FDA FACT SHEET

Produce Safety Rule (21 CFR 112)

Required Training for Covered Farms

My farm is covered by the Produce Safety Rule, who must receive training?

Personnel on a covered farm must receive training if they:

- handle (contact) covered produce or food contact surfaces during covered activities; or
- supervise the conduct of such activities.

When is training required for farm personnel?

Training for farm personnel must occur:

- Before personnel begin duties that involve handling covered produce or food contact surfaces, regardless of when they are hired;
- Periodically thereafter, at least once annually; and
- As necessary and appropriate in light of observations or information indicating that personnel are not meeting standards established by FDA in the Produce Safety Rule subparts C through O.

What training must be provided to farm personnel?

Training for farm personnel must include, at a minimum, all of the following:

- Principles of food hygiene and food safety;
- The importance of health and personal hygiene for all personnel and visitors, including recognizing symptoms of a health condition that is reasonably likely to result in contamination of covered produce or food contact surfaces with microorganisms of public health significance; and
- The standards established by FDA in subparts C through O of the Produce Safety Rule that are applicable to the employee's job responsibilities.

Persons who conduct harvest activities for covered produce must also receive training that includes all of the following:

- Recognizing covered produce that must not be harvested, including covered produce that may be contaminated with known or reasonably foreseeable hazards (e.g., fecal material);
- Inspecting harvest containers and equipment to ensure that they are functioning properly, clean, and maintained so
 as not to become a source of contamination of covered produce with known or reasonably foreseeable hazards; and
- Correcting problems with harvest containers or equipment, or reporting such problems to the supervisor (or other responsible party), as appropriate to the person's job responsibilities.

What additional food safety training is required for the supervisor or responsible party?

Section 122.22(c) of the Produce Safety Rule requires that at least one supervisor or responsible party for a covered farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the FDA. The current standardized curriculum was developed by the Produce Safety Alliance (PSA), in collaboration with FDA and USDA.

Where can the supervisor or responsible party obtain the required training?

One way the supervisor or responsible party can satisfy the requirement in § 112.22 (c) is by taking the Produce Safety Alliance Grower Training. It covers fundamental food safety topics as they relate to produce and the requirements of the Produce Safety Rule, including an introduction to produce safety, worker health and hygiene, training, wildlife and domesticated animals, land use, agricultural water, produce handling, and sanitation. Information on trainings in your

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area can be accessed through <u>https://producesafetyalliance.cornell.edu/</u> or you may contact your state Department of Agriculture for more information on trainings in your area.

Do supervisors or responsible parties have to take the PSA Grower Training to satisfy the training requirement in 112.22(c)?

No. Supervisors or responsible parties may use other training programs as long as the training is equivalent to the standardized curriculum.

Do farm personnel, or supervisors or responsible parties, need to have a certificate to prove that they attended the required training?

No. We see the value of receiving a "training certificate" or a "food safety certificate" to document training that farm personnel (including supervisors or responsible parties) have received. However, the Produce Safety Rule does not require certificates to document training.

What personnel training records must be kept by the farm?

The farm must establish and keep training records that document required training of personnel. These records must include, at a minimum, the date of the training, the topics covered during training, and the person(s) trained. The training records must be established and maintained in accordance with Subpart O.

Can a grower rely on their shipper or a farm consultant to satisfy the requirement in 112.22(c)?

At least one supervisor or responsible party for your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration. The rule does not address who must be a supervisor or responsible party for a covered farm. However, we note that the purpose of training a supervisor or other responsible party is so that person can help train other employees, recognize on-farm conditions that could lead to contamination of covered produce, and take action to correct those conditions (See <u>78 FR 3504</u> at 3555-6 (Jan. 16, 2013)).

My farm is eligible for the qualified exemption. What training is required for my farm?

Farms that are eligible for the qualified exemption in § 112.5 must comply with all the requirements identified in §§ 112.6 and 112.7. The rule's training requirements are not identified in these sections. Therefore, the training requirements in the Produce Safety Rule are not applicable to farms that are eligible for the qualified exemption, provided the exemption has not been withdrawn (see subpart R).

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- FSMA Final Rule on Produce Safety. <u>https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-produce-safety</u>
- Produce Safety Network: <u>ProduceSafetyNetwork@fda.hhs.gov</u>

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