



FDA Food Safety Modernization Act & Proposed Produce Safety Rule







Draft released January 4, 2013



Produce Safety regulation one of six major preventive control areas



Focus on the growing, harvesting, postharvest handling (e.g., washing, grading) of fresh produce



Prevention, not detection of issues



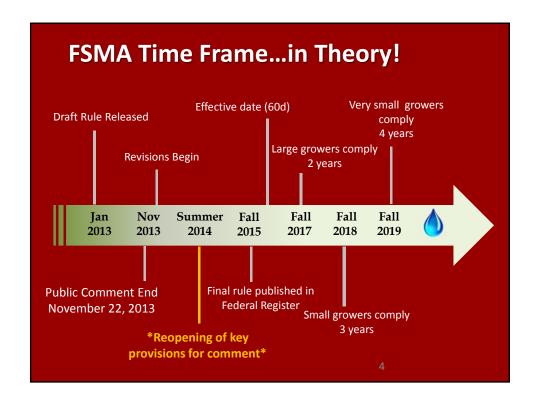


FSMA Produce Rule: Areas of Focus

- Agricultural water
- Biological soil amendments
- Domesticated and wild animals
- Personnel qualifications, training, and health and hygiene
- Equipment, tools, buildings, and sanitation

















Proposed Exemptions

- Produce rarely consumed raw
- Produce destined for "kill-step" processing
- Produce for personal/on-farm consumption
- Make <\$25,000 in all food sales (3 year average)
- FDA Resource
 - Produce Safety: Does this Rule Apply to You?









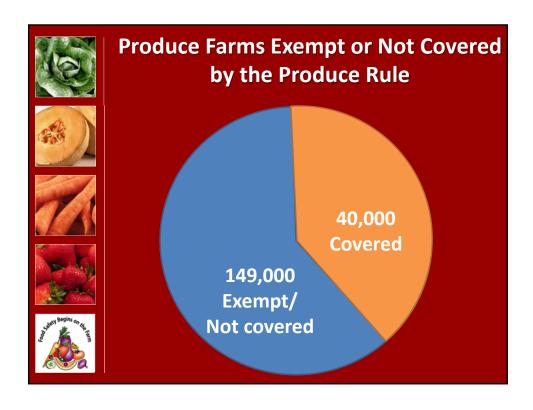




Proposed Exemptions

- Farms may be exempt if they:
 - Average gross sales of food sold in previous 3 years is <\$500,000
 AND
 - o Sell to qualified end users either*:
 - A. Direct to consumer
 - B. Restaurant, retail food establishment in same state or within 275 miles of where produce was grown

















Things in the Produce Rule that may be Tough for Growers

- Weekly water testing
 - Access to qualified labs
 - Cost, usefulness, etc.
 - Accepted and effective in-field treatments
- Increase in manure application timetable
 - Manure holding
 - Expense of setting up compost











More Challenges

- Advancing to Preventive Control Rule
 - Handling/buying others' produce
 - Normal harvest procedures counting as processing
 - Understanding when you are and are not subject to a new rule (can you switch back?)











- Lack of sanitary design in equipment
- Lack of infrastructure
 - Water, drains, appropriate flooring
- Lack of understanding of GMP requirements
 - Fresh produce operations have been exempt
 - Difference between cleaning and sanitizing
 - Access to appropriate chemicals
 - Detergents, sanitizers
 - Volumes

11



Produce Safety Market Issues









- Still many different requirements in market
 - Some not even applicable, but demanded
 - Audit fatigue
- Lack of streamlining or consistency
- Lots of requirements and little data to show reduction in risks
 - What reduction in risk are we expecting?
 - Way to analyze to prioritize which practices are key?
 - Really important when time, money, and people are limited!











Things I Think are Worth Discussing

- What is the acceptable risk for consuming produce raw?
 - Zero is unachievable
 - This question impacts standards
 - Move to consumer education to cook?
- How do we factor in risk vs. benefit
 - Impact on cost and availability
 - Impact on cancer risk profile
 - Impact on obesity



Farm Bill Considerations







Sec. 10010: Specialty crop block grants



Sec. 11022: Research and development priorities



Sec. 12311: Scientific and economic analysis of the FDA FSMA



Sec. 12201: Outreach for socially disadvantaged farmers, rangers, and veterans











Produce Safety Alliance

- Cooperative agreement between Cornell University, FDA, and USDA
- Focused on outreach and education to assist growers with meeting regulatory and market food safety requirements













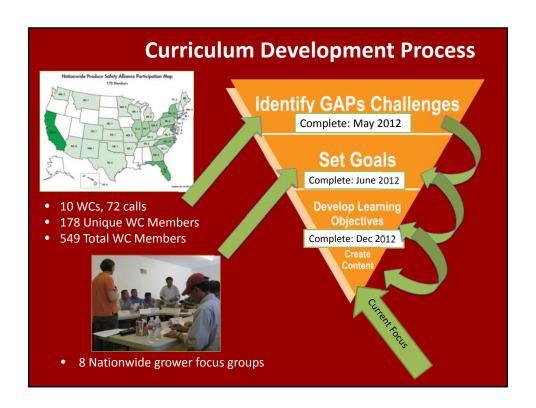






Primary Goals

- Education and outreach to improve understanding and implementation of Good Agricultural Practices (GAPs) and co-management strategies
 - Growers, Regulatory Personnel, others
- Developing a standardized training and education program to assist with the implementation of FDA's requisite produce safety regulation













Produce Safety Alliance Curriculum Goals

Our aim is to build seven hours of dedicated instruction including six modules:

- Worker Health, Hygiene, and Training
- Water
- Soil Amendments
- Wildlife and Domestic Animals
- Facilities, Equipment, and Tools
- How to Develop a Farm Food Safety Plan













The PSA Website http://producesafetyalliance.cornell.edu/

- Provides a way to join and be involved with the PSA
- All progress, updates, and outcomes are available.
- Easy way to reach us!
- Easy way for us to share information with you!











PSA-FDA Produce Rule Question and Answer Calls

- Mar 18: Understanding Exemptions: 136 callers
- Mar 25: Agricultural Water: 157 callers
- Apr 22: Soil Amendments: 115 callers
- May 3: Wildlife and Domestic Animals: 71 callers
- May 6: Growing, Harvesting, Packing, & Holding Activ.: 69 callers
- May 8: Equipment, Tools, Buildings, & Sanitation: 49 callers
- May 10: Health, Hygiene, & Training of Workers: 35 callers
- May 13: Recordkeeping, Compliance, & Enforcement: 86 callers

Total participants: 718











Thank you for your attention!

Questions?

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