



NMMDA

New Mexico Department of Agriculture

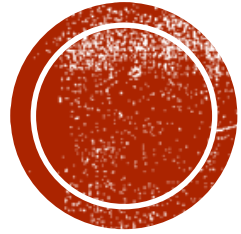
**PRESENTED BY
MATTHEW
GASKINS**

New Mexico Department of
Agriculture Produce Safety
Division

3109 S. Espina
Las Cruces N.M 88003
575-646-1809

producesafety@nmda.nmsu.edu





FSMA

THE FOOD SAFETY MODERNIZATION ACT

PRODUCE SAFETY RULE

21 CFR 112 Standards for Growing, Harvesting, Packing, and Holding of Produce for Human Consumption

- **The Food Safety Modernization Act (FSMA)**
 - *FSMA was signed into law on Jan. 4, 2011. The Produce Safety Rule was finalized Nov. 2015*
 - *FSMA is comprised of seven rules*
 1. **Preventative controls for Animal Foods**
 - Hazard Analysis and Risk-Based Preventative Controls & Good Manufacturing Practices
 2. **Preventative controls for Human Foods**
 - Hazard Analysis and Risk-Based Preventative Controls & Good Manufacturing Practices
 3. **Produce Safety**
 - Standards for Growing, Harvesting, Packaging, and holding of Produce for human consumption
 4. **Foreign Supplier verification programs**
 - Requires importers to verify their imports meet FDA guidelines
 5. **Accredited third party certification**
 - Provide accreditation to third party certification bodies to conduct food safety audits of foreign food entities and facilities
 6. **Food defense**
 - The protection of food from intentional acts of adulteration where there is intent to cause wide scale public health harm both domestic and foreign
 7. **Sanitary transportation**
 - Requires loaders, shippers and carriers to use sanitary transportation practices

CDC STATISTICS

Food safety is a public health concern.

Each year

- 48 million people get sick
- 168,000 people are hospitalized
- 3,000 people die from foodborne illness



- **Produce Safety Rule: “Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption”**
 - **The Produce Safety Rule falls under CFR (Code of Federal Regulation) 112**
 - **It establishes a set of minimum standards for safe production and harvesting of fresh fruits and vegetables**
 - **These standards are based on a foundation of Good Agricultural Practices (GAPs)**
 - **The rule is broken down into several categories**

FDA STATISTICS

Between 1996-2010 the FDA reported

- 131 produce-related outbreaks
- 14,350 outbreak-related illness
- 1,382 outbreak-related hospitalizations
- 34 outbreak-related deaths

The outbreaks were related to approximately 20 different produce commodities





NEW MEXICO COMMODITIES

- **2015 Statistics**
- **Onions**
 - 5,100 acres harvested
 - Production was 3,264 tons
- **Chile**
 - 7,700 harvested acres.
 - Production was 66,700 tons



Good Agricultural Practices (GAPs)



- GAPs is a certification process in which you receive a certificate after completing a training course
- The GAPs curriculum was developed by the FDA in 1998 as a “guidance” document.
- USDA later created a “voluntary” audit program which included GAP and Good Handling Process (GHP)
 - The purpose of the audit program is to ensure fruits and vegetables were packed, handled and stored safely as possible to reduce risks of microbial food safety hazards

VALUE OF GAPs & GHP CERTIFICATION

73.3 percent of consumers
indicated they would pay extra for
fresh fruits and vegetables
certified as being grown under
safe farming practices

-2007 Cornell University food
safety study



COMPARE AND CONTRAST

- **Produce Safety Rule (PSR)**
 - Is Law with specific rules
 - Oversight is by the FDA
 - Covers all produce except “rarely consumed raw”
 - Requires designated food safety officer
 - Requires FDA accepted training for one food safety manager
 - Post harvest water use – No detectable E. Coli
 - Addresses domestic and wild animal intrusion
 - Sanitation, health and hygiene records

- **Good Agricultural Practices (GAP's)**
 - Voluntary with a broad scope
 - Oversight by USDA
 - Covers all produce
 - Requires designated food safety officer
 - Requires documented Food Safety Plan
 - Requires Traceability
 - Post harvest water use – No detectable E. Coli
 - Addresses domestic and wild animal intrusion
 - Sanitation, health, hygiene and harvest equipment records



Who is covered by the produce safety rule?



FARM DESIGNATION

- **Large Farm**
Average sales over three years are greater than \$500,000
- **Small Farm**
Average sales over three years are between \$250,000 and \$500,000
- **Very Small Farm**
Average sales over three years are \$25,000 to \$250,000
- **Exempt Farms**
Average sales over three years are less than \$25,000





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