

# **Idaho Produce Safety Video Series**

Brought to you by: Idaho State Department of Agriculture University of Idaho Extension



# Records Part 2: Agricultural Water

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\*\*\*websites and links, CTRL+click to follow link\*\*\*

## *Introduction:*

ello! This video will cover required record keeping for the Produce Safety Rule.

Before we get started, let's review how the FDA Produce Safety Rule is laid out.

The Food and Drug Administration Produce Safety Rule is one part of the FDA code of Federal Regulations. This database includes a codification of the general and permanent rules published in the Federal Register by the Executive departments and agencies of the Federal Government.

Within 21 Code of Federal Regulations Part 112 are subparts that include: general requirements, personnel qualifications and training, Health and Hygiene, Agricultural water, and more.

ay attention to the word <u>MUST</u> and <u>SHOULD</u>. <u>MUST</u> indicates that it is required by the Produce Safety Rule. <u>SHOULD</u> indicates suggested good agricultural practices.



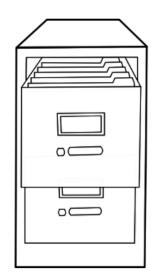
For example, under 21 CFR 112 <u>Subpart D -- Health and Hygiene</u> -- section 112.33 outlines measures you <u>MUST</u> take to prevent visitors from contaminating covered produce and food contact surfaces. We will reference subparts and sections throughout this presentation.

You may print out this presentation and keep it for your records to use anytime you would like. This will be available for viewing on the Idaho State Department of Agriculture and the University of Idaho Extension websites. It is a good idea to have a copy of the <a href="Produce Safety Rule">Produce Safety Rule</a> with you, so you can reference the rule throughout this presentation and you may pause this video at any time.

he Food Safety Modernization Act Produce Safety Rule is focused on preventing foodborne outbreaks before they occur by taking a proactive approach instead of a reactionary approach to food safety.

The Produce Safety Rule requires a few very specific records to be kept and maintained on your farm to satisfy the requirements of this rule. Record keeping

requirements are listed in each subpart of the Produce Safety Rule and under <u>Subpart O -- Records</u>. This presentation will cover the specific records you are required to keep <u>under Subpart E --Agricultural Water</u>, Section 112.50.



If you're already keeping records for buyers or third-party auditors and those records contain the same information that's required by the Produce Safety Rule, there's no need to duplicate the records. Simply provide the records you have when requested.

If the records you're currently keeping DO NOT include the required information, your current record can be supplemented to include the required information or new information required by the rule may be kept separately or combined with existing records.

## Produce Safety Alliance:

I'll be sharing some templates in this presentation that were created by the Produce Safety Alliance that you might consider adopting. The Produce Safety Alliance templates are available on the Produce Safety Alliance website and on the Idaho State Department of Agriculture website. You are not required to use these templates, there are many templates online.

Produce Safety Alliance

Training PIA Certifolum Resources News Yord Bafety Modernization Att. The Alliance Contact Us

WILCOME TO THE PRODUCE SAFETY ALLANCE WEBSITE.

Produce Safety

templates, there are many templates online available for your use.

You can also create your own farm specific template as long as they meet the requirements listed under <u>Subpart O--Records</u> 112.161. Let's get started!

## Ag Water Records Overview:

here are **nine** different records required under the Agricultural Water Records portion of the rule. Documentation is only required if it applies to your operation, meaning if you are not performing a certain activity on your farm you do not have to keep records for it.

In section 112.12, FDA defines specific standards established in the rule for which they allow alternatives to be used in certain circumstances. Section 112.12 provides significant flexibility for individual farms to develop alternative standards suitable to their operations, but you <u>MUST</u> keep scientific data or information you rely on to support the alternative. The FDA does not require you to seek approval prior to establishing and using alternative methods, but you <u>MUST</u> provide documentation supporting any alternative methods used. Notes

## *Inspections:*

he **first** required record in section 112.50 is: The findings of the inspection of the agricultural water system. The rule requires all agricultural water systems to be inspected at the beginning of the growing season as appropriate but at least annually. More information on requirements for inspecting water systems is included in section 112.42. These requirements include adequately maintaining all agricultural water sources to the extent they are under your control.

It is important to include the date and time the observation was made, water source or distribution system, observations, and include any corrective actions taken. The corrective actions *SHOULD* be very specific and detailed.

## Water System Inspection Record Template

Date	Time	Water Source and/or Distribution System	Observations	Corrective Actions Taken	Initial
4/22/16	7:00 AM	Well 1, north field	Well casing in good shape, backflow prevention device in place, no broken pipes	None	EAB
4/22/16	9:00 AM	Pond, south field	Significant geese presence	Introduced swan decoys. Will monitor	EAB

#### FSMA PSR reference § 112.50(b)(1) Confidential Record

Modified from On-Farm Decision Tree Project: Agricultural Water for Production—v4 07/17/2014 E.A. Bihn, M.A. Schermann, A.L. Wszelaki, G.L. Wall, and S.K. Amundson, 2014 www.gaps.cornell.edu



The observation in this example are significant geese presence on and over the south field pond which may lead to contamination of the water. The corrective action was to introduce swan decoys and monitor. So, maybe in a week or two revisit this observation to see if the swan decoys worked. If they worked include this on the next line with the date, time, source, etc. If the decoys did not work you may want to try a different corrective action.

## Results of Analytical Testing:

he **second** required water record is results of any analytical tests conducted on agricultural water to comply with the water quality provisions of <u>Subpart E --Agricultural</u> Water.

You <u>MUST</u> keep copies of the water sample results from the lab. The test results <u>MUST</u> be reviewed, dated, and signed by a supervisor or responsible party within a reasonable time after the records are made.



#### *Treatment:*

he **third** record relates to water treatment. If you are treating your water, you <u>MUST</u> show scientific data or information to support the adequacy of the treatment methods used.

Section 112.43(a) (1) and (2) requires that:

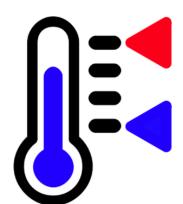
- •ANY TREATMENT METHOD USED <u>MUST</u> MAKE THE WATER SAFE AND OF ADEQUATE SANITARY QUALITY FOR ITS INTENDED USE;
- •AND YOU <u>MUST</u> DELIVER ANY TREATMENT OF AGRICULTURAL WATER IN A MANNER TO ENSURE THAT THE TREATED WATER IS CONSISTENTLY SAFE.
- ●THE TREATMENT AND DELIVERY OF AGRICULTURAL WATER <u>MUST</u> MEET THE WATER QUALITY CRITERIA FOR PRODUCTION WATER AND/OR POST-HARVEST WATER AS APPLICABLE ON YOUR OPERATION AS MENTIONED IN SECTION 112.44.

WATER TREATMENT OPTIONS MAY INCLUDE CHEMICAL METHODS, PHYSICAL TREATMENTS INCLUDING USING A PESTICIDE DEVICE AND OTHER SUITABLE METHODS AS ADDITIONAL TREATMENT OPTIONS.

## Documentation of Water Results:

he **fourth** record pertains to the documentation of the results of water treatment monitoring carried out under 112.43(b). For example: This may include water used for washing covered produce in dump tanks, flumes, wash tanks or any water that contacts produce or produce contact surfaces. The specific method for monitoring is operation-specific. This record is only needed if agricultural water is being treated. You are required to monitor any treatment of agricultural water at a frequency adequate to ensure that it meets the water quality criteria for production water and/or post-harvest water as applicable to your operation(s) and as mentioned in Subpart E--Agricultural water section 112.44. The monitoring frequency will depend greatly on the type of treatment used and what the water is being used for.





For example: chlorine is very sensitive to temperature and tends to evaporate into a gas if the water temperature is too high or if the water temperature is too low, the chlorine may not work as intended.

Water that is too cloudy or dirty will cause a sanitizer to bind up; therefore, be less effective. It is important to review chemical labels and directions for treatments used. All treatments used **MUST** be EPA approved for their intended use.

## Water Treatment Template:

This template illustrates the use of chlorine to treat your water. Records would need to include:

• Name and address of
THE FARM
● DATE
● <b>T</b> IME
<ul><li>Water PH Levels</li></ul>
● WATER TEMPERATURE
<ul><li>Turbidity</li></ul>
• CHLORINE SANITIZER
LEVEL
• CORRECTIVE ACTION, IF
NEEDED; AND
●INITIALS OF THE
PERSON CONDUCTING THE
MONITORING

		Please	see the food safety	plan for overa	ll water treatment	procedures.	
Date	Time	Water pH	Water Temperature	Turbidity	Sanitizer (name & rate)	Corrective Action Needed (yes or no)	Initials
0/14/16	8:35 am	8.5	65° F	25 NTU	NaOCI 75 ppm	Yes - pH was too high, added citric acid; retested -pH 7.0	EAB
0/14/16	12:00 pm	7.0	72° F	47 NTU	NaQCI 55 ppm	no	EAB
,							
II af tha ab	fo-to		anded Defeate th	dt/- ED	Viebel for enerific	use instructions.	
						Date:	

## *Microbial Die-Off:*

he **fifth** required water record relates to microbial die-off which is one of three allowable corrective measures if production water does not meet quality criteria. More in-depth information on microbial die-off can be found in <u>Subpart E --</u> Agricultural Water section 112.45.

If you use microbial die-off as a method to treat your agricultural water, you are required to document scientific data or information you relied upon to support the microbial die-off rate you used between harvest and end of storage to achieve the calculated log reduction of generic E. Coli. This may include other activities such as commercial washing. Scientifically valid data means an approach that is based on scientific information, data or results published in University publications, scientific journals, references, text books, or proprietary research.

There are many Universities and commodity associations that are doing research on microbial die-off rates. If you'd like more information on the current research, we encourage you to reach out to these groups.

In the fifth required record you're asked to provide scientific data or information to support the method you've chosen to show microbial die-off.

## Water Die Off Measures Template:

n the **sixth** required record you'll show how you implement the microbial die-off method you've chosen to use.

Documentation <u>MUST</u> include specific time interval or log reduction applied, how the time interval or log reduction was determined, and the dates of corresponding activities such as the dates of last irrigation and harvest, the dates of harvest and end of storage and/or the dates of activities such as commercial washing.

		LAM	MITTE		
Water source:		Water source: Southwest pond			
Current calculated GM:	CFU/100 mL water	Current Calculated GM:	190 CFU/100 mL water		
Current calculated STV:	CFU/100 mL water	Current Calculated STV:	690 CFU/100 mL water		
Calculated Interval*:	Days	Calculated Interval:	1 days (0.5-log)		
Adjusted GM:	CFU/100 mL water	Adjusted GM:	60_CFU/100 mL water		
Adjusted STV:	CFU/100 mL water	Adjusted STV:	220_CFU/100 mL water		

Field	Crop	Date and time of beginning of crop harvest	Date and time of end of last water application	Time interval since <u>last</u> <u>water</u> application	Harvest Supervisor Initials
2A	Cortland Apple	9/23/2016, 1:00 PM	9/21/2016, 4:00 PM	2 days	DMP
2A	Cortland Apple	9/25/2016, 10:00 AM	9/21/2016, 4:00 PM	4 days	DMP

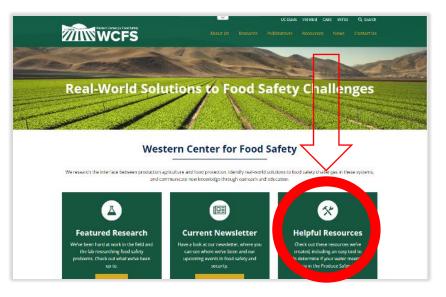
\* Attach documentation to support calculations (e.g. the Ag Water Excel Tool at wcfs.ucdavis.edu). If a die-off rate other than the specified 0.5 log/day in § 112.45(b)(1) is used, include documentation supporting the alternative die-off rate as required by § 112.50(b)(8).

This record <u>MUST</u> be reviewed, dated, and signed by a supervisor or responsible party

within a reasonable time after the records are made.

#### UC Davis Worksheet:

his is a great
worksheet found
on the University of
California Davis, Western
Center for Food Safety
website that can help you
keep track of the
information for
requirement #6.



When recording information in the spreadsheet the required initials and review signatures can be included in the notes line. You also want to add in the name and address of the farm and crop or field that this record applies to at the top of the form.

Dete	A	В	C	D	E	F	G	I I	1	K	L	M	
Dette	ermining Yo	our Microl	oiological W	ater Quali	ty Profile (MWQI	) for Untreated	WESTERN CENTER for FOOD SAFETY	Determining Your Microbiological Water Qualit	ty Profile (MWQ	P) for Untreated		WESTERN CENTER for FOOD SAFETY	
Grou	und Water	Used in th	ne Productio	n of Fresh	Produce			Ground Water Used in the Production of Fresh	Produce				
West	tern Center	for Food Sa	fety, Version	5.0, Octobe	r 02, 2017		UCDAVIS	Western Center for Food Safety, Version 5.0, October	r 02, 2017			UCDAVIS	
http:	//wcfs.ucday	vis.edu/						http://wcfs.ucdavis.edu/					
sam	nples				a single untreated purification	-	e. CAUTION: Using fewer than 4	Table 2. Your MWQP results based on 4 water samp does not satisfy the requirements of the rule.	les. CAUTION: Usin	ng fewer than 4 samp	oles for GM and ST	V calculations	
	A	В	С	D	E	F	g		GM	GM	STV	STV	
	rvey stage al or Annual)	Sample date	Sample location or ID	Sample number	Generic E . coli CFU or MPN/100	Generic E . coli log CFU or	Notes		(Generic E. coli CFU or MPN/100	(Generic E. coli log CFU or MPN/100	(Generic E. coli CFU or MPN/100	(Generic E. coli log CFU or MPN/100	
	Initial 1	10/25/2015	1A	1	20	1.30		Produce Safety Rule Criteria	126	2.10	410	2.61	
	Initial 1	11/20/2015	28	2	1	0.00	Sample result below LOD (<1 CFU/100	Your MWQP Results	25	1.40	1288	3.11	
	Initial 1	11/21/2015	3A	3	20	1.30		Deviation from Criteria	-101	-0.70	878	0.50	
	Initial 1	12/10/2015	4C	4	5	0.70		Does your Water meet PSR criteria?	Yes		No		
-		4/8/2016 5/10/2017	2B 3D	1	2 2000	0.30 3.30	Well malfunctioning and repair work	Are corrective measures necessary?	No	] [	Yes		
	tilligg)	3/10/2017	35	_	2000	5.50	Well monancioning and repair work	How many days are necessary if using microbial die- off between last irrigation and harvest?		1			
7								Apply the greater number of days based on GM or based on STV	0		1		
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3	$\overline{}$												
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## Public Water:

he **seventh** agricultural water record is specific to those farms using a public water system as a water source. It is required to keep annual documentation of the results or certificates of compliance from a public water system. These can be obtained from the water municipality or by the lab who conducted the testing. The name and location of the farm may need to be added to this record if it is not included so you are meeting all requirements listed under <u>Subpart O -- Record Keeping</u>.

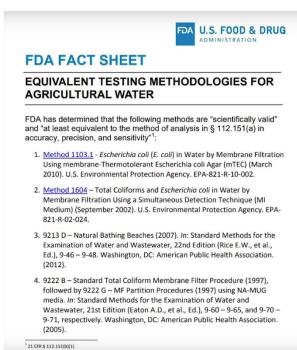
## *Alternative Methods:*

he **eighth** record relates to alternative methods you may use in lieu of the requirements of <u>Subpart E -- Agricultural Water</u>. If you choose any of the alternative methods listed in section 112.49, you <u>MUST</u> keep documentation of scientific data or information you relied upon to support any alternative water quality criteria, die-off rates or sampling frequencies that you establish and use on your farm.

## Water Testing Methods:

astly, the **ninth** required record relates to the accepted water testing methods. There are nine water testing methods approved by FDA as acceptable for use in testing agricultural water. If you choose to use a test method outside of the nine approved methods, you <u>MUST</u> have documentation to support any equivalent analytical methods.

For a list of the nine methods approved by FDA and many other useful resources, please visit the Idaho State Department of Agriculture website under the Food Safety Modernization Act page.



#### FDA Resources:

Remember all nine of the agricultural water record keeping requirements can be found in section 112.50 of the FDA Produce Safety Rule.

In addition to the items that <u>MUST</u> be listed on all records that we've discussed throughout this video, <u>Subpart O—</u>
<u>Records</u> includes general information about the storage of your records, allowable types of records you keep, and acceptable formats for the records.

And as a reminder, if you're using records for compliance with other regulations, the records do not need to be duplicated so long as they contain the information

needed for compliance with the Produce Safety Rule. You may need to adjust or supplement your current records to include required items listed in the Produce Safety Rule.

#### Records Overview:

ecords required by the Produce Safety rule <u>MUST</u> be kept as original records true copies such as photocopies, pictures, scanned copies, microfilm, microfiche, any other accurate reproductions of the original records, or electronic records. The original records <u>MUST</u> be completed at the time when the activity is performed and they <u>MUST</u> be dated and have the operator's original signature or initials on them.

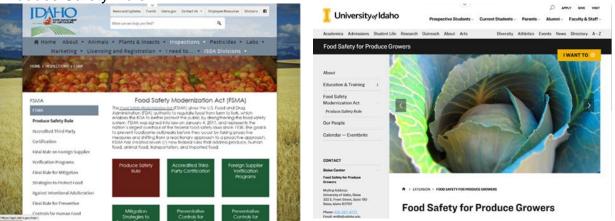
Records <u>MUST</u> be accurate, legible, clearly readable, and indelible, which means permanent or written in ink.

If you make a mistake on a record, simply strike through the mistake with one single indelible line, date and initial it; then legibly write the correct information next to it.

ecords <u>MUST</u> be kept for at least 2 years past the date the record was created. All required records <u>MUST</u> be readily available and accessible for inspection upon request. Offsite storage is permitted if records can be retrieved and provided onsite within 24 hours of a request for review by an inspector. All records obtained in accordance with the Produce Safety Rule are subject to the disclosure requirements under 21 CFR 20-Public Information Act.

n summary, record keeping is a critical step in documenting the steps you've taken to reduce food safety risk on the farm and meet the requirements of the Produce Safety Rule.

Don't hesitate to contact the Idaho State Department of Agriculture or University of Idaho Extension for more information on record keeping requirements related to the Produce Safety Rule.



## Thank you!

#### References:

- 1. "Produce Safety Alliance." Welcome to the Produce Safety Alliance Website! Produce Safety Alliance, <a href="https://www.producesafetyalliance.cornell.edu/">www.producesafetyalliance.cornell.edu/</a>
- 2. NASDA, www.nasda.org/
- 3. *US Food and Drug Administration Home Page*, Center for Biologics Evaluation and Research, www.fda.gov/
- 4. "UC Davis." UC Davis, www.ucdavis.edu/
- 5. ECFR.io. "e-CFR: Code of Federal Regulations." *ECFR.io*, www.ecfr.gov/
- 6. "Produce Safety Rule." University of Idaho,

www.uidaho.edu/extension/food-safety-for-produce-growers/food-safety-modernzation-act/produce-safety-rule

7. "Idaho State Department of Agriculture." *Idaho State Department of Agriculture*, <a href="www.agri.idaho.gov/main/">www.agri.idaho.gov/main/</a>

# Idaho Produce Safety Video Series

Presented by Idaho State Department of Agriculture and University of Idaho Extension

Funding for this video was made possible, in part, by grant number 5U18FD005916-02 from the FDA. The views expressed in written conference materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services nor does mention of trade names, commercial practices, or organizations imply endorsement by the U.S. Government.

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