



Food Safety Modernization Act

FSMA—Growing Training Classes

Although the FSMA water testing rules are on hold, the other provisions in the Produce Safety Rule are going into effect. The Rule establishes science-based minimum standards for the safe growing, harvesting, packing, and holding of fruits and vegetables grown for human consumption.

The first compliance dates for the Produce Safety Rule requirements begin in January 2018 for farms that produce Raw Agricultural Commodities (e.g., onions, carrots, melons, blueberries) and have more \$500,000 in annual produce sales.

To determine if your farm is covered by the Produce Safety Rule and your target compliance dates, complete this self-guided decision tool provided by the University of Idaho https://uidaho.co1.qualtrics.com/jfe/form/SV_8D1ucSIEeq749AF.

FSMA Training:

The Produce Safety Rule requires that one representative from each covered farm receive training accredited by the FDA. Currently, Produce Safety Alliance (PSA) trainings are the only standardized national training program approved by FDA.

A Grower Training Class will be offered in Hermiston on November 14.

November 14; 8 AM—5 PM: Eastern Oregon Trade & Event Center, 1705 E. Airport Road Hermiston, OR 97838 Register: https://apps.ideal-logic.com/osuextension?key=F3T9-25VWY_K9KH-5PTF_e69240be. You may also register and mail a check for \$25, payable to OSU with FSMA on the memo line, to Malheur County Extension, 710 SW 5th Ave., Ontario, OR 97914 Seating is limited to 50 people,

For more information contact: Sue Davis, ODA, sdavis@oda.state.or.us 503-807-5864 or Stuart Reitz, OSU Malheur County Extension, stuart.reitz@oregonstate.edu. 541-881-1417.

These are national standards, so trainings can be done in either Oregon, Washington or anywhere else you wish to attend a class.

Oregon FSMA information: <http://www.oregon.gov/ODA/agriculture/Pages/FSMA.aspx>

Washington FSMA information: <https://agr.wa.gov/FoodAnimal/ProduceSafety/>

Produce Safety Alliance information, including comprehensive list of training classes: <https://producesafetyalliance.cornell.edu/food-safety-modernization-act>

FDA Information: <https://www.fda.gov/Food/GuidanceRegulation/FSMA/default.htm>

Registration for the Hermiston Training is \$25. Lunch, refreshments, course materials (Training manual—printed and electronic versions) and certificates are included with registration. The costs associated with manuals and certificates are sponsored in full by grants to ODA and ISDA from the Food & Drug Administration (FDA).

PSA Grower Training Course will cover:

- ⇒ Introduction to Produce Safety
- ⇒ Worker Health, Hygiene, and Training
- ⇒ Soil Amendments
- ⇒ Wildlife, Domesticated Animals, and Land Use
- ⇒ Agricultural Water
- ⇒ Postharvest Handling and Sanitation
- ⇒ How to Develop a Farm Food Safety Plan

In addition to learning about produce safety best practices, key parts of the FSMA Produce Safety Rule requirements are outlined within each module. There will be time for questions and discussion, so participants should come prepared to share their experiences and produce safety questions.

Benefits of Attending the Course

The course will provide a foundation of Good Agricultural Practices (GAPs) and co-management information, FSMA Produce Safety Rule requirements, and details on how to develop a farm food safety plan. Individuals who participate in this course are expected to gain a basic understanding of:

- ⇒ Microorganisms relevant to produce safety and where they may be found on the farm
- ⇒ How to identify microbial risks, practices that reduce risks, and how to begin implementing produce safety practices on the farm
- ⇒ Parts of a farm food safety plan and how to begin writing one
- ⇒ Requirements in the FSMA Produce Safety Rule and how to meet them.

After attending the entire course, participants will be eligible to receive a certificate from the Association of Food and Drug Officials (AFDO) that verifies they have completed the training course. To receive an AFDO certificate, a participant must be present for the entire training and submit the appropriate paperwork to their trainer at the end of the course.