

Benefits to Produce Safety on the Farm

- ✓ Reduce potential microbial contaminants in fresh fruits and vegetables.
- ✓ Grow and distribute safe and nutritious produce to your community.
- ✓ Balance transparency in your business with a well-developed produce safety plan and record-keeping system.
- ✓ Develop worker and supervisor training that follows best health and hygiene practices.
- ✓ Gain a better understanding of compliance with the Produce Safety Rule (FSMA).
- ✓ Get recognition for following the best produce safety practices via certificate from the State of Michigan.



Produce Safety Technicians

- Technicians are available throughout the state to provide education and technical assistance regarding produce safety.
- Assistance is free, voluntary and confidential through the technicians.
- Grant funded coverage is available in 35 counties in Michigan; assistance in non-covered counties available upon request.
- Technicians are employed through the Michigan Association of Conservation Districts.

For a map and technician contact information, visit:

www.michigan.gov/producesafety

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A Proactive Approach to Produce Safety

*The Food Safety Modernization Act
Produce Safety Rule,
Produce Safety Technicians
and Free, Voluntary and
Confidential Assistance for
Produce Growers in Michigan*



What is Michigan On-Farm Produce Safety?

Figuring out produce safety on the farm can be challenging.

Technicians are available to offer resources on how to assess current practices and incorporate low-risk processes in an operation.

Proactive approaches to creating a culture of produce safety on your farm can be done through the following:

- Produce Safety Risk Assessment (PSRA)
- On-Farm Readiness Review (OFRR)
- Farm Produce Safety Plan Development
- On-Farm Technical Assistance

Michigan's Produce Safety Risk Assessment

Education



Farm Visit



Implementation



Certificate

Free, Voluntary and Confidential



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Food Safety Modernization Act Produce Safety Rule

The U.S. Food and Drug Administration (FDA) Food Safety Modernization Act (FSMA) Produce Safety Rule (21 CFR § 112) is a major adjustment to our nation's food safety practices.

FSMA was signed into law in January 2011 to strengthen the U.S. food safety system. FSMA enables FDA to focus more on preventing food safety problems rather than relying primarily on reacting to problems after they occur.

FSMA's Produce Safety Rule took effect November 2015, providing new safety guidelines for produce typically eaten raw, with focus on prevention of foodborne illness.



Who Does the FSMA Produce Safety Rule Affect?

It may apply to you if:

- You grow, harvest, pack, and hold fresh produce for human consumption.
- Your produce is a FDA identified Raw Agricultural Commodity (RAC).
- Your rolling annual sales of covered produce are greater than \$25,000 over a three-year period.