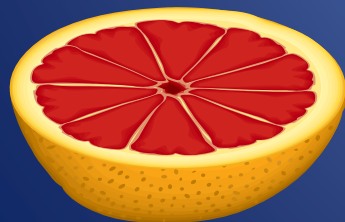


Development of Food Safety Good Agricultural Practices (GAPs) for Fresh Florida Citrus

2011

Packinghouse Day

Indian River Post Harvest Workshop



Quick Review

What are Food Safety GAPs?

- Risk Assessment based Hazard Preventive Programs
- Focus on food safety that benefits public health

Risks and Rewards

Risk

- Citrus is a low risk Food
- Exceptional Long Term Safety Record
- WHY IS THIS NECESSARY?

Reward

- Avert Potential Losses
 - Grower/Seller
 - Industry
- It only takes 1
- It does not take an outbreak to harm an industry



We Grow Food Outdoors

What is Reasonable?

- Impossible to eliminate microbial risk
- Efforts needed to prevent or minimize risk
- Actions Commodity specific
- Actions Site specific
- Actions Environmentally sensitive



Food Safety Audits Driven by Markets

- Assure – our commitment to produce safe food
- Buyers cannot visit every farm
 - Audits provide them a critique
 - Level of comfort
 - Uniformity of standards
 - Legal protection
- Process of analysis enhances awareness



What is Driving Food Safety GAPS?

- Increasingly a condition for sale
- Economic necessity How suppliers chosen
- FSGAP, 3P Audits, HACCP Market Access
- Liability concerns lead to approved suppliers with FSGAP documentation



Summary: FSGAPs Provide.....

- Market access
- Conformity with regulatory standards
- Industry sustainability
- Limits possible disruptions in market channels

Where is the FDA in all of this?

- By January 2012:
 - Food Safety Modernization Act (FSMA)
 - Proposed Rule for Food Safety – from growing through packinghouse procedures
 - Documentation will be key to compliance
 - FSGAPs demonstrates adherence to Food Safety



Should we just wait and see what FDA is going to do?

FDA Deputy Commissioner Michael Taylor

“We know that we are going to need to build on and embrace the work that industry has done.” When informed that some industry members are delaying implementing the PTI until FDA regulations are finalized, Taylor discouraged that notion, responding, “When real progress is being made, we encourage that and don’t want our process to be an obstacle.”

Published in Florida Grower – pg 18 – August 2011.

What help is available?



Commodity Specific Food Safety Good Agricultural Practices Guidelines

- Tool developed by industry volunteers
- Intended as resource
 - Establish or Improve FSGAPs
- Not prescriptive
- Based on currently available science
- Meets: GlobalGAP, SQF, GFSI standards
- Benchmarked: United Fresh Harmonization
- Useful to novice and expert

Commodity Specific Food Safety Good Agricultural Practices Structure

- Part A.....Educate me
 - Guidelines – Fundamental Principles
 - Assists in Development of INDIVIDUALIZED plan
- Part B.....Defend me
 - Resource Materials
 - Extensive and Exhaustive Library
 - Use what applies to your operation
- Part C Show me
 - Examples
 - Checklists
 - Audit Templates



Where can I find the document?

<http://ircitrusleague.org>

“Industry Issues” tab

FSGAPs Working Group Wants Your:

Questions, Suggestions, Input

