

Update on Fresh Citrus Food Safety

Leah Tapley & Travis Chapin



UF | IFAS
UNIVERSITY *of* FLORIDA

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

| | |
|--------------------------------|------------------|
| Large Farms (>\$500K) | January 26, 2018 |
| Small Farms (>\$250K-500K) | January 26, 2019 |
| Very Small Farms (>\$25K-250K) | January 26, 2020 |

+ 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://crec.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

Contact Information

Leah Tapley

leah.tapley@freshfromflorida.com

Travis Chapin

tkchapin@ufl.edu