



On-Farm Food Safety with GAPs and FSMA

Principles of Good Agricultural Practices (GAPs)

1. Prevent microbial contamination
2. Start program of GAPs
3. Biological Soil Amendments
4. Water
5. Animal manure
6. Worker hygiene/sanitation
7. Follow all applicable laws
8. Traceback/recordkeeping/documentation

Food Safety Modernization Act (FSMA) and the Produce Safety Rule

Key components:

1. Preventive Controls
 - Food facilities are required to evaluate the hazards in their operations, implement and monitor effective measures to prevent contamination, and have a plan in place to take any corrective actions when necessary
2. Inspection and Compliance
 - The industry will be held accountable for their responsibility to produce safe products through FDA inspection
3. Imported Food Safety
 - The FDA will work with food importers to ensure that foods coming into the US are safe and requires certification, based on risk criteria, that the imports are in compliance with food safety regulations
 - The FDA has the authority to refuse admission of imported food if the foreign facility or country refuses to allow an FDA inspection
4. Response
 - For the first time, FDA has mandatory recall authority for all food products
 - Other new FDA authorities: expanded administrative detention of products that are potentially in violation of the law and suspension of a food facility's registration
5. Enhanced Partnerships
 - Recognizes the importance of strengthening existing collaboration among all food safety agencies—U.S. federal, state, local, territorial, tribal and foreign—to achieve our public health goals

The FSMA Produce Safety Rule

1. Agriculture Water
2. Biological Soil Amendments
3. Sprouts
4. Domesticated and Wild Animals
5. Worker Training and Health and Hygiene
6. Equipment, Tools and Buildings

For more information:

UNL GAPs Page

- <http://cropwatch.unl.edu/gaps>

Impacts of the Food Safety Modernization Act on Diversified Organic Vegetable Farms

- <http://articles.extension.org/pages/73471/impacts-of-the-food-safety-modernization-act-on-diversified-organic-vegetable-farms>

National Good Agricultural Practices Program – Educational Materials

- <http://gaps.cornell.edu/educational-materials>

Standards for Produce Safety: Coverage and Exemptions/Exclusions Flowchart

- <http://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM472499.pdf>

FSMA Final Rule on Produce Safety

- <http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334114.htm>

Resources for Produce Farmers (*Updated 7/13/15*)

- <http://www.fda.gov/downloads/food/guidanceregulation/fsma/ucm360295.pdf>

Easy to Read PSR information

- <http://sustainableagriculture.net/blog/produce-rule-analysis-part-1/>
- <http://sustainableagriculture.net/blog/produce-rule-analysis-part-2/>

FSMA and PSR Guidance from the Produce Safety Alliance

- <http://producesafetyalliance.cornell.edu/food-safety-modernization-act>
- <http://producesafetyalliance.cornell.edu/food-safety-modernization-act/produce-safety-rule>

Connie Fisk, PhD

Extension Educator – Regional Food Systems

Nebraska Extension

Covering Cass, Dodge, Douglas, Lancaster, Otoe, Sarpy, Saunders, and Washington Counties

Nebraska Extension in Cass County

8400 144th Street Suite 100

Weeping Water, NE 68463-1932

Office: 402-267-2205

connie.fisk@unl.edu

Follow me on Twitter: @connie_fisk