



# Community Alliance with Family Farmers

## Principal Obligations of FSMA Fully Covered Farms Part 1

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# Presentation Road Map

## Webinar #1—July 24th, 2017

1. Sources of contamination of food on the farm
2. Produce Rule of the Food Safety Modernization Act (FSMA)
  - What types of produce are covered
  - Which farms are:
    - Fully exempt
    - Partially exempt, “Qualified exempt,” with limited requirements
    - Covered farms and subject to all requirements
3. Timeline for compliance and enforcement

**Webinar is on-line at: <http://www.caff.org/webinars/>**

# Presentation Road Map

## **Webinar #2—Today**

Part 1: Principal obligations of fully covered farms

## **Webinar #3—Date TBD**

Part 2: Principal obligations of fully covered farms continued

Postharvest videos, factsheets, and an Updated “Farmers Guide” resource will be released this fall

In person workshop schedule updated on website:

<http://www.caff.org/food-safety-workshops/>

Today we are discussing farms that are fully subject to the FSMA Produce Rule. Farms fall into this category if:

1. The average of the most recent three years of gross sales from their farm is greater than \$500,000 (in 2011 dollars)

or

2. They sold less than \$500,000 adjusted average gross sales, but did not sell more than 50% to a qualified end user (individuals, restaurants, or local stores)

## FSMA has requirements in these categories:

- Worker Training/Qualifications
- Worker health and hygiene
- Biological Amendments of Animal Origin
- Natural resources; domesticated and wild animals
- Buildings, Equipment, Tools, and Sanitation
- Harvest & Postharvest Activities
- Recordkeeping
- Water

The topics in red will be discussed in the next webinar.

## FSMA recommendations for fully covered farms:

- Have a farm Food Safety Plan
- Conduct an operational/risk assessment
  - CAFF has templates (English & Spanish) for these on our website:  
<http://www.caff.org/programs/foodsafety/templates/>

## FSMA does NOT require a 3<sup>rd</sup> party food safety audit!

- However, distributors and other buyers can require 3<sup>rd</sup> party audits to meet their FSMA requirement to verify that all of their suppliers meet food safety standards.





# Timeline for Compliance – Fully Covered Farms

Total Farm Annual Sales	FSMA Compliance	FSMA Water Compliance <sup>1</sup>	Inspections Begin
\$500,000*+	2018	2021 <sup>1</sup>	2019
\$250,000-499,999*	2019	2022 <sup>1</sup>	2020
\$25,000-249,999*	2020	2023 <sup>1</sup>	2021
Less than \$25,000*	exempt	exempt	exempt

\*2011 dollars

<sup>1</sup>Depends on future FDA decision 8



# FSMA & Organic Certification

- Overall there is overlap between FSMA and NOP
- An organic farmer is 2/3 of the way to FSMA compliance because she is already keeping records of various farm practices.
- FSMA does not require you to do anything that would contradict National Organic Program standards. For example, FSMA says:  
*§112.84 This regulation does not require covered farms to take measures to exclude animals from outdoor growing areas, or to destroy animal habitat or otherwise clear farm borders around outdoor growing areas or drainages.*
- FSMA has major additions beyond what you are doing for NOP in these areas:
  - Worker Training, Health and Hygiene
  - Water [but this is being reviewed]

## FSMA has requirements in these categories:

- **Worker Training/Qualifications**
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# FSMA Worker Training Requirements

## FSMA Requires:

1. All farm personnel to be adequately trained upon hire and at least once annually.
2. All farm personnel to have adequate training, education, and/or experience for their job duties.
3. Training must be done in a way that is easily understood by trainees, i.e. in their native language
4. Training must be repeated if personnel fail to meet FSMA requirements.
5. All training must be documented and include: the names of those trained, date of training, topics covered

# FSMA Worker Training Requirements

Okay, so all this training has to happen. What topics should the training cover?

Training should cover:

1. Food hygiene principles & food safety
2. Importance of personal hygiene & illness signs that may cause someone to contaminate produce or food contact surfaces
3. The standards established by the FDA in the Produce Rule that are applicable to the employee's job

Plus anyone who harvests should also be trained on:

1. When not to harvest produce because it may be contaminated (e.g. bird poop)
2. Not harvesting “dropped covered produce”
3. Inspecting harvest containers to make sure they're clean & not a source of contamination.
4. Correcting problems during harvest or reporting them to a supervisor.



# FSMA Worker Training Requirements

## FSMA Requires:

At least one responsible party or supervisor on the farm must attend an FDA-approved training. Currently there is only one approved training being offered by the Produce Safety Alliance and collaborating organizations across the country. There will most likely be a fee to take this training. This is a one-time requirement, but the certificate stays with the person trained, not the farm.

<https://producesafetyalliance.cornell.edu/training/grower-training-courses/upcoming-grower-trainings>

14 PSA Grower trainings scheduled in California this winter (as of 10/16).

This training consists of 8 hours of power point and you receive a binder that contains the power point and additional material. You also receive a certificate that the person will need to prove that they took the training

# FSMA Worker Training Requirements

At least 1 supervisor or responsible party goes to PSA training.

Employees are trained at least once a year on all applicable topics.

Record of each employee being trained is documented.

## FSMA has requirements in these categories:

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# FSMA Worker Health & Hygiene Requirements

Subpart D §112.31-33

## FSMA Requires:

1. Preventing sick workers from contaminating produce or food contact surfaces by taking 2 measures:
  - Exclude sick workers from any tasks/areas where they may contaminate produce
  - Train workers to notify supervisors if they have a health condition that may cause contamination.

Even if the worker does not report being sick, it is the employer's responsibility to exclude him from produce contact areas.





Subpart D §112.31-33

## 2. FSMA Requires workers to follow these hygienic practices:

- Maintain personal cleanliness
- Avoid contact with non-working animals
- Minimize contamination from working animals
- If using gloves, maintain them in a sanitary state or replace them
- Remove or cover hand jewelry (except wedding bands)
- Do not eat, chew gum, or use tobacco in produce areas
- Wash hands with soap and water and dry hands with single-use items:
  - Before starting work
  - Before putting on gloves
  - After using toilet
  - Upon return to work after breaks
  - After touching animals or manure
  - After eating or smoking
- Notify supervisor if they are ill

# FSMA Worker Health & Hygiene Requirements

## FSMA Requires:

3. Visitors to the farm must be informed of the farm's policies to prevent contamination of produce by people
  - What areas they can visit on the farm
  - That they shouldn't visit if they're sick
  - Know why, when, where, & how to wash their hands
  - Must keep pets (except service animals) at home
4. Visitors must have access to toilet and hand washing facilities and should be informed of their location when they arrive

§112.129(a), §112.130(b)



## 5. FSMA Requires Wash station to have:

- Water\*
- Single use paper towels
- Liquid soap
- Grey water catchment
- Closed towel disposal

Hand sanitizer gels cannot be used as a replacement for washing hands with soap and water. § 112.130(d)



\*water must test 0 for presence of generic *E. coli* per FSMA § 112.44a

## 6. FSMA Requires:

- Toilet facilities must be readily accessible on all parts of the farm.
- Toilet facilities must:
  - Not contaminate any part of the farm
  - Be cleaned at a necessary frequency
  - Provide for sanitary disposal of waste and toilet paper
  - Have a hand washing station close to the toilet
- Sewage:
  - Must be disposed through sewage or septic systems or other adequate means
  - Systems must be maintained to prevent contamination of farm
  - Leaks must be dealt with in a way that minimizes contamination of farm
  - After significant natural events (flooding, earthquake) systems should be checked to confirm the system is not causing contamination.



§112.129, §112.131



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# Buildings, Equipment, Tools, and Sanitation

## FSMA requires:

We already covered some of this topic in the earlier discussion on toilet and hand washing requirements

- Must use equipment & tools of adequate design, store them properly, maintain clean & when necessary sanitize
- Seams on food contact surfaces must be smoothly bonded
- If pH meters/strips, thermometers, etc. are used they must be working properly
- Buildings must provide suitable conditions & drainage to reduce contamination of produce.
- Must take reasonable measures to prevent contamination by domesticated animals in fully enclosed buildings.



# Buildings, Equipment, Tools, and Sanitation

## FSMA cont.

- Pest control:
  - Fully enclosed building: must take measures to exclude pests
  - Partially-enclosed building: take measures to prevent pests from being established
- Trash must be contained and disposed of so that it does not contaminate produce.
- Plumbing requirements: water system must be of adequate size & design to distribute water, properly dispose of liquid waste, avoid being a source of contamination with produce, and not allow contaminated water to backflow into water used for covered activities (hand & produce washing, etc)

§112.128, §112.132-34



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# Harvest

## **FSMA requires that you:**

- Take all measures reasonably necessary to identify & not harvest produce that is reasonably likely to be contaminated.

Example: produce has feces on it

- Handle harvested produce to minimize contact of cut produce surfaces with soil.
- Do not harvest *dropped produce*.

*Dropped produce is produce that falls to the ground prior to harvest and is not a crop that normally grows on the ground/underground (e.g. melons) or is intentionally dropped on the ground during harvest (e.g. almonds).*

- Food packaging materials must be unlikely to support the growth of bacteria either by being new OR cleaned adequately.

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## FSMA Recordkeeping Requirements for: Personnel Training, worker health & hygiene, buildings, equipment, and harvest

Topic	Recordkeeping requirements	Reviewed & Signed by Supervisor*
Personnel Training /Worker Health & Hygiene §112.30	Record of personnel training that includes date of training, topics covered (§112.22), & name + signature of trainee.	Yes
Personnel Training §112.22	PSA Certificate for at least 1 current owner or employee.	No
Buildings, Tools, Equipment, & Sanitation §112.140	Record of cleaning (and sanitizing if necessary) equipment used in harvesting, packing, or holding activities. Toilet cleaning records.	Yes
Harvest (traceability)	Record of one step back and one step forward for all covered crops.	No

\*If the supervisor is making the record they don't need to be signed & dated a 2nd time.

# FSMA Recordkeeping Requirements

An existing record does not need to be duplicated if it already exists for organic certification or some other purpose and it has all the required details for food safety documentation.

Legible records must be provided within 24 hours if the FDA requests them.

Records can be stored on-site or off-site as long as they can be provided within 24 hours of a request.

Records must be kept for at least 2 years after their date of creation.

Records must be kept as originals, true copies, or electronic records.

# Fully Covered Farms

## Key points:

1. At least one supervisor or responsible party from the farm needs to attend a Produce Safety Alliance (PSA) Grower Training and receive the certificate
2. Farms will need to evaluate what they are currently doing and add in any practices and/or records they will need to to be in compliance with FSMA
3. We will cover water and manure in the next webinar—both are being reviewed by the FDA as more research is done. For now, farms can use the NOP interval for time between manure applications and harvest, and they should just continue testing their water the same way they have previously.



# Questions?

