

FSMA Update: Training, Readiness Review, and Implementation

Travis Chapin University of Florida August 25th, 2016 tkchapin@ufl.edu@ufl.edu









IFAS FSMA Training

1. Produce Safety Rule

- Produce Safety Alliance (PSA) standardized curriculum
- 2. Preventive Controls for Human Food Rule
 - Food Safety Preventive Controls Alliance (FSPCA) standardized curriculum



PSA Roll Out

- The PSA Curriculum is a 1 day training class for growers, primary activities farms, and secondary activities farms
- No walk-ins or substitutions, everyone must pre-register due to the nature of the certificate and curriculum purchase





Who Should Attend?

- Growers and others interested in learning about produce safety, the Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety.
- The PSA Grower Training Course is one way to satisfy the FSMA Produce Safety Rule requirement outlined in § 112.22(c) that requires 'At least one supervisor or responsible party for your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.'



PSA Grower Training Course Agenda – AM

- 8:00 AM Registration and Refreshments
- 8:30 AM Welcome and Introductions
- 8:45 AM Module 1: Introduction to Produce Safety
- 10:00 AM Module 2: Worker Health, Hygiene, and Training
- 11:00 AM *Break*
- 11:15 AM Module 3: Soil Amendments
- 12:00 PM Module 4: Wildlife, Domesticated Animals, and Land Use
- 12:45 PM Lunch



PSA Grower Training Course Agenda – PM

- 1:30 PM Module 5: Agricultural Water Part I: Production Water
- 2:15 PM Module 5: Agricultural Water Part
 2: Postharvest Water
- 3:15 PM *Break*
- 3:30 PM Module 6: Postharvest Handling and Sanitation
- 4:30 PM Module 7: How to Develop a Farm Food Safety Plan
- 5:15 PM Final Questions and Evaluations





PSA Roll Out

- PSA related costs
 - Training Curriculum \$50/grower
 - Certificate \$35
- Estimated Cost at ca. \$125-150/grower
- Partnering with FFVA and Publix
 - FFVA Pledged to support all binders
 - Will offer an FFVA member cost
 - Pledged to help fundraise ⁻ offset other costs
 - FFVA member cost: \$95

FFVA FLORIDA FRUIT & VEGETABLE ASSOCIATION



PSA Roll Out

- Planned Grower Trainings
 - 1. Immokalee, October 24th
 - 2. Live Oak, October 28th
 - 3. West Palm Beach, November 7th
 - 4. Balm, November 30th
 - 5. Homestead, December 9th
 - 6. Polk, January 10th

Check here for registration details (shortly) and future dates <u>http://sc.ifas.ufl.edu/</u>



Readiness Review





Readiness Review

- On-Farm Readiness Review tool
 - Goal is to provide a tool a farm may use to evaluate its state of readiness for compliance with PSR
 - Extension, State Ag. Depts, FDA, USDA, NASDA





Readiness Review

- First pilot test, Grand Rapids, 8/16-18
 - Cut celery and dry-pack blueberries
 - Mechanical harvest
 - Very simple...





Readiness Review Pilot

• Challenges with tool:

- Bulky
- Can't interpret rule/provide guidance
- Avoiding a "gotcha" list





Readiness Review Pilot #2

- Second pilot is planned for January in FLORIDA
 - Looking for volunteers under the PSR
 - Led by extension team
 - Regulators observe readiness review process, not an audit/inspection
 - Unique opportunity for growers



PSR Implementation Preduce Safety FDA/State Partnerships

- Partnering with FDACS
 - FDACS Fruit and Vegetable will likely perform inspections for the Produce Rule
 - FDACS will have an inspector at each UF/IFAS training to help answer questions
 - All inspectors must take PSA prior to taking the inspector course.
 - FDACS inspectors will likely take the UF/IFAS course





Produce Safety Rule Compliance Dates

Size of covered	Covered activities involving all other covered produce (i.e., subject to part 112, except subpart M)	
	Compliance date for certain specified	Compliance date for all
	agricultural water requirements	other requirements
Very small business (\$25K-\$250K Produce Sales)	January 26, 2022	January 26, 2020
Small business (\$250K-\$500K Produce Sales)	January 26, 2021	January 26, 2019
All other businesses (>\$500K Produce Sales)	January 26, 2020	January 26, 2018





- The FSPCA Curricula is a <u>3 day</u> training class for food manufacturers, distributors, and packers not falling under the secondary activity farm definition.
- Called the <u>FSPCA PCQI</u> Course, <u>not</u> <u>HARPC</u>



\$500 registration fee







- Industry Trainings:
 - 1. Lake Alfred Feb 10-12
 - 2. Gainesville April 19-20
 - 3. Orlando June 1-3
 - 4. Balm August 9-11
 - 5. Fort Pierce Sept 7-9
 - 6. Palm Beach Nov 16-18
 - 7. TBD Oct-Dec, 2016 (want to volunteer a location?)





FSPCA overview (3 days)

- Chapter 1: Course Introduction
- Chapter 2: Food Safety Plan Overview
- Chapter 3: GMPs and other Prerequisite Programs
- Chapter 4: Biological Food Safety Hazards
- Chapter 5: Chemical, Physical and Economically Motivated Food Safety Hazards
- Chapter 6: Preliminary Steps in Developing a Food Safety Plan
- Chapter 7: Resources for Food Safety Plans
- Chapter 8: Hazard Analysis and Preventive Control
 Deteremination
- Chapter 9: Process Preventive Control
- Chapter 10: Food Allergen Preventive Control
- Chapter 11: Sanitation Preventive Control
- Chapter 12: Supply-chain Preventive Control
- Chapter 13: Verification and Validation Procedures
- Chapter 14: Record-keeping Procedures
- Chapter 15: Recall Plan
- Chapter 16: Regulation Overview





- Partnering with FDACS
 - FDACS Food Safety will likely perform inspections for the Preventive Controls for Human Foods Rule
 - FDACS will have an inspector at each training to help answer questions and to teach Chapter 16, the regulation overview



- All inspectors must take FSPCA PCQI training course prior to taking the inspector course.
 - FDACS inspectors will likely take the UF/IFAS course

Preventive Controls Rule

NEW!!! Only for packing and holding

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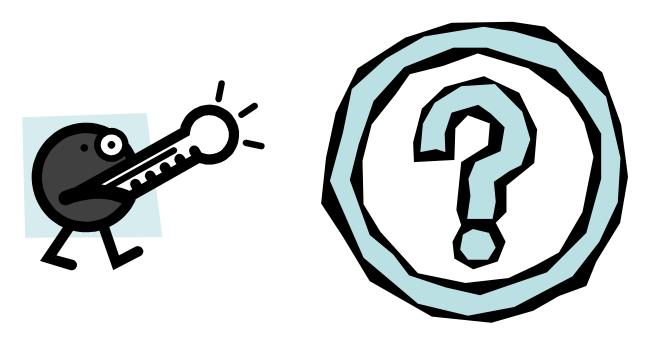
g and ing	Extension of compliance dates for packinghouses	
Size of Business	Old Compliance Date	New Compliance Date
Very small business (<\$1M human food sales)	September 17, 2018	January 27, 2020
Small business (<500 full time equiv. employees)	September 18, 2017	January 28, 2019
All other businesses	September 19, 2016	January 26, 2018



Summary

- UF/IFAS PSA training starts Oct. 24
- Readiness review tool will pilot in Florida in January
 - Need volunteers
- FSPCA training underway
 - 1. Fort Pierce Sept 7-9
 - 2. Palm Beach Nov 16-18
- FDACS is participating in training and expected to perform inspections
- New compliance dates





Questions?

Additional Questions? Please email us: Travis: <u>tkchapin@ufl.edu</u> Keith: <u>keiths29@ufl.edu</u> Renée: <u>goodrich@ufl.edu</u> Michelle: <u>mddanyluk@ufl.edu</u>