

COVERED PRODUCE INCLUDES THE FOLLOWING EXAMPLES:

- 1) almonds, apples, apricots, apriums, Artichokes-globe-type, Asian pears, avocados, babacos, bananas, Belgian endive, blackberries, blueberries, boysenberries, brazil nuts, broad beans, broccoli, Brussels sprouts, burdock, cabbages, Chinese cabbages, cantaloupes, carambolas, carrots, cauliflower, celeriac, celery, chayote fruit, cherries (sweet), chestnuts, chicory, citrus, cowpea beans, cress-garden, cucumbers, curly endive, currants, dandelion leaves, fennel-Florence, garlic, genip, gooseberries, grapes, green beans, guava, herbs, honeydew, huckleberries, Jerusalem artichokes, kale, kiwifruit, kohlrabi, kumquats, leek, lettuce, lychees, macadamia nuts, mangos, other melons, mulberries, mushrooms, mustard greens, nectarines, onions, papayas, parsnips, passion fruit, peaches, pears, peas, peas-pigeon, peppers, pine nuts, pineapple, plantains, plums, plumcots, quince, radishes, raspberries, rhubarb, rutabagas, scallions, shallots, snow peas, sourop, spinach, sprouts, strawberries, summer squash, sweetsop, Swiss chard, taro, tomatoes, turmeric, turnips, walnuts, watercress, watermelons and yams
- 2) Mixes of intact fruits and vegetables (such as fruit baskets)

PRODUCE THAT IS NOT COVERED BY THE PRODUCE RULE:

- 1) 'Rarely consumed raw' produce: asparagus; beans, black; beans, great Northern; beans, kidney; beans, lima; beans, navy; beans, pinto; beets, garden; beets, sugar; cashews; cherries, sour; chickpeas, cocoa beans; coffee beans; collards; corn, sweet; cranberries; dates; eggplants; figs; ginger; hazelnuts; horseradish; lentils; okra; peanuts; pecans; peppermint; potatoes; pumpkins; squash, winter; sweet potatoes; and water chestnuts
- 2) Produce that is produced by an individual for personal consumption or produced for consumption on the farm or another farm under the same management
- 3) Produce that is not a raw agricultural commodity



WHAT IS THE PRODUCE RULE?

The FDA Food Safety Modernization Act (FSMA) Produce Safety rule is now final, and the earliest compliance dates for some farms begin one year after the effective date of the final rule. The rule establishes, for the first time, science-based minimum standards for the safe growing, harvesting, packing, and holding of fruits and vegetables grown for human consumption. This final rule will support the FDA's efforts to act quickly in response to food-related emergencies and will help the FDA to use its inspectional resources more efficiently.

The definition of "farm" and related terms were revised in the final Preventive Controls for Human Foods Rule, and the same definition of those terms are used in this rule to establish produce standards. Operations whose only activities are within the farm definition are not required to register with FDA as food facilities and thus are not subject to the preventive controls regulations. The standards of FSMA are based on a foundation of Good Agricultural Practices (GAP). The rule is divided into several parts.

FSMA 7 KEY REQUIREMENTS



1

AGRICULTURAL WATER:

Farmers would ensure that water that is intended or likely to contact produce or food-contact surfaces is safe and of adequate sanitary quality, with inspection and periodic testing requirements.



2

BIOLOGICAL SOIL AMENDMENTS OF ANIMAL ORIGIN:

The rule specifies types of treatment, methods of application, and time intervals between application of certain soil amendments — including manure and composted manure — and crop harvest.



3

DOMESTICATED & WILD ANIMALS:

With respect to domesticated animals, certain measures, such as waiting periods between grazing and crop harvest, if there is a reasonable probability of contamination. Farmers must monitor for wildlife intrusion and not harvest produce visibly contaminated with animal feces.



4

TRAINING:

Training for supervisors and farm personnel who handle produce covered by the rule.



5

HEALTH AND HYGIENE:

Farm personnel have to follow hygienic practices, including hand washing, not working when sick, and maintaining personal cleanliness.



6

EQUIPMENT, TOOLS, AND BUILDINGS:

Requirements for equipment and tools that come into contact with produce, as well as for buildings and other facilities.



7

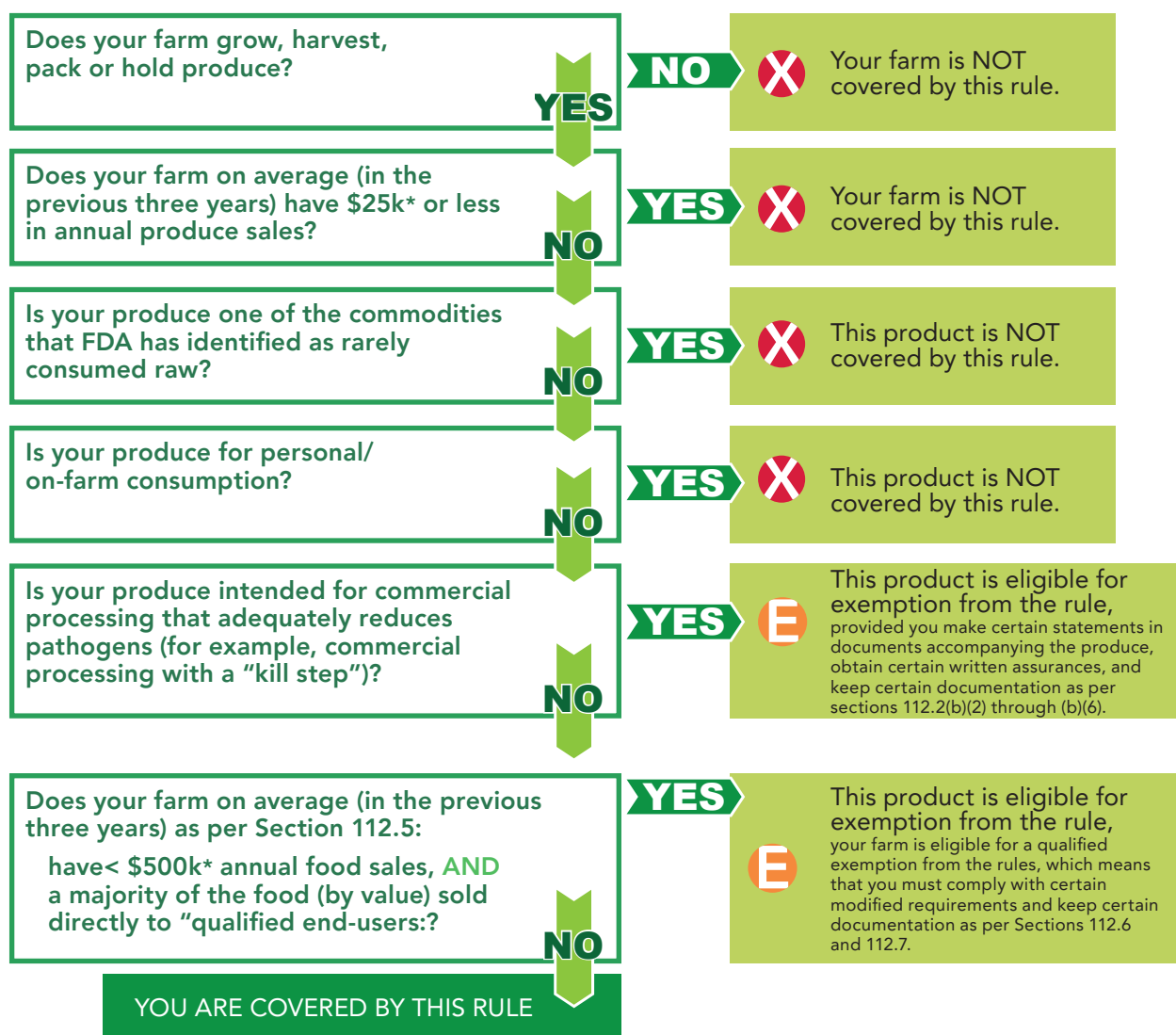
SPROUTS:

Separate standards for sprout production, including treatment of seed before sprouting and testing of spent irrigation water for pathogens.



HOW DOES THE RULE APPLY TO YOU?

If you grow, harvest, pack, or hold produce, you may be subject to part or all of the Produce Rule. Check out this chart to see how the rule applies to you.



CLARIFICATION OF COMPLIANCE DATES

	SPROUTS	MOST PRODUCE	WATER **	QUALIFIED EXEMPTION LABELING REQUIREMENT	RETENTION OF RECORDS SUPPORTING A QUALIFIED EXEMPTION
BUSINESS SIZE					
ALL OTHER BUSINESSES (>\$500K)*	1/26/17	1/26/18	1/26/22	1/1/2020	1/26/16
SMALL BUSINESSES (>\$250K-500K)*	1/26/18	1/28/19	1/26/23	1/1/2020	1/26/16
VERY SMALL BUSINESSES (>\$25K-250K)*	1/28/19	1/27/20	1/26/24	1/1/2020	1/26/16

*Sales are adjusted for inflation annually. **Track changes to water compliance rule at www.fds.gov/fsma.

FOR ADDITIONAL RESOURCES, TOOLS, & INFORMATION

- **FDA'S FOOD SAFETY MODERNIZATION ACT**
www.fda.gov/FSMA
- **USDA**
www.ams.usda.gov/services/auditing/gap-ghd
- **PRODUCE SAFETY ALLIANCE**
www.producesafetyalliance.cornell.edu
- **NATIONAL SUSTAINABLE AGRICULTURE COALITION**
www.sustainableagriculture.net
- **NATIONAL GOOD FOOD NETWORK**
ngfn.org/resources
- **ILLINOIS EXTENSION**
web.extension.illinois.edu/smallfarm/foodsafety.html
- **FAMILY FARMED**
onfarmfoodsafety.org
- **SAFE QUALITY FOOD INSTITUTE**
www.sqfi.com/suppliers/fsma-resources-page
- **NORTH CENTRAL SARE**
www.northcentralsare.org



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