Illness**

Glossary and FAOs Glossary, Frequently Asked Questions (FAQs)

Publications & Factsheets



Events

Produce Safety Alliance JAN Grower Training- Mills 17 **River, NC** WED

Wed 1/17 8:30am - 5pm 1 week away

Produce Safety Alliance JAN Grower Training -Jacksonville, NC Thu 1/18 8:30am - 5pm 1 week away

18

THU

Produce Safety Alliance JAN Grower Training-31 Rockingham, NC WED Wed 1/31 8:30am - 5pm 3 weeks away

ALL EVENTS < >

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WED	Wed 2/
	4 weeks

News and Updates

Preduce Safety

Registration for the Produce Safety Rule Growers Training Courses in North Carolina

This one-day training course on the Produce Safety Alliance (PSA) standardized curriculum is for produce



FSMA for Small Farms: Six



Scholarships Available From the Rural Food Contor

Contact Information

Elena Rogers Area Specialized Agent Western NC Office- Caldwell County Elena rogers@ncsu.edu 828-352-2519

https://ncfreshproducesafety.ces.ncsu.edu

Good Agricultural Practices (GAP) Audits and Certifications

Food Safety Plan: Outlines what practices a farm will follow to reduce the likelihood of having issues with food safety.

- •Develop a food safety plan, review audit guidelines
- Set up record keeping
- •Set up standard operating procedures
- •Train employees and assign responsibilities
- •Evaluate the plan are things working?

Audits will always require a farm to develop a food safety plan, on audit day the auditor verifies that the practices outlined are followed.

Audits

- 1. Audits
 - -Self
 - -Customer (or potential customer)
 - -Third Party (company is hired)
- 2. This is a snapshot of what is happening at the farm on that day.
- 3. The grower usually pays for the audit.

4. Point system- Fail or Pass.

- Finances may prevent many facility upgrades. Do what you can. Chose your battles. Make the changes that will have the biggest impacts. Spend time reviewing audit forms and resource materials.
- 5. Documentation!

Customer Audits

- Many operations have been undergoing these for quite some time.
- Generally customized to suit the needs of the purchasing company.
 - GAPS
 - GHPs/GMPs
 - Product quality
- Blue Apron, Darden restaurants, etc.
- Increasingly, customer audits include a food defense aspect to them – "agrosecurity", "food security" are terms you might see).

Third Party Audits

- Refers to the hiring of an independent firm or individual that will evaluate a particular aspect of your operation.
- The term "third party" highlights the fact that this is not a customer- or a self-audit.
- A specific audit firm will usually be specified by a buyer.
- Entities that conduct food safety and defense audits include:
 - USDA AIB Silliker
 - Primus Scientific Certification Systems
 - NSF SQF. Globalgap
 - Note: Not necessarily a complete list.