FSMA: DEVELOP YOUR FARM FOOD SAFETY PLAN

Each farm operation is unique. This is a 6 hour hands on training session that will assist fresh fruit and vegetable growers with development of a Farm Food Safety Plan specific to their unique operation.

Topics covered:

- Perform a Risk Assessment
- Write Standard Operating Procedures (SOPs)
- Record Keeping: What does FSMA require and why?
- Documenting: If it is not written down, you didn’t do it
- Product Traceability
- Be prepared for an FDA farm inspection

Each attendee (farm operation) will be provided with a log book to incorporate in their operation. The log book will include required documentation and templates for other logs which individual growers may elect to include in their personalized safety plan. Lunch will be provided.

TRAINING IS FREE!! There is no cost to attend the event., however, PREREGISTRATION IS REQUIRED. Registration is limited to 50 attendees for each session.

This training will assist with developing the necessary compliance items of the FSMA rules. It will NOT meet the training requirements to obtain the certificate required under the FSMA Produce Safety Rules. Attending a Grower Produce Safety Certification Course prior to taking this training is recommended but not required.

PRE-REGISTRATION IS REQUIRED.

REGISTER ONLINE:
https://michiganfarmersunion.org/events/

No Computer?

Call Mary @ 616.813.2384 to register by phone.

Michigan Farmers Union
10348 W Airline Rd
Weidman, MI 48893
Phone: 989-644-5907
Email: MichiganFarmersUnion@gmail.com
www.MichiganFarmersUnion.org

FREE TRAINING!!
WINTER 2018
PRE-REGISTRATION REQUIRED

Tel: 616.813.2384
What is FSMA?

The FDA's Food Safety Modernization Act (FSMA) is being called the most sweeping reform of U.S. food safety laws in more than 70 years. It was originally signed into law by President Obama on January 4, 2011, and in the years since, FDA has been working to develop the final rules that the act requires them to implement. The focus of the act is more effective prevention of food safety issues in the U.S. food supply.

One of the first challenges that produce growers will face when diving into FSMA is understanding the law and the rules which will implement the act. These include preventive controls specific requirements for imported foods, food safety inspections, the sanitary transportation of foods and compliance timelines.

FSMA Compliance Dates

<table>
<thead>
<tr>
<th>Business Size</th>
<th>Sprout Compliance</th>
<th>Most Produce Compliance</th>
</tr>
</thead>
<tbody>
<tr>
<td>&gt;$500k</td>
<td>1/26/17</td>
<td>1/26/18</td>
</tr>
<tr>
<td>$250-500k</td>
<td>1/26/18</td>
<td>1/28/19</td>
</tr>
<tr>
<td>&gt;$25k-250K</td>
<td>1/28/19</td>
<td>1/27/20</td>
</tr>
</tbody>
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Register Online: https://michiganfarmersunion.org/events/

DATES AND LOCATIONS

February 20, 2018
Oceana County Extension
844 S. Griswold St
Hart, MI 49420

March 13, 2018
Lapeer Center
425 County Center Dr
Lapeer, MI 48446

March 27, 2018
Kent County Extension
775 Ball NE
Grand Rapids, MI 49503

April 10, 2018
Lenawee County Extension
1040 S. Winter St #2020
Adrian, MI 49221

IS A FARM FOOD SAFETY PLAN REQUIRED?

The FSMA Produce Safety Rule does not require a written farm food safety plan but writing a plan helps growers get organized and focused on produce safety, as well as prepare for buyer requirements and third party audits.

A key aspect of complying with FSMA is keeping appropriate records. The rule clearly outlines the following record keeping requirements:

- That records be readily retrievable and made available to FDA within 24 hours of request; and
- That records are retained for two years after their creation, and that records about adequacy of equipment or processes being used by a farm are retained for at least 5 years after such equipment or processes are no longer used by the farm. The rule requires the following be included in all records:
  - The name and location of the farm;
  - Actual values and observations obtained during monitoring;
  - A description of the covered produce applicable to the record (e.g. name of the commodity, specific variety of the commodity, and when possible a lot number or other specific identifier);
  - The location of the growing area (for example, a specific field) or other area (for example, a specific packing shed) applicable to the record; and
  - The date and time the activity was documented.

This workshop is intended to assist you in developing practices specific to your farm operation which will help you meet these requirements in the least painful manner.