

Food Safety Modernization Act

The Rules

Create a New Food Safety System Based on

Prevention From Farm to Table

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Final Rules

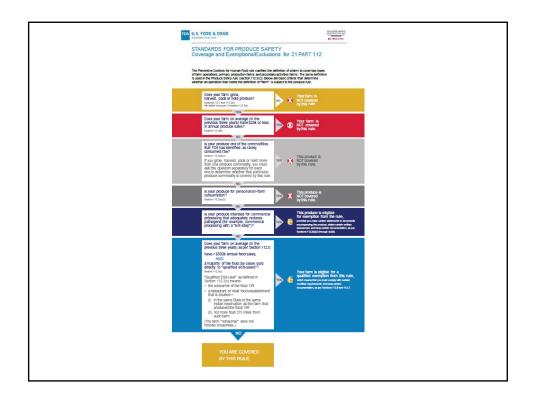
- Preventive Controls for Human Food
- Preventive Controls for Food for Animals
 - Establishes GMPs for Animal Food Production
 - Feed mills associated with farms not covered if raising animals and the feed mill are under the same management
- Standards for Produce Safety
- Foreign Supplier Verification Program for Importers of Food for Humans and Animals
 - Program that Importers must have in place to Verify that their Foreign Suppliers are Producing Food in a manner that provides the same level of Public Health Protection as the Preventive Controls and Produce Safety Regulations
- Accredited-Third Party Certification
 - Voluntary Program for the Accreditation of third party certification bodies to conduct food safety audits and issue certifications of foreign facilities and the foods they produce for humans and animals

Proposed Rules

- Sanitary Transportation of Human and Animal Food
 - Prevent practices that create food safety risks such as failure to refrigerate; inadequate cleaning between loads; failure to protect food during transport
- Focused Mitigation Strategies to Protect Food against Intentional Adulteration
 - Requires domestic and foreign facilities to address vulnerable processes in their operations to prevent acts on the food supply intended to cause large-scale public harm

Produce Rule

- Exemptions
 - Produce that is not a raw agricultural commodity
 - Produce that is rarely consumed raw
 - Food grains
 - Farms that have an average annual value of produce sold during the previous three years of \$25,000 or less
 - Qualified Exemption (Modified requirements; can be withdrawn)
 - Food Sales averaging less than \$500,000
 - Sales to consumer of the food; restaurants and retailers in the same state or not more than 275 miles away must exceed sales to all others combined



Key Requirements

- Agricultural Water
 - Microbially safe for washing hands; food-contact surfaces; directly contacting produce during and after harvest; sprout irrigation
 - Irrigation water generally the recreational standard 126 or less of generic E. coli
 - Corrective actions required for water not meeting the microbial criteria
 - Testing of water required

Key Requirements

- Biological Soil Amendments
 - Raw Manure
 - FDA conducting a risk assessment
 - Currently application at least 120 days prior to harvest for crops that touch the soil; 90 days prior to harvest not in contact with the soil
 - Stabilized Compost
 - Scientifically valid composting used to treat biological soil amendments
 - Applied in a manner that minimizes contact with produce during and after application

Key Requirements

- Sprouts
 - Measures to prevent the introduction of pathogens into or onto seeds or beans
 - Testing of spent sprout irrigation water or in process-sprouts from each production batch
 - Testing the growing, harvesting, packing and holding environment for Listeria
 - Taking corrective actions for positive samples

Key Requirements

- Worker Training and Health and Hygiene
 - Prevent contamination by ill or infected persons
 - Hygienic practices
 - Measures to prevent visitors from contaminating cover produce or food contact surfaces
 - Worker Training

Key Requirements

- Equipment, Tools and Buildings
 - Appropriate storage, maintenance and cleaning of equipment and tools
 - Covers greenhouses, germination chambers, toilet and hand-washing facilities, packing equipment, harvest tools and baskets, packing sheds

The Good News

- Produce Rule Requirements are consistent with the MDA GAP/GHP and USDA GAP/GHP programs
 - Water Quality number of tests required are more than required for GAP/GHP – same standards
- MDA and UMD have worked together since 2009 to provide resources to assist farmers implementing GAP and GHP practices
 - Four to five regional training sessions per year
 - Basic and Advanced courses
 - MDA GAP program
 - Specialty Crop funded position at UMD to work one to one with farmers to implement GAP/GHP
 - Produce Rule requires specific training approved by FDA through the Produce Safety Alliance
 - UMD educators have already taken the required Produce Safety Alliance Train the Trainer course
 - Three to four FSMA sessions will be held in 2016