



FLORIDA FARM TO SCHOOL VIRTUAL PRODUCER TRAINING

Module 4



DIVISION OF FOOD,
NUTRITION AND WELLNESS



Module Four: Navigating Food Safety Standards

Module 4 of the Florida Farm to School Virtual Producer Training will provide you with an overview of:

- Food safety standards all Florida schools follow
- Resources and contacts for Food Safety practices
- Record keeping resources





FOOD SAFETY

- As a food producer, you have the responsibility to practice food safety and to reduce the risks of causing an outbreak of a foodborne illness.
- **Food safety and scale have important considerations.**
- Full compliance is required for the Food Safety Modernization Act if your farm has \$500,000 in sales.
 - There are exemptions for producers that gross between \$25,000 and \$500,000.
 - Those farms under \$25,000 are exempt.
- The food safety section will go into detail on these factors as they relate to farm to school.

FOOD SAFETY MODERNIZATION ACT (FSMA)

- **FSMA includes:**
 - Produce Safety Rule
 - Food Traceability Rule
 - Preventive Controls for Human Food
 - Accreditation of Third-Party Auditors/Certification Bodies
 - Sanitary Transportation of Food
 - Prevention of Intentional Contamination/Adulteration
- **FSMA focuses on prevention of food safety issues and encompasses the entire food system.**



FSMA PRODUCE SAFETY RULE (PSR)

- The **FSMA PRODUCE SAFETY RULE (PSR)** is a mandatory federal standard for growing, harvesting, packing, and holding of fresh produce.
- Some growers may be eligible for an exemption or excluded based on:
 - Commodities grown (e.g., rarely consumed raw)
 - Processing activities that include a 'kill step'
 - Average annual produce sales
 - Average annual food sales and sales to 'qualified end users'
- Ultimately, **all** growers should understand and take action to reduce food safety risks on the farm.



WHO IS COVERED BY THE PRODUCE SAFETY RULE?

All farms that grow, harvest, pack or hold fresh produce

- The **Produce Safety Rule** establishes science-based standards for the safe growing, harvesting, packing, and holding of fruits and vegetables grown domestically, or internationally and imported into the United States and its territories.
- In general, the requirements of the Produce Safety Rule apply when three conditions are present: “covered produce,” “covered farms,” and “covered activities.”
- The rule applies to farms with more than \$25,000 in average annual produce sales during the previous three years.
- However, some produce is not covered, and your farm or your produce may be eligible for an exemption.
- **Exemptions and Exclusions**
 - Excluded Produce:
 - Rarely Consumed Raw
 - Exemptions:
 - Processing Exempt
 - Micro Exempt – Very Small Farms
 - Qualified Exempt



MEAT: SCHOOL SALES & FOOD SAFETY REGULATIONS

- Most meat producers will be taking their product to a processor. It is important to understand the difference between state- and a USDA-inspected facilities and know the requirements of the school district.
 - USDA-inspected facilities are fewer and further between and can be more expensive.
- The [FNS paper Procuring Local Meat, Poultry, Game, and Eggs for Child Nutrition Programs](#) describes the agencies within the Federal Government [that] are responsible for establishing the rules and regulations that govern the sale and use of meat, poultry, game, and eggs in the Child Nutrition Programs (CNPs). These are:
 - The U.S. Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS)
 - The Department of Health and Human Services (DHHS)
 - The Food and Drug Administration (FDA)
 - The USDA Food and Nutrition Service (FNS)
- Together these agencies establish rules and regulations to ensure that all products, served in CNP meals and otherwise, are safe, wholesome, and correctly labeled and packaged.
- You can also get some good advice on how to establish a relationship with a meat processor by reading ATTRA's [Working with Your Meat Processor](#) which has tips on developing a relationship with a meat processor, including understanding the processor's needs, understanding your role in producing an excellent product, and having realistic expectations.



WHERE TO GET HELP WITH FOOD SAFETY

- **County Extension Offices:** UF-IFAS, FAMU
- **State Departments of Agriculture:** FDACS
- **Produce Safety Alliance:** Grower Training Course
- **USDA:** Agriculture Marketing Service – GAP Audit Resources
- **U.S. Food and Drug Administration (FDA)**



ADDITIONAL PRODUCE SAFETY RESOURCES

- <https://www.FDACs.gov/FSMA>
- <https://www.foodsafetyclearinghouse.org/home/>
- <https://www.fda.gov/food/food-safety-modernization-act-fsma/>
- <https://www.nasda.org/gap-overview/>

