Fresh Produce Branch and Produce Safety Network Update

NECAFS Annual Meeting
February 2021
Technical Assistance

What happens with the data?

Technical Assistance Network

Produce Safety Network

Regulator TAN

FDA

Individual Response

Fact Sheets

Guidance

Workshops
Technical Assistance
What happens with the data?

• Ag Water (Subpart E)
• BSAAOos (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 BSAAO 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 RULE

BIOLOGICAL SOIL AMENDMENTS OF ANIMAL ORIGIN WORKSHOP

December 15th - 17th, 2020
12:30-4:30 pm ET each day
Virtual workshop

Zoom registration link: https://ufl.zoom.us/meeting/register/tJrdQ5ogfToyEj9xuxa67-H71sZ0pdZJWaiLbRJ
Registration questions: taylorlangford@ufl.edu

Description: The training will cover best practices of composting within the context of the Produce Safety rule, with perspectives from industry, cooperative extension, and regulatory agencies. It will include an overview on the Produce Safety rule and how to understand the current regulatory framework and requirements associated with the use of Biological Soil Amendments of Animal Origin (BSAAO) for covered produce on covered farms. The intent is to help regulated growers understand how to comply with the current requirements, provide an update on the status of BSAAO Risk Assessment; associated research, and discuss what it means for the possible future of Subpart F provisions for the use of untreated BSAAO on covered farms.

Target Audience: Florida Growers, Cooperative Extension, Composting and other BSAAO industry members (Audience will be limited to 25 Participants)

Registration: The training will be free to all participants

Presented by: U.S. Food and Drug Administration (FDA), Florida Department of Agriculture and Consumer Services (FDACS), University of Florida / IFAS Extension (UF/IFAS), Florida Organic Growers (FOG), National Farmers Union (NFU), Produce Marketing Association (PMA)

Funding Statement: Funding provided through the Department of Health and Human Services Food and Drug Administration (Grant Number 5U18FD005605-05) titled “Standards for Growing Handling of Produce for Human Consumption in Florida in the Southeast Region through Adoption of a Systems Approach and Stakeholder Engagement Framework.”

Topics Covered:
- Overview of FSMA Subpart F- BSAAO
- Basics of Composting
- Compost Best Practices/Compost Micro 101/ Biosolids
- Virtual- Compost Activity
- Academic Research Update
- Updates on BSAAO Risk Assessment Activities
- Virtual Farm Visits- Regulatory and Risk Assessment Approach
- Industry Perspective: What’s Going On?
- FDA Inspectional Approach
- State Regulatory Considerations

www.fda.gov November 2020
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 26th - March 2nd, 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-sanitation-workshop-january-2021.eventbrite.com

Questions: wrcefs@oregonstate.edu

Workshop partners:

FDA
National Pork Federation
OMA
United Fresh
WRC
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


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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