



Basic Introduction to the FDA Produce Safety Rule

EXTENSION 
UtahStateUniversity

[EXTENSION.USU.EDU](https://extension.usu.edu)

FSMA

- Food Safety Modernization Act (FSMA)
- Passed in 2011 under President Obama
- Complete overhaul of Food Safety
- Difference between a Rule and a Law
- Several different parts

PSR

- Produce Safety Rule
- One of the several parts of FSMA
- Has gone through the whole rule making process
- Still in the roll out period

Who needs to know?

- Produce Farmers that grow and sell “Covered” produce

Exemptions

- Sell less than 25,000 dollars in produce annually
- Sell majority of produce to qualified end user
 - Less than 500,000 dollars total food sales per year
- Sell all produce to a processor with a kill step

Who needs to know?

- Produce Farmers need to know!

Educational Opportunities

- For “Covered” farms it is required that at least one person attend a training that teaches about the law.
- Everyone else is encouraged to attend the training so they can understand the law and its requirements.
- The Utah Department of Agriculture and Food (UDAF) is subsidizing the cost of the training to encourage people to attend.
- Training Opportunities can be found at www.producesafety.Utah.gov/training

Available Resources

- David Call
 - Extension Produce Safety Specialist
 - Utah State University
 - Office: (435) 797-0184
 - Cell: (435) 999-0327
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- Your local extension agent (they'll probably just forward you to me)
 - Your local inspector (call the UDAF they can help you)

Farm Registration

- Part of the rule requires that the state maintain a farm registry
- Can be done at www.producesafety.Utah.gov
- It is Free, and will only be used for the purposes of the law, nothing more.

Other food safety audits

- GAP, Primus, SQF, BRC
- Difference between an audit and inspection

PSR Basics

- 18 sub parts
- Some are reserved, some are logistical
- About 10 major ones to know
- PSR Training covers them in 7 modules

PSR Basics Continued

- General requirements and provisions (Parts A and B)
- Personnel Qualifications and Training (Part C)
- Health and Hygiene (Part D)
- Agricultural Water (Part E)
- Biological Soil Amendments of Animal Origin (BSAAO) (Part F)
- Domesticated and Wild Animals (Part I)
- Growing, Harvesting, Packing, and Holding Activities (Part K)
- Equipment, Tools Buildings, and Sanitation (Part L)
- Records (Part O)

General Requirements and Provisions

- These sections cover basic things like
 - Definitions
 - Specific foods covered by the rule
 - Exemption status and what parts of the rule still apply

Personnel Qualifications and Training

- Training requirements for people who contact produce
- Training requirements that the farm must provide to workers

Health and Hygiene

- Hand washing
- Sick persons and work
- Visitor policies

Agricultural Water

- Pre Harvest water
 - Definition of Agricultural water
- Quality requirements
 - 126 CFU / 100ml
- Standards required
 - Other things like inspecting water distribution system
 - Building a microbial water quality profile
- There are lots!

Agricultural Water Continued

- Post Harvest Water
 - Definition
- Quality Requirements
 - 0 CFU / 100ml
- Standards required
 - Maintaining wash water sanitizer, turbidity, pH, ect...
- Just as important!

BSAAO's

- Biological Soil Amendments of Animal Origin
- Rules for using
 - Compost
 - Manure
 - Post consumer vegetative waste
 - Compost tea
 - Ect...
- Rules for making compost

Domesticated and Wild Animals

- Identifying and managing risk associated with animals
 - Working animals
 - Wild animals
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- This rule does not supersede other laws that govern interactions with animals

Growing, Harvesting, Packing, and Holding Activities

- Identify risks that may contaminate produce throughout any of these processes
- Clean containers
- Storage facilities
- Specific processes

Equipment, Tools, Buildings, and Sanitation

- Identifying contamination hazards that are associated with equipment and tools
- Building requirements if your farm has buildings
- Toilet facility requirements
- Hand washing facility requirements
- Cleaning and sanitation standards

Records

- There are specific parts of the rule that require records. The government requires them to be kept in specific ways.
- There is a saying – If there isn't a record, it didn't happen.

Timeline

- Farm size and risk factors determine when an inspection will come
- Exempt and Qualified exempt farms will not be inspected unless there is an outbreak.
- Covered farms will be inspected according to a formula that the FDA uses to determine risk.

How this impacts Farmers Markets

- Covered produce growers at the market need to meet the standards of the rule.
- Farmer's Market viability is impacted by the safety of the market
- Following the Produce Safety Rule standards will help prevent potential risks.

What Can Market Managers Do?

- Managers can set the standard of the market
- Encourage (or require) vendors to attend a produce safety training
- Have market specific rules like
 - Hand washing rules including before getting to the market
 - Clean containers and transport
 - No dropped produce!
 - Sell clean produce
 - Have their farms register with the UDAF

What Should Market Vendors Do?

- Vendors should be proactive about food safety and Ideally should attend a produce safety training.
- Other things vendors can do to be proactive
 - Wash hands whenever working with produce
 - Clean containers and transport
 - No dropped produce!
 - Sell clean produce
 - Register with the UDAF

Summary

- There is a relatively new Law/Rule that produce farmers need to know about and follow.
- It is complex and multifaceted
- There are training opportunities available
- There are resources available to help you be compliant