

# Fresh Produce Branch and Produce Safety Network Update

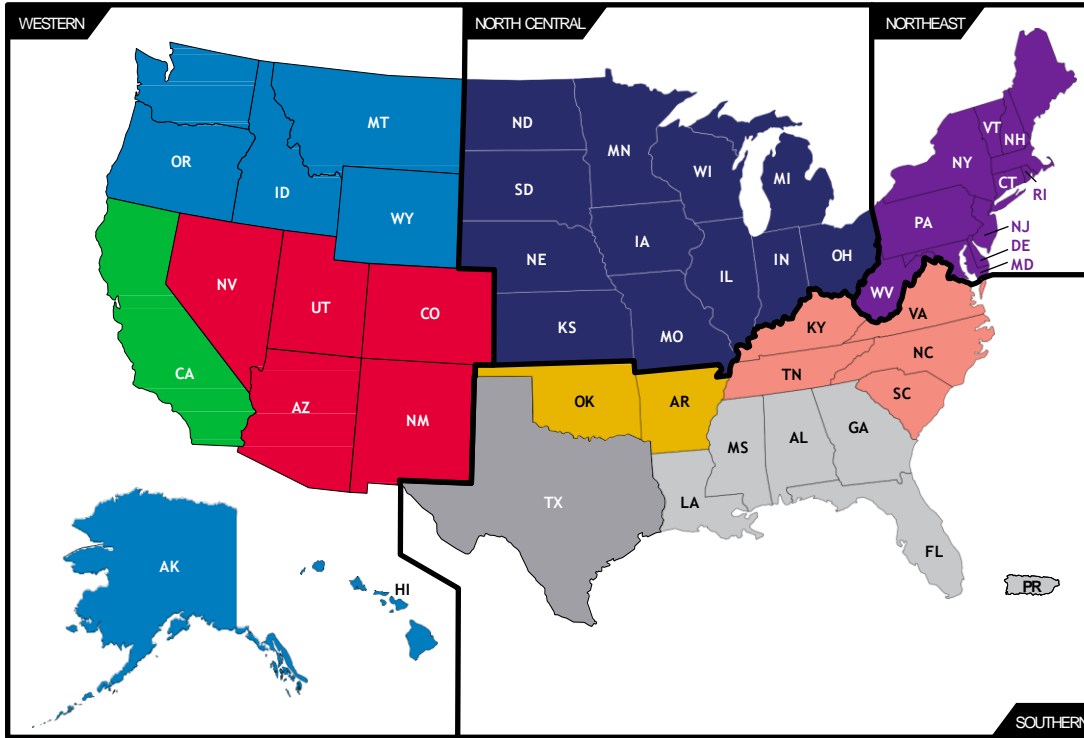


**FDA FOOD SAFETY**  
MODERNIZATION ACT

THE FUTURE IS NOW

NECAFS Annual Meeting  
February 2021

# Produce Safety Network (PSN) - Technical Assistance




IL, IN, IA, KS, OH, MI, MN, MO, NE, ND, SD, WI




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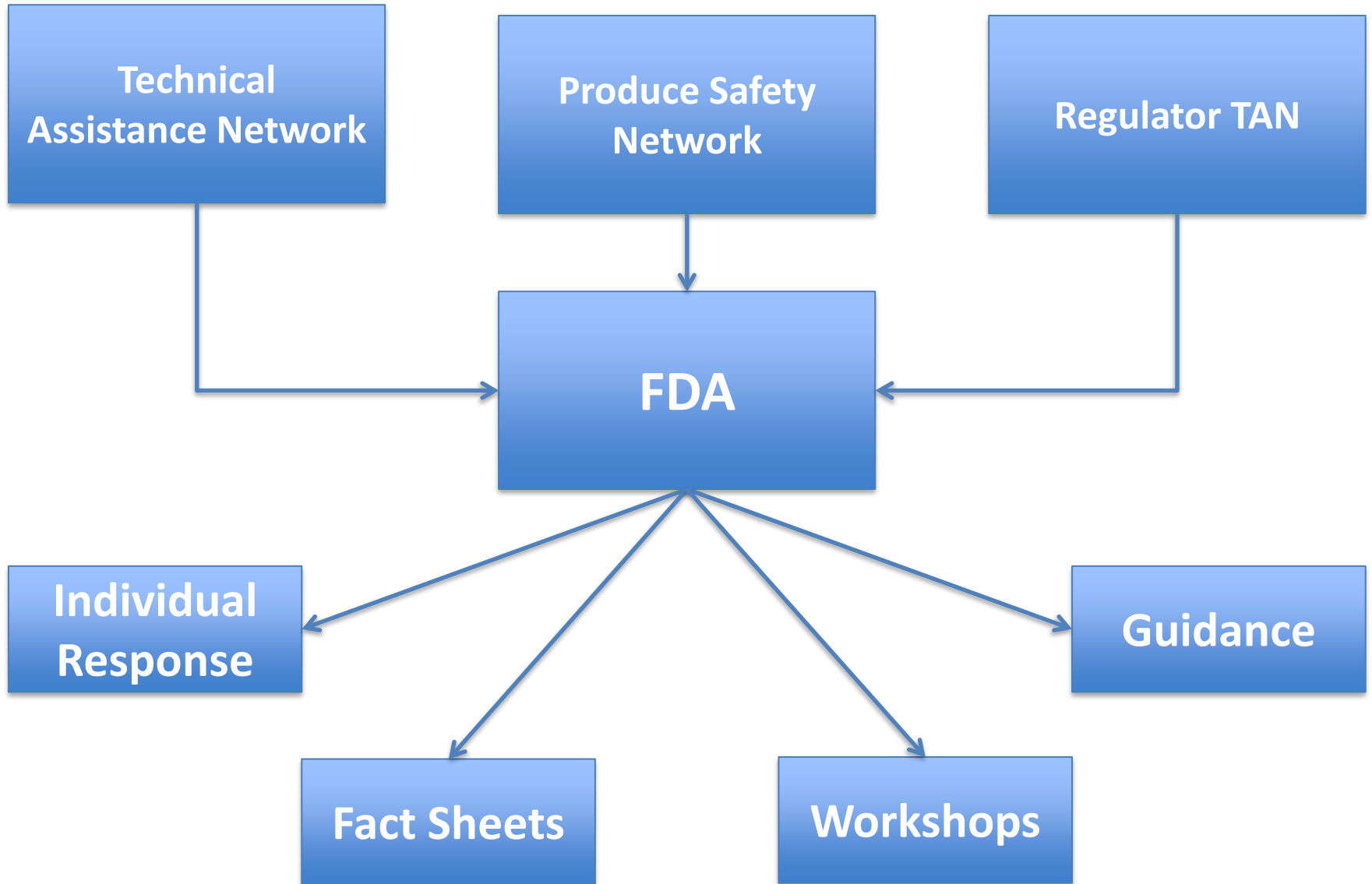


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# Technical Assistance

## What happens with the data?



# Technical Assistance

## What happens with the data?



- Ag Water (Subpart E)
- BSAAOs (Subpart F)
- Cleaning and Sanitization (Subpart L)
- General Provisions (Subpart A)

**How are we tackling these common knowledge gaps?**

# Produce Safety Workshops

BSAAO Workshop

Cleaning and Sanitation Workshop

Ag Water Workshop

Systems Thinking

# Produce Safety Network

## BSAAO Workshops



### **Purpose & Objectives**

- Learn about the regulatory framework for Biological Soil Amendments of Animal Origin and the basics of composting,
- Learn about the underlying microbiology of composting and biosolids;
- Discuss BSAAO scenarios in small groups;
- Learn about FDA's inspectional approach for BSAAOs and state-specific considerations for BSAAOs
- Learn about the current status of the BSAAO Risk Assessment; and
- Conduct Virtual "hands-on" activities, including a virtual composting activity and a virtual farm visit;

### **Audience**

- Primary: Growers, composters, and other BSAAO industry members
- Cooperative Extension and Regulators

# Produce Safety Network

## BSAAO Workshops



### Collaborators

- State Department of Agriculture;
- Industry Organizations (i.e. Produce Marketing Association, United Fresh, National Farmer's Union, Regional and Commodity Trade Associations);
- Cooperative Extension;

### Previous and Planned Offerings

- Iowa Workshop (September 2019)
- Florida Workshop (December 2020)
- Louisiana Workshop (Tentative March 2021)
- Arkansas Workshop (Tentative June 2021)

**Virtual:** Yes (limited to 20-25 participants)





# Produce Safety Network

## Cleaning and Sanitation Workshop



### Purpose & Objectives

To understand:

- applicable PSR requirements;
- food safety risks associated with farm equipment, buildings and tools;
- the difference between and importance of cleaning and sanitizing;
- factors that influence efficacy of cleaning/sanitizing;
- SOPs to manage identified risks;
- importance of and options for verification activities.

### Audience

Farm personnel with cleaning and sanitizing responsibilities (involved in growing, harvesting, holding, or packing covered produce). All farm sizes.

# Produce Safety Network

## Cleaning and Sanitation Workshop



### Collaborators for Pilot

- Industry Organizations (Produce Marketing Association, United Fresh, National Farmer's Union),
- Regional Center (Western Regional Center to Enhance Food Safety)

### Previous and Planned Offerings

Pilot began the week of January 26, 2021. Additional virtual workshops anticipated in future.

**Virtual:** Yes (goal is to eventually have in-person option as well)

## PRODUCE SAFETY RULE

# CLEANING AND SANITIZING REGIONAL WORKSHOP

January 26<sup>th</sup> - March 2<sup>nd</sup>, 2021  
Every Tuesday at 10 AM PST (1 PM EST)

*Remote Delivery, Adobe Connect Platform*

**Pilot 6-Week Workshop:** Modules will be offered over the course of 6 weeks, presented as 1.5 to 2-hour weekly sessions.

**Target Audience:** This workshop is intended for farm personnel with cleaning and sanitizing responsibilities involved in growing, harvesting, holding, or packing covered produce. This includes personnel who lead or perform cleaning and sanitizing (including monitoring and verification) activities, and supervisors or managers that oversee personnel conducting cleaning and sanitation activities.

**Registration:** Participation in this pilot is free for those in the **qualifying target audience committing to attend all 6 session AND to provide comprehensive and constructive course feedback.** There are no prerequisite requirements for attending. Attendance will be capped at 35 participants.

**Registration Link:** <https://pilot-cleaning-and-sanitization-workshop-january2021.eventbrite.com>

**Questions:** [wrcfs@oregonstate.edu](mailto:wrcfs@oregonstate.edu)

**Workshop partners:**



*Photo Credit: Oregon State University, Tiffany Woods*



*Photo Credit: Oregon State University, Kovacevic L*

### Workshop Topics

- Food Safety Basics
- Cleaning
- Sanitizing
- Regulatory Requirements
- Identification of Potential Hazards
- Establishing a Cleaning and Sanitizing Program

# Produce Safety Network

## Ag Water Workshop



### **Purpose/Objectives**

- This workshop will promote greater understanding of agriculture water. The content covers sampling and results, assessing water systems for contamination sources, identification of water distribution and connection equipment, water treatment equipment options, and assessment resources for determination of water quality.

### **Audience**

- Growers
- Regulatory staff and other state officials that will be governing agricultural water and produce;

# Produce Safety Network

## Ag Water Workshop



### Collaborators for Pilot

- North Carolina Department of Agriculture and Consumer Services Produce Safety Program
- Industry Associations (United Fresh; Produce Marketing Association; National Farmers Union)
- Cooperative Extension (NC State Extension)

### Previous and Planned Offerings

- Still in development. Potential Pilot in Q4FY2020 based on COVID-19 pandemic.

**Virtual:** No. This will be a in-person workshop.

# Produce Safety Network Systems Thinking Workshop



## Purpose

### Phase 1

Identify relevant PSR provisions, understand underlying science, and systematically recognize the public health risk associated with on-farm findings.

### Phase 2

Write observations and discuss on-Farm Findings with Growers.

### Phase 3

Implementation and Enforcement.

# Produce Safety Network Systems Thinking Workshop



## **Audience**

- Federal and state regulators that conduct on-farm produce safety inspections

## **Previous and Planned Offerings**

- Pilots (2) were completed in Spring 2020
- Late January early February internal training to PSN
- Dates (within 2021) yet to be determined for rollout to states

**Virtual:** Yes

# Proposed Traceability Rule



- Applies to persons who manufacture, process, pack or hold foods on the [Food Traceability List](#)
  - FTL includes: cucumbers, fresh herbs, leafy greens, melons, peppers, sprouts, tomatoes, tropical tree fruits, fresh-cut fruits and vegetables
  - Some exemptions
    - For example: Annual produce sales no more than \$25,000 adjusted for inflation; produce on the RCR list; farms selling food directly to consumers; others...
- Public comment period extended to February 22, 2021
- For more information see:
  - [FDA Proposed Traceability Rule](#)
  - [Who is subject to the rule?](#)
  - [Exemptions At-A-Glance](#)
  - [Recently released FAQs](#)



# RFI on Expansion of the Rarely Consumed Raw List for Uncommonly Consumed Produce



## Criteria for RCR

- Commodity is consumed uncooked by less than 0.1 percent of the US population.
- Commodity is not cooked by the consumer on less than 0.1 percent of eating occasions.
- At least 1 percent of the weighted number of survey respondents reported consuming the commodity in any form to provide a reasonable representation of how that commodity is consumed by U.S. consumers.

## Issue

Several commodities satisfied the first two criteria, but data did not demonstrate consumption of the commodity in any form by at least 1 percent of survey respondents. These are referred to in the RFI as “produce commodities with low reported consumption.”

# Other Relevant Announcements



- May, 2020- FDA Provides Flexibility to Farms Regarding Eligibility for the Qualified Exemption Under the Produce Safety Rule during the COVID 19 public health emergency.
- July 30, 2020- FDA Announces New Protocol for the Development and Registration of Treatment for Preharvest Agricultural Water
- Employee Health and Food Safety Checklist for Human and Animal Food Operations During the COVID-19 Pandemic

# Subpart E – Current status



- FDA is working on a rulemaking to propose an approach that offers flexibility and addresses the practical challenges of implementing some of the agricultural water requirements across the diversity in farm types, water sources, and water uses.

## In the meantime...

- FDA encourages farms to use good agricultural practices to maintain and protect the quality of water sources.
- Farms currently testing their water may choose to continue with their current water testing programs, and farms that are not currently testing their water may choose to begin doing so.

**Produce remains subject to the other provisions of the Produce Safety Rule (as applicable) and the adulteration provisions of the Federal Food, Drug and Cosmetic Act (FD&C Act).**



# Thank you!

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