

# Food Safety Modernization Act

## Produce Rule



**The Future of  
Produce Safety  
Begins with You**

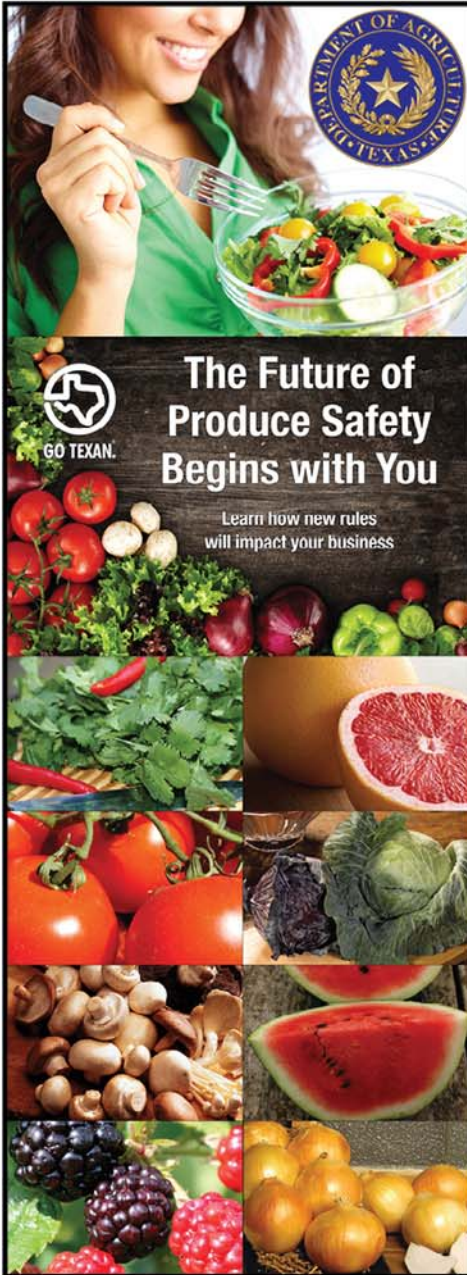
Learn how new rules  
will impact your business



**COMMISSIONER  
SID MILLER**

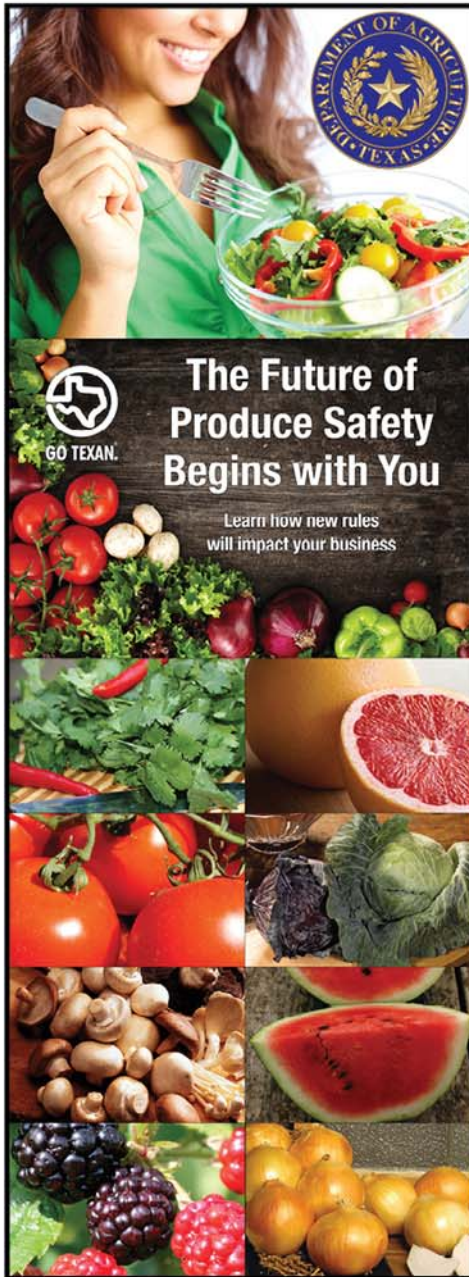
**TEXAS AGRICULTURE  
*Matters!***

**TEXAS DEPARTMENT OF AGRICULTURE ★ COMMISSIONER SID MILLER**



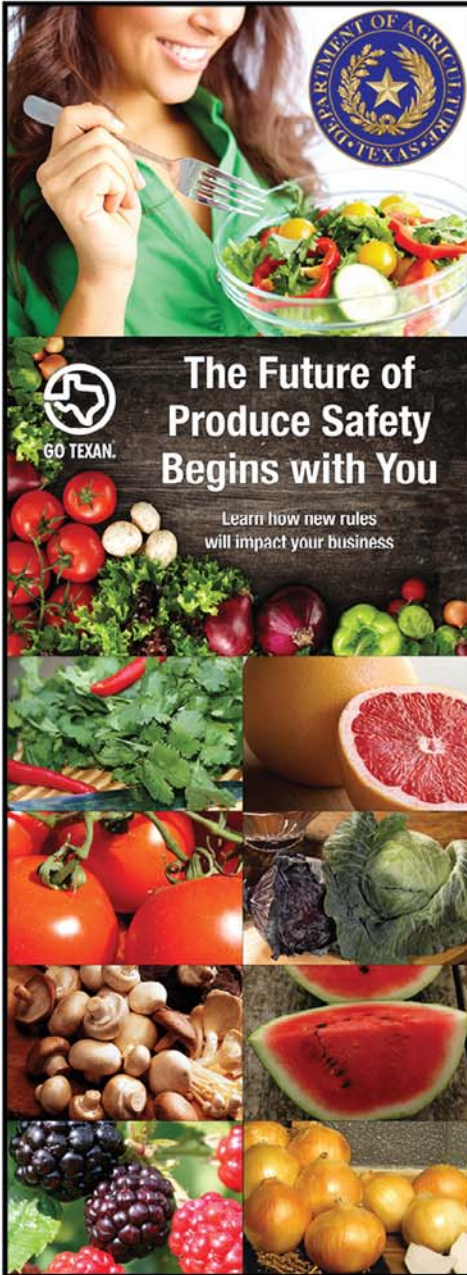
# Produce Safety Rule

- Background
- Public Health Impact
- Texas Department of Agriculture Role
- Coverage of Rule
- Products not covered
- Standard for Produce Safety
- Education
- Registration



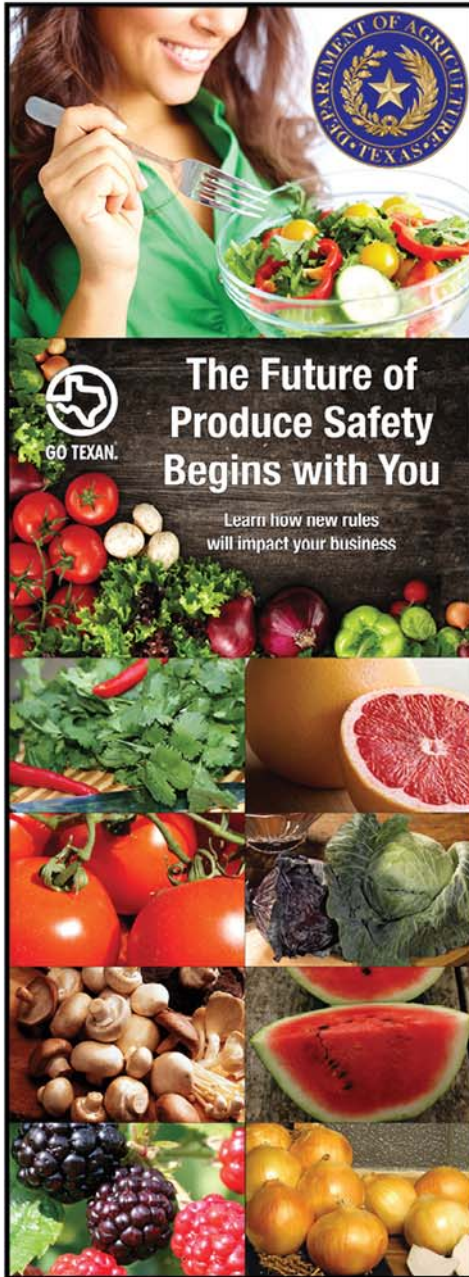
# Background

- Food Safety Modernization Act 2011
- FDA issued proposed rule on Jan. 16, 2013.
- FDA issued supplemental notice of proposed rulemaking on Sept. 29, 2014.
- Final comment period closed on December 15, 2014.
- Differences between GAP



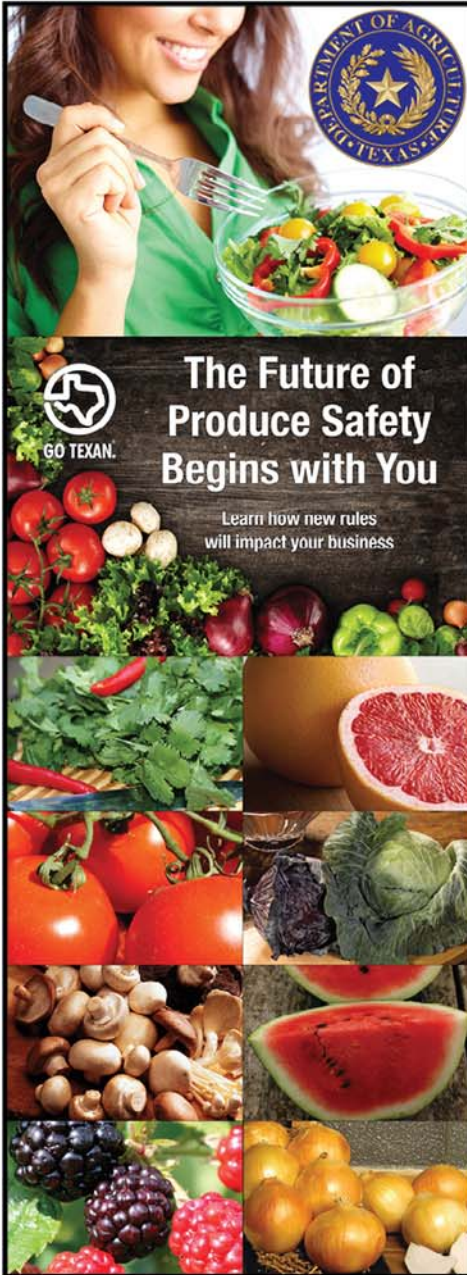
# Public Health Impact

- Expected decrease in illness from microbial contamination of produce (RIA)
  - 362,059 illnesses per year
  - Valued at \$976 million per year
- FDA outbreak surveillance data from 1996-2014 for produce-related outbreaks (QAR)
  - 173 outbreaks
  - 17,226 illnesses
  - 68 deaths



# Texas Department of Agriculture Role

- FDA Cooperative Agreement
- Education
- On Farm reviews
- New Program at TDA – Staff in Austin and 8 regional Produce Safety Outreach Specialist
- Visit [www.texasagriculture.gov](http://www.texasagriculture.gov)



# Coverage of Rule

## Covers

- Domestic and imported produce
- Produce for human consumption

## Does not cover

- Produce for personal or on-farm consumption
- Produce not a “raw agricultural commodity”
- Certain specified produce rarely consumed raw
- Farms with produce sales of  $\leq$  \$25,000 per year

## Eligible for exemption (with modified requirements)

- Produce that will receive commercial processing (“kill-step” or other process that adequately minimizes hazards)
- Qualified exemption



# Products NOT Covered by Produce Rule

- Manufacturing/processing that goes beyond activities within the farm definition
- Examples include:
  - Pitting dried plums, chopping herbs
  - Making snack chips from legumes
  - Roasting peanuts or tree nuts





# Standard for Produce Safety

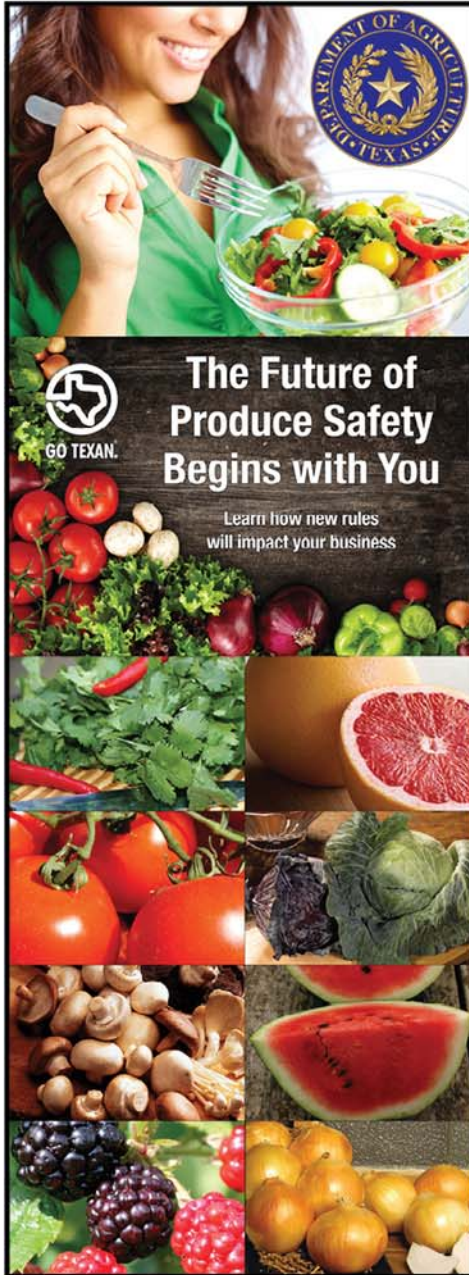
Focus on conditions and practices identified as potential contributing factors for microbial contamination

- Agricultural water
- Biological soil amendments of animal origin
- Worker health and hygiene
- Equipment, tools, buildings and sanitation
- Domesticated and wild animals
- Growing, harvesting, packing and holding activities
- Sprouts requirements



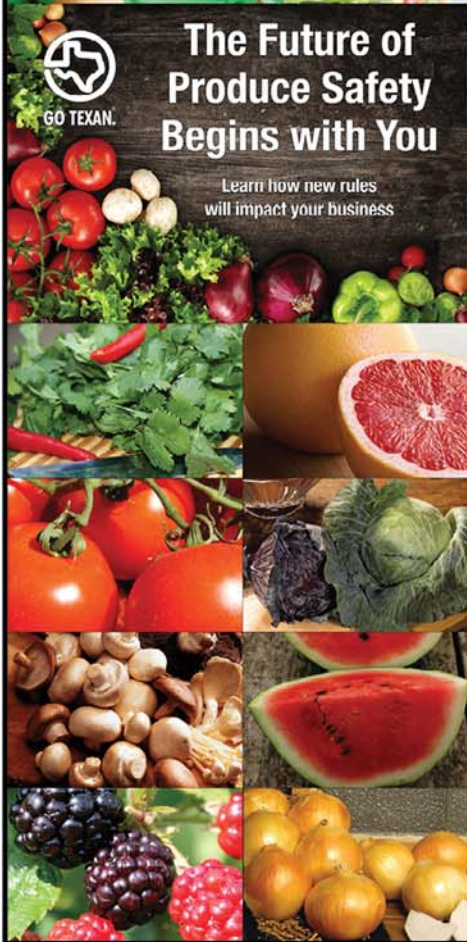
# Education and Outreach

- Education first
- Produce Safety Alliance
- Partnerships with University of Houston
- Partnership with Texas AgriLife



# TDA Farm Inventory Survey

- Completing the farm inventory survey is part of the produce rule
- TDA can share information about education and training opportunities
- TDA can share updates to the Food Safety Modernization Act – Produce Rule
- TDA can share information on what is going on around the country that may have an impact on your farm
- Completing the survey does not mean you are not exempt



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