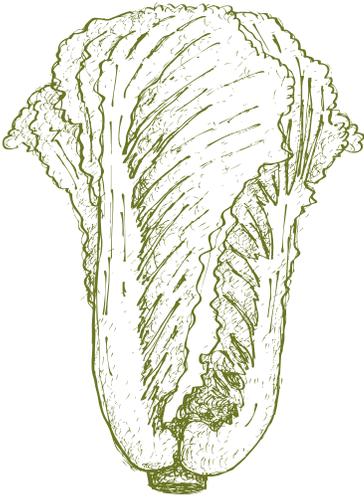


WHICH FOOD SAFETY TRAININGS ARE RIGHT FOR YOUR FARM OR BUSINESS?



Whatever kind of farm or food business you operate, minimizing food borne illness risk for the people consuming your products begins with training; if workers and supervisors don't have a basic understanding of how those products can become contaminated by pathogens, toxins, or dangerous non-food objects, they won't do a good job preventing those hazards from happening. That's why all private and government food safety assurance programs in food production and produce farming include minimum knowledge requirements for workers and supervisors.

The federal **Food Safety Modernization Act (FSMA)** adds another layer to your farm or food business' decisions about food safety training. For operations covered by FSMA, the law imposes minimum training requirements for workers and supervisors. Even if you're not covered by FSMA, there may be state or local public health rules on food safety training that you need to comply with.

Produce Safety Rule (PSR)

FSMA's Standards for the Growing, Harvesting, Packing, and Holding of Produce (the Produce Safety Rule, or PSR) set forth standards for growing, harvesting, packing, and holding of produce. If your business grows, harvests, packs, or stores fruits or vegetables you may be affected by the Produce Safety Rule.



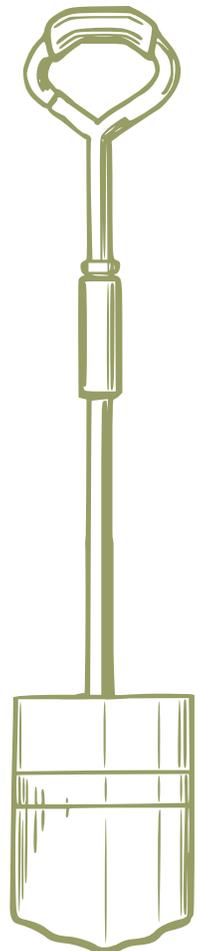
Not sure if the PSR applies to your business? Use this interactive flowchart to find out: carolinafarmstewards.org/interactive-fsma-produce-rule-flowchart/

Preventive Controls Rule (PCR)

FSMA's Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food (the Preventive Controls Rule or PCR) sets requirements for facilities that manufacture, process, pack, or hold human food. If you process, manufacture, pack, or hold (store) human food, you may be affected by the PCR.



Not sure if the PCR applies to your business? Use this interactive flowchart to find out: carolinafarmstewards.org/interactive-guide-to-the-fsma-for-local-food-businesses-farms/



Training for Produce Growers

FSMA's Produce Safety Rule (PSR) sets forth standards for growing, harvesting, packing, and holding of produce. Retailers of produce for fresh consumption increasingly require every link in their produce supply chain to demonstrate food safety competence, all the way back to Good Agricultural Practices (GAP) on the farm. Alongside this market pressure for GAP training, the PSR requires some produce farms to provide training for supervisors that meets certain minimum requirements.

IF YOUR OPERATION IS COVERED BY THE PRODUCE SAFETY RULE

The law requires that at least one manager on your farm take a **one-time food safety training** that is "equivalent" to a "standardized curriculum recognized as adequate" by the FDA. So far, the FDA has only approved one curriculum as 'adequate,' the **Produce Safety Alliance grower training** administered by the Produce Safety Alliance (PSA) and Cornell University. Other training programs may achieve FDA recognition in the future.

The PSA curriculum is a standardized training that covers the specific requirements of the Produce Safety Rule, in addition to GAPs. **The PSA maintains an updated list of trainings across the country.** The PSA can be delivered in a classroom or online and satisfies most buyer-driven food safety approval schemes.

 **ONLINE AND CLASSROOM DELIVERY OPTIONS**

 **COVERS PSR REQUIREMENTS RELATED TO HYGIENE, SANITATION, TOOLS, EQUIPMENT, BUILDINGS, ANIMALS, ETC.**

 **FIND UPCOMING TRAININGS AT PRODUCESAFETYALLIANCE.CORNELL.EDU**

IF YOUR PRODUCE FARM IS EXEMPT FROM THE PRODUCE SAFETY RULE

You can meet most business buyers' food safety knowledge requirements by taking a **one-time, formal GAP training**; anyone else in your operation who has responsibility for your farm food safety plan also will need this training.

Farm support organizations, cooperative extension agencies, and other entities provide GAP training year-round; programs are available that are specific to regional growing conditions, different production systems, and particular crops. Training covering the Harmonized GAP (HGAP) standard of the International Fresh Produce Association provides an excellent starting point for successfully managing food safety risks on your farm. Classroom, online, and on-farm versions of HGAP training may be available, so pick the training format that works best for you and is most relevant to your farming operation.

 **ONLINE, CLASSROOM AND ON-FARM DELIVERY OPTIONS**

 **COVERS RISK ASSESSMENT FOR WATER, INPUTS, AND LAND USE, AND MINIMUM HYGIENE AND SANITATION STANDARDS**

 **FIND TRAININGS THROUGH LOCAL FARM ORGANIZATIONS AND COOPERATIVE EXTENSION**

Training for Food Businesses, Including Farm-Based Ones

The FSMA Preventive Controls Rule (PCR) establishes food safety requirements for FDA-regulated non-farm businesses that manufacture, pack, or hold foods for human consumption. If your operation manufactures, packs, or holds food (besides any produce farming activities), and more than half of your total food sales are made directly to consumers, that food-making business is most likely classified as a Retail Food Establishment (RFE.) For on-farm businesses, farm sales of raw produce, proteins, and pulses are included in the operation's tally of its total food sales. RFEs are not covered by FSMA but may be regulated by local or state public health agencies, including minimum training requirements.



Most other non-restaurant food businesses (including farm-based food businesses) have to register with the FDA as facilities, and the PCR governs registered facilities. The rule has two main components:

- **Good Manufacturing Practices (GMPs)** that regulate sanitary operations in making, packing, and holding foods
- **Hazard Analysis and Risk-Based Preventive Controls and Supply-Chain Programs (HARPC/SCP)**

Note: For a farm operation that includes a registered on-farm food facility, the PCR only applies to the food facility, not any farming-related activities such as growing, packing, and holding the farm's crops.

Your business is only required to comply with GMPs if it:

- ✓ has had average annual food sales less than \$1,206,405, over the last three years, or
- ✓ has fewer than 500 employees and only makes foods that FDA has determined are low risk for pathogen contamination, or
- ✓ is regulated for food safety under other federal laws, such as the rules for alcohol, supplements, fish products, and low-acid thermally processed foods.

All other registered facilities must comply with GMPs **and** HARPC/SCP.

Training for Food Businesses, Including Farm-Based Ones

IF YOU ARE ONLY SUBJECT TO GMPs

The PCR requires all your supervisors to have the “education, training, or experience (or a combination thereof) necessary to supervise the production of clean and safe food.”

The PCR does not establish any particular GMP training program as a minimum standard; however, some state public health authorities may have their own standardized training requirements.

Small business support organizations, cooperative extension agencies, and other entities provide GMP training year-round, many of which are delivered online. Programs are also available that are specific to particular food-making processes.

-  **ONLINE, CLASSROOM/TEACHING KITCHEN DELIVERY OPTIONS**
-  **COVERS GMPs RELATED TO HYGIENE, SANITATION, FACILITIES, EQUIPMENT, UTENSILS, STORAGE, AND QUALITY ASSURANCE**
-  **FIND TRAININGS THROUGH LOCAL FOOD BUSINESS SUPPORT ORGANIZATIONS AND COOPERATIVE EXTENSION**

IF YOU ARE ALSO SUBJECT TO HARPC AND SCP

The person in charge of the food safety plan in your facility must meet the PCR criteria for being a ‘preventive controls qualified individual’ (PCQI) by either:

- attending a one-time training “equivalent” to a “standardized curriculum recognized as adequate by FDA”; or
- having sufficient job experience to develop and apply a food safety system.

The only curriculum that FDA has approved as ‘adequate’ is the two-and-a-half-day PCQI training developed by the Food Safety Preventive Controls Alliance (FSPCA), run by the Illinois Institute of Technology. The FSPCA maintains an updated list of trainings across the country.

-  **ONLINE AND CLASSROOM DELIVERY OPTIONS**
-  **COVERS HAZARD ANALYSIS AND RISK-BASED PREVENTIVE CONTROLS**
-  **FIND UPCOMING TRAININGS AT IFSH.IIT.EDU/FSPCA**



For more food safety resources, visit:
CFSA FSMA + Food Safety Resource Hub: carolinafarmstewards.org/fsma-food-safety-resource-hub/
NFU Food Safety Collaborative Website: localfoodsafety.org