

Appendix D: **Project Ideas and Checklist for Projects Related to the** **Produce Safety Rule**

Before submitting a project which addresses areas for compliance with the Produce Safety Rule, a portion of the Food Safety Modernization Act, please consider the following information.

The FDA Food Safety Modernization Act (FSMA) is the most sweeping reform of United States food safety laws in more than 70 years. It was passed by Congress and signed into law by President Obama on January 4, 2011. It aims to ensure a safe U.S. food supply by shifting the focus from a reactive to a preventative approach.

FSMA is comprised of several different rules. The rules most likely to impact Connecticut farms are:

- Produce Safety Rule (PSR), the first of its kind regarding the safe growing, harvesting, packing, and holding of fruit and vegetables for human consumption
- Preventive Controls for Human Food Rule
- Preventive Controls for Animal Food Rule
- Sanitary Transportation of Human and Animal Food Rule

Below are some aspects of the PSR Connecticut farms may now be subject to comply with. Projects submitted which address these areas and improve the farm operation are considered eligible projects under the Farm Transition Grant.

Projects submitted which address areas of FSMA are not guaranteed an award.

FSMA and PSR References

- FDA website for FSMA:
<https://www.fda.gov/Food/GuidanceRegulation/FSMA/default.htm>
- Are You Covered? FSMA-PSR Coverage Flowchart:
<https://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM472499.pdf>
- UConn Extension Food Safety Website and FSMA Training Manual:
<http://www.foodsafety.uconn.edu/>
- Questions regarding accredited training should be directed to UConn Extension (contact information in link above)

- Assistance with writing a Farm Transition Grant for projects related to the PSR can be directed to Joan Nichols at Connecticut Farm Bureau, JoanN@cfba.org
- Questions regarding the Farm Transition Grant can be directed to Jaime Smith, Jaime.Smith@ct.gov or Mark Hood, Mark.Hood@ct.gov or by phone at 860-713-2503

Examples of Eligible Projects to Address FSMA and PSR Compliance

Worker Health and Hygiene

- Hand washing
- Sanitation units
- Training materials - Courses and/or purchased training materials

Soil Amendments

- Dedicated equipment to minimize risks of cross contamination
- Composting facilities
- Tools/equipment needed to verify treatment practices

Wildlife, Domestic Animals and Land Use

- Items that will reduce wildlife, domestic animals, and the public from entering areas of covered activities
Examples: Fencing, signage, deterrents

Handling & Sanitation - Post-Harvest

- Restrooms/sanitation facilities, hand wash stations
- Sanitary packing house equipment – cleanable, stainless steel, protection of packing line
- Remodeling of packing houses, storage spaces – enclose, impervious surfaces for cleaning, washable walls, ceilings, covered lights, self-closing doors, etc
- Plastic/washable harvest containers/bins
- Storage packing containers
- Protected lights
- Rodent deterrent devices/traps
- Upgrades to cooling devices
- New roof(s)
- Sanitary dump tanks
- Signage
- Covered/protected staging area
- Traceability/label machine
- See also: Ag. Water – Post Harvest

Ag. Water - Pre-harvest

- Enhancements to further protect surface water from containment
- Equipment used for irrigation/fertigation that leads to a reduced risk of microbial contamination

Examples:

- Well
- Drip irrigation
- Water tanks
- Backflow valves
- Filters
- Chemical injectors
- Pipes/lines
- Fixtures
- Sampling equipment
- UV light, ozonator units
- Record keeping tools

Ag. Water – Post Harvest

Examples:

- Well
- Water tanks
- Backflow valves
- Filters
- Chemical injector systems
- Pipes/lines
- Fixtures
- Sampling equipment
- UV light
- Record keeping tools
- Sanitizer/chemical meter
- pH meter, ORP sensor
- Temperature recording device
- Water temperature maintenance equipment
- Water disposal system

Please be aware that this is not an exhaustive list of eligible projects. Applicants should refer to accredited training materials for a complete list.

Checklist for FSMA Related Projects

Does the Project Plan include the following information?

- Is the farm required to comply with the PSR? (*This information should be included in the Introduction section of the Project Plan*)
 - a. If Yes:
 - What covered produce is being grown?
 - What are the average yearly food sales? This includes all human food and animal feed sold from the business.
 - What are the average yearly produce sales?
 - What percentage of food sales are sold to a qualified end user?
 - b. If No:
 - Are there other areas of FSMA the farm is required to comply with?
Example: Preventative Controls (PC) for Animal Feed, Human Food, or Sanitary Transportation?
- Someone from the farm should have attended one of the following accredited training courses below. Have you provided the date of the training and trainer name? (*Acknowledgment of training and information should be included in the Introduction section of the Project Plan*)
 - a. Produce Safety Alliance Grower Training Course
 - b. PC for Human Food
 - c. PC for Animal Feed
 - d. Other
- Have you attached a copy of the certificate from the accredited training course? (*This can be a .pdf/.jpg attachment to the application*)
- Have you described the specific areas of the PSR the farm is addressing through completion of this project? (*This information should be included in the Project Explanation of the Project Plan*)
- Have you explained to the reviewers that you have an understanding about the processes required to comply with the PSR and FSMA expectations? (*This should be included in the Project Explanation section of the Project Plan*)
- Have you explained the what, why, and how of the proposed project which enables the farm to comply with areas of FSMA. (*This information should be included throughout the Project Plan and reiterated in the Project Summary and Conclusions*)