Update on Fresh Citrus Food Safety

Leah Tapley & Travis Chapin
What is the FSMA PSR?

- The Produce Safety Rule is part of the FDA Food Safety Modernization Act (FSMA) that was passed into law on January 4, 2011.

- This regulation focuses on setting the first-ever federal regulatory standards for the production, harvest, and handling of fruits and vegetables, in an effort to prevent microbial contamination and reduce foodborne illnesses associated with fresh produce.

- If you grow, harvest, pack, or hold fresh produce, this regulation may apply to you.
## Compliance Dates

<table>
<thead>
<tr>
<th>Category</th>
<th>Date</th>
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<tbody>
<tr>
<td>Large Farms (&gt; $500K)</td>
<td>January 26, 2018</td>
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<tr>
<td>Small Farms (&gt; $250K-500K)</td>
<td>January 26, 2019</td>
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<tr>
<td>Very Small Farms (&gt; $25K-250K)</td>
<td>January 26, 2020</td>
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+ 4 years for Ag Water
What does the PSR cover?

- Worker health, hygiene, and training
- Agricultural water, both for production and post-harvest uses
- Biological soil amendments of animal origin (e.g., compost, manure)
- Domesticated and wild animals
- Equipment, tools, buildings, and sanitation
- Records
Grower Trainings

- One representative from each farm/packing house is required to attend a Produce Safety Alliance Grower Training

- The PSA Grower Trainings cover the parts of the PSR and allows opportunity for questions

- You can view training dates and locations here: www.crec.ifas.ufl.edu/events
On-Farm Readiness Reviews

- Educational, outreach opportunity where a FDACS representative and a UF/IFAS Extension Agent walk through farm or packing house and answer any questions about FSMA PSR and how it applies to you.

- OFRRs are free and voluntary, done by request.

- Prepares farms and packing houses for upcoming inspections.

- You can request an OFRR by visiting www.freshfromflorida.com/FSMA.
Inspections

- Inspections on large farms began in May
- Inspections are scheduled
- Similar to OFRR
- “Educate before and while we regulate” - FDA
Upcoming PSA Grower Trainings

- 9/19 - Sebring
- 9/23 - St. Augustine
- 9/24 - Tavares
- 9/27 - Palmetto
- 10/1 - Homestead
- 10/4 - Palatka
- 10/10 - Brooksville
- 10/15 - Immokalee
- 10/17 - Fort Pierce
- 11/18 - Belle Glade

Registration details and future dates at https://cerc.ifas.ufl.edu/extension/events/
Other Workshops

- Beyond Basic Produce Food Safety: A Hands-On Analysis
  - 10/9 - Lake Alfred

- Preventive Controls for Human Food - PCQI Training
  - 11/4-11/6 - Orlando

- HACCP for Florida Fresh Fruit and Vegetable Packinghouses
  - 11/19-11/20 - Belle Glade

Registration details and future dates at https://crec.ifas.ufl.edu/extension/events/
Summary

- FDACS is participating in (and funding) training/OFRRs and performing inspections

- Fall training starts in September
  - crec.ifas.ufl.edu/extension/events

- On-Farm Readiness Reviews
  - freshfromflorida.com/fsma

- Compliance dates for packinghouses align with PSR, enforcement discretion
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