



IDAHO STATE DEPARTMENT OF AGRICULTURE PRODUCE SAFETY PROGRAM UPDATE

Idaho State Department of Agriculture
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BRAD LITTLE, GOVERNOR

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Take Advantage of an On-Farm Readiness Review

- ◆ On Farm Readiness Review is a free service
- ◆ Be prepared for upcoming regulatory inspections
- ◆ Voluntary, non-regulatory, confidential “readiness” discussion
- ◆ Help align your practices with the requirements of the FSMA Produce Safety Rule
- ◆ Learn how to comply with the FSMA Produce Safety Rule
- ◆ Preparedness Worksheet available to help you assess your preparedness
- ◆ Walk around on farm with ISDA personnel and University of Idaho educators.

Website: <https://agri.idaho.gov/main/inspections/fsma-main/on-farm-readiness-reviews/>

Compliance Dates

Where does your operation fit?

Large Farms \$500,000+ January 2019

Small Farms \$250,000—\$500,000 January 2020

Very Small Farms \$25,000—\$250,000 January 2021

Monetary Value based off average annual produce sales over three year period

Produce Safety Training Videos

- ◆ Educate yourself on the key requirements of the Produce Safety Rule
- ◆ Use these videos to train your employees
- ◆ Now Available with Spanish voice over
- ◆ Read along scripts now available in English and Spanish

Videos

1. Introduction to the Produce Safety Rule
2. Record Keeping
3. Record Keeping– Agricultural Water
4. Exemptions and Qualified Exemptions
5. Health and Hygiene
6. Equipment, Tools, Buildings, and Sanitation
7. Agricultural Water

Videos available at: <https://agri.idaho.gov/main/inspections/fsma-main/produce-safety-rule-training-videos/>

OR

<https://www.youtube.com/channel/UC5N8wb5wGlpnB1nqmH93NJA>

Exempt from the rule? Contact ISDA to help determine if you are covered by the Produce Safety Rule.

See Reverse for PSA Growers Training Schedule



Produce Safety Alliance Grower Training Course



Location

Caldwell, ID	November 12th, 2019
Payette, ID	November 14th, 2019
Pocatello, ID	December 4th, 2019
Boise, ID	January 28th, 2020
Lewiston, ID	March 2020

Date

For Course Registration Visit:

IDAHOPRODUCE SAFETY.EVENTBRITE.COM

- ◆ Soil Amendments
- ◆ Wildlife, Domesticated Animals, and Land Use
- ◆ Agricultural Water (Part I: Production Water; Part II: Post-harvest Water)
- ◆ Postharvest Handling and Sanitation
- ◆ How to Develop a Farm Food Safety Plan

Who Should Attend?

Fruit and vegetable growers and others interested in learning about produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety. The PSA Grower Training Course is one way to satisfy the FSMA Produce Safety Rule requirement outlined in § 112.22(c) that requires '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.'

UI has developed a Decision Tool resource – an anonymous self-guided online questionnaire – to aid growers in deciphering their coverage under the Rule. It can be accessed at <http://bit.ly/psrdecisiontool>.

Cost of Attendance

The cost to attend is \$25. Lunch, refreshments, course materials and certificates are included with registration. The cost associated with manuals and certificates is sponsored in full by a grant from the Food & Drug Administration (FDA). After attending the entire course, participants will be eligible to receive a certificate from the Association of Food and Drug Officials (AFDO) that verifies they have completed the training course. To receive an AFDO certificate, a participant must be present for the entire training and submit the appropriate paperwork to their trainer at the end of the course.

What we will cover

The trainers will spend approximately eight hours of instruction time covering content contained in these seven modules:

- ◆ Introduction to Produce Safety
- ◆ Worker Health, Hygiene, and Training

In addition to learning about produce safety best practices, key parts of the FSMA Produce Safety Rule requirements are outlined within each module. There will be time for questions and discussion, so participants should come prepared to share their experiences and produce safety questions.

Benefits of Attending a Course

The course will provide FSMA Produce Safety Requirements, a foundation of Good Agricultural Practices (GAPs), co-management information, and details on how to develop a farm food safety plan. Individuals who participate in this course are expected to gain a basic understanding of:

- ◆ Microorganisms relevant to produce safety and where they may be found on the farm
- ◆ How to identify microbial risks, practices that reduce risks, and how to begin implementing produce safety practices on the farm
- ◆ Parts of a farm food safety plan and how to begin writing one
- ◆ Requirements in the FSMA Produce Safety Rule and how to meet them.

For More Information please visit the Idaho State Department of Agriculture website: <https://agri.idaho.gov/main/inspections/fsma-main/> or please reach out to us at:

Phone: (208)332-8502 or email us at:
FSMA@ISDA.IDAHO.GOV