WHAT IS THE PRODUCE RULE?

The FDA Food Safety Modernization Act (FSMA) Produce Safety rule is now final, and the earliest compliance dates for some farms begin one year after the effective date of the final rule. The rule establishes, for the first time, science-based minimum standards for the safe growing, harvesting, packing, and holding of fruits and vegetables grown for human consumption. This final rule will support the FDA’s efforts to act quickly in response to food-related emergencies and will help the FDA to use its inspectional resources more efficiently.

THE FDA Food Safety Modernization Act (FSMA) Produce Safety rule includes the following key provisions:

1) Produce that is rarely consumed raw

Agricultural Water:
- Farmers would to ensure that water that is intended or likely to contact produce or food-contact surfaces is safe and of adequate sanitary quality, with inspection and periodic testing requirements.

Biological Soil Amendments of Animal Origin:
- The rule specifies types of treatment, methods of application, and time intervals between application and harvest, if there is a reasonable probability of contamination. Farmers would to ensure that water used for irrigation is safe and of adequate sanitary quality, with inspection and periodic testing requirements.

Domesticated & Wild Animals:
- With respect to domesticated animals, certain measures, such as waiting periods between grazing and crop harvest, if there is a reasonable probability of contamination. Farmers would to ensure that water used for irrigation is safe and of adequate sanitary quality, with inspection and periodic testing requirements.

Training:
- Training for supervisors and farm personnel who handle produce covered by the rule.

Health and Hygiene:
- Farm personnel have to follow hygiene practices, including hand washing, not working when sick, and maintaining personal cleanliness.

Equipment, Tools, and Buildings:
- Requirements for equipment and tools that come into contact with produce, as well as for buildings and other facilities.

Sprouts:
- Separate standards for sprout production, including treatment of seed before sprouting and testing of spent irrigation water for pathogens.
**FOOD SAFETY MODERNIZATION ACT (FSMA): PRODUCE RULE**  
*How does it impact you?*

**CLARIFICATION OF COMPLIANCE DATES**

<table>
<thead>
<tr>
<th>BUSINESS SIZE</th>
<th>1/26/17</th>
<th>1/26/18</th>
<th>1/26/22</th>
<th>1/1/2020</th>
<th>1/26/16</th>
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</thead>
<tbody>
<tr>
<td>ALL OTHER BUSINESSES (&gt;500K)*</td>
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<tr>
<td>SMALL BUSINESSES (&gt;250K-500K)*</td>
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<tr>
<td>VERY SMALL BUSINESSES (&lt;25K-250K)</td>
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</table>

*Sales are adjusted for inflation annually. **Track changes to water compliance rule at www.fda.gov/fsma.

**FOR ADDITIONAL RESOURCES, TOOLS, & INFORMATION**

- **FDA’S FOOD SAFETY MODERNIZATION ACT**  
  www.fda.gov/FSMA
- **USDA**  
  www.ams.usda.gov/services/auditing/gap-g-hd
- **PRODUCE SAFETY ALLIANCE**  
  www.producesafetyalliance.cornell.edu
- **NATIONAL SUSTAINABLE AGRICULTURE COALITION**  
  www.sustainableagriculture.net
- **NATIONAL GOOD FOOD NETWORK**  
  ngfn.org/resources
- **ILLINOIS EXTENSION**  
  web.extension.illinois.edu/smallfarm/foodsafety.html
- **FAMILY FARMED**  
  onfarmfoodsafety.org
- **SAFE QUALITY FOOD INSTITUTE**  
  www.sqi.com/suppliers/fsma-resources-page
- **NORTH CENTRAL SARE**  
  www.northcentraltsare.org

Visit www.ilfb.org/livelocal or call 309-557-2155 for more information.

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**HOW DOES THE RULE APPLY TO YOU?**

If you grow, harvest, pack, or hold produce, you may be subject to part or all of the Produce Rule. Check out this chart to see how the rule applies to you.

1. **Does your farm grow, harvest, pack or hold produce?**
   - **NO:** Your farm is NOT covered by this rule.
   - **YES:** Your farm is NOT covered by this rule.

2. **Is your produce for personal/on-farm consumption?**
   - **YES:** This product is NOT covered by this rule.
   - **NO:** This product is NOT covered by this rule.

3. **Is your produce one of the commodities that FDA has identified as rarely consumed raw?**
   - **YES:** This product is NOT covered by this rule.
   - **NO:** This product is NOT covered by this rule.

4. **Is your produce intended for commercial processing that adequately reduces pathogens (for example, commercial processing with a “kill step”)?**
   - **YES:** This product is eligible for exemption from the rule.
   - **NO:** Your farm is eligible for a qualified exemption from the rules, which means that you must comply with certain qualified requirements and keep certain documentation as per sections 112.6 through 112.7.

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**YOUR FARM IS NOT COVERED BY THIS RULE**

- Spriouts

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**YOUR FARM IS COVERED BY THIS RULE**

- **Does your farm on average (in the previous three years) have $50K or less in annual produce sales?**
  - **YES:** This product is eligible for exemption from the rule, provided you make certain statements in documents accompanying the produce, obtain certain written assurances, and keep certain documentation as per sections 112.2(b)(2) through (b)(6).
  - **NO:** This product is NOT covered by this rule.