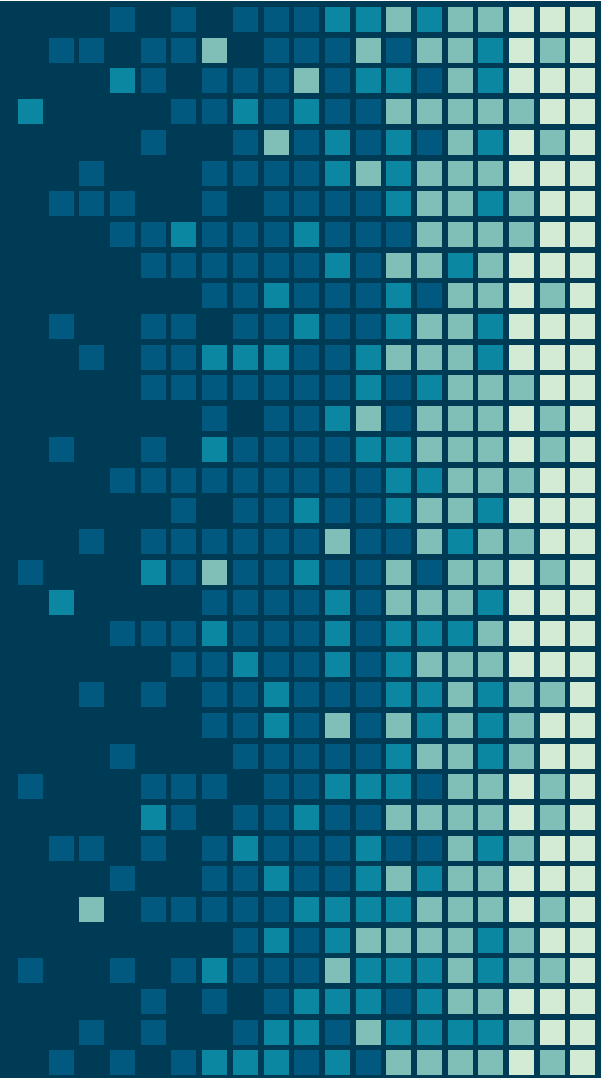


GLOBALG.A.P. and FSMA – The Road to Compliance

Perry Johnson Registrars Food Safety, Inc.





Presented by: Lauren Maloney
PJRFSI Food Safety Program Manager

GLOBALG.A.P. Auditor and Produce Rule Lead Trainer

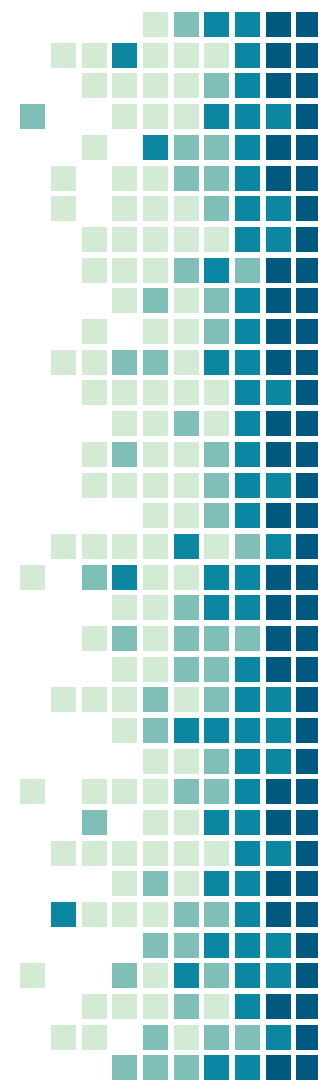




What is GLOBALG.A.P.

Good Agricultural Practice

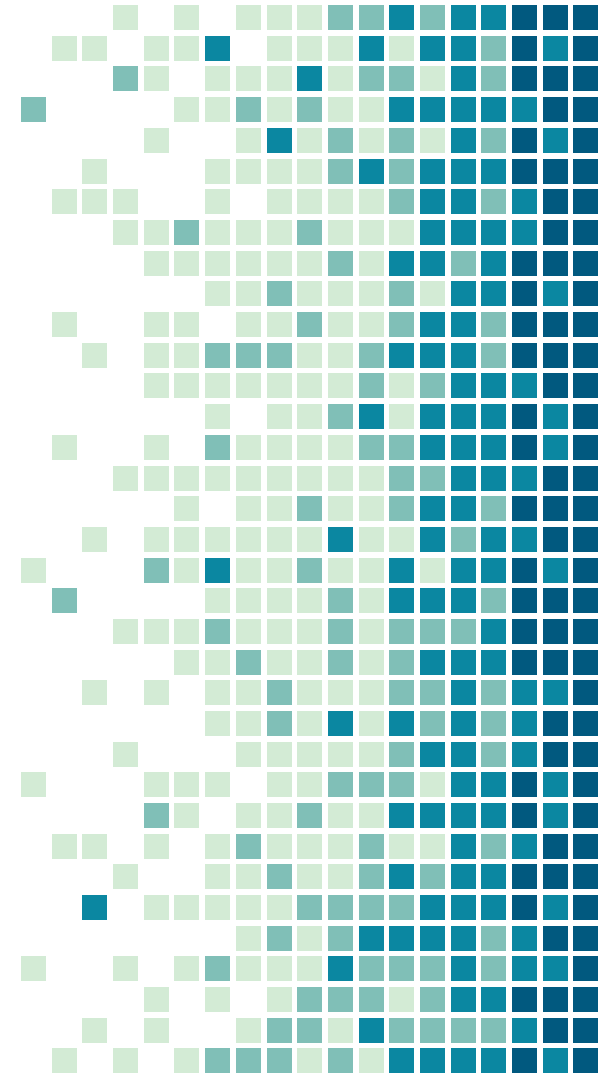
Started in 1997 as
Eurepgap



Integrated Farm Assurance (IFA)

GFSI Benchmarked
Scheme

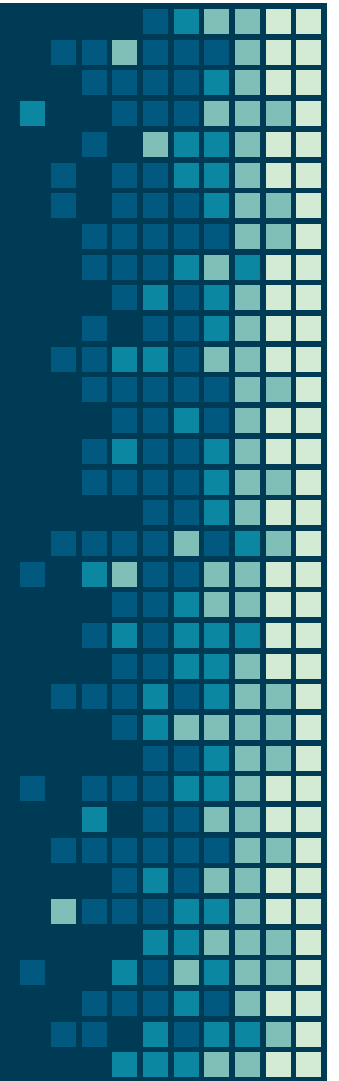
Crops, Livestock &
Aquaculture Modules





What is FSMA?

Food Safety Modernization Act





Produce Rule

Established standards for the safe growing, harvesting, packing, and holding of fruits and vegetables



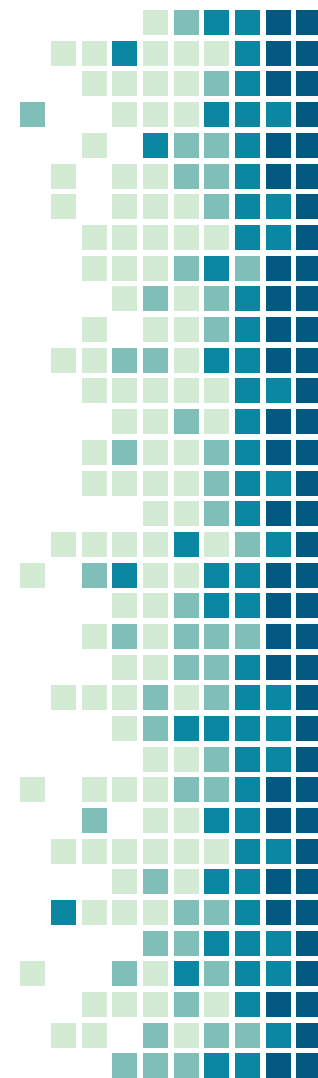
Produce Rule Compliance Dates

Business Size	Compliance dates for Covered Produce
All Other businesses (>\$500K)	1/26/2018
Small Businesses (>\$250-500k)	1/28/2019
Very small businesses (>\$25K-250K)	1/27/2020



GLOBALG.A.P. and FSMA

- User's guide and self assessment for FSMA Produce Safety Rule Compliance



Applicability And Exclusions

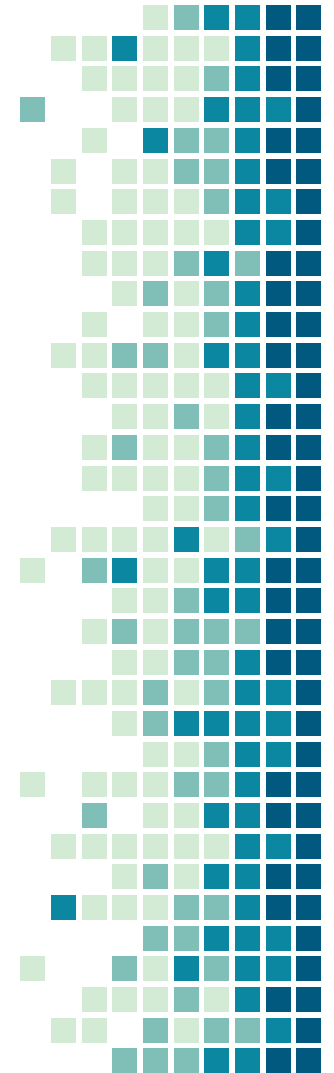
GLOBALG.A.P.

Does not exclude any operation based on size.

Produce Rule

Not applicable to farms with average annual value of less than \$25,000.

Produce that is used for personal or on-farm consumption is excluded.



Applicability and Exclusions

GLOBALG.A.P.

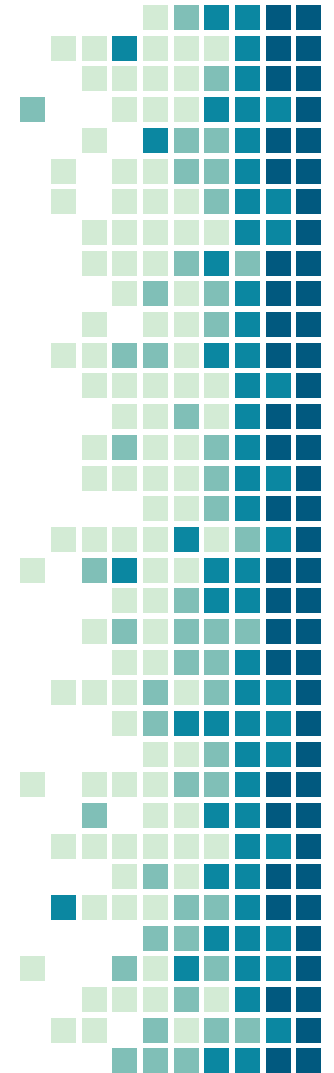
GLOBALG.A.P. does not exclude any produce

Produce Rule

Applies to Raw Agricultural Commodities (RAC) and referenced in the rule as "Covered Produce"

FDA has identified a list of rarely consumed raw produce that are exempt to the produce rule.

<https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334114.htm>



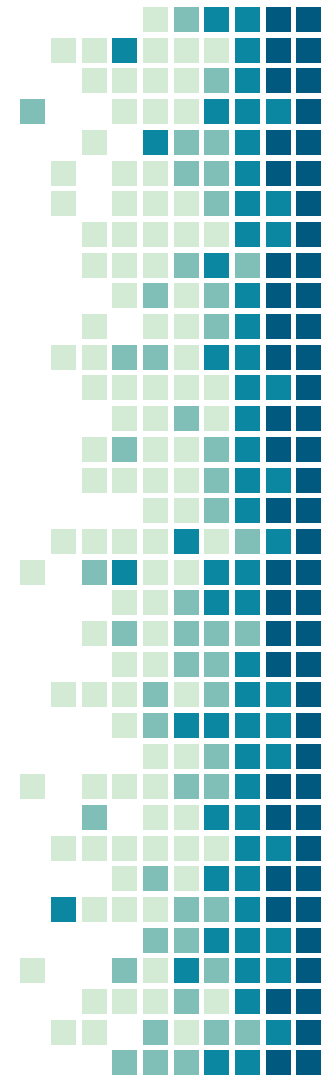
Produce Rule Exemptions

Your farm on average (in the previous 3 years) has less than \$500K annual food sales

AND

A majority of the food (by value) is sold directly to “qualified end-users”

Your produce is intended for commercial processing that adequately reduces pathogens (for example, commercial processing with a “kill step”)



Personnel Qualifications and Training

Both

Workers must be trained in personal hygiene and food safety.

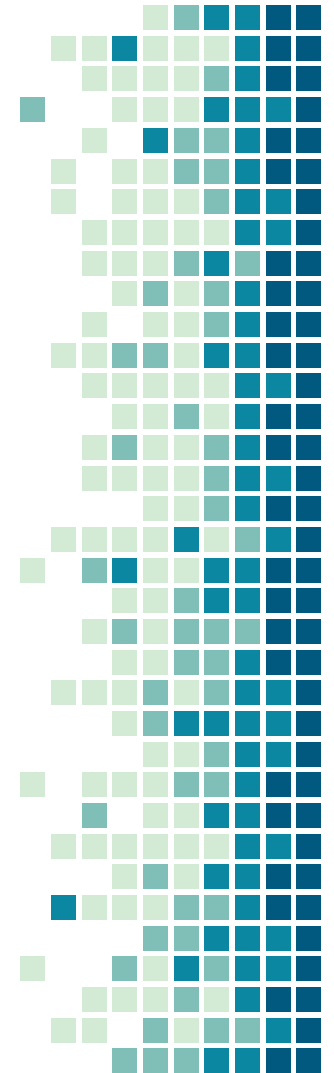
GLOBALG.A.P.

Requires that all persons working on the farm receive annual hygiene training appropriate to their activities.

Produce Rule

One supervisor or responsible party must successfully complete food safety training.

Currently the only food safety training recognized as adequate by the FDA is the Produce Safety Alliance Grower Safety Course.



Biological Soil Amendments

GLOBALG.A.P.

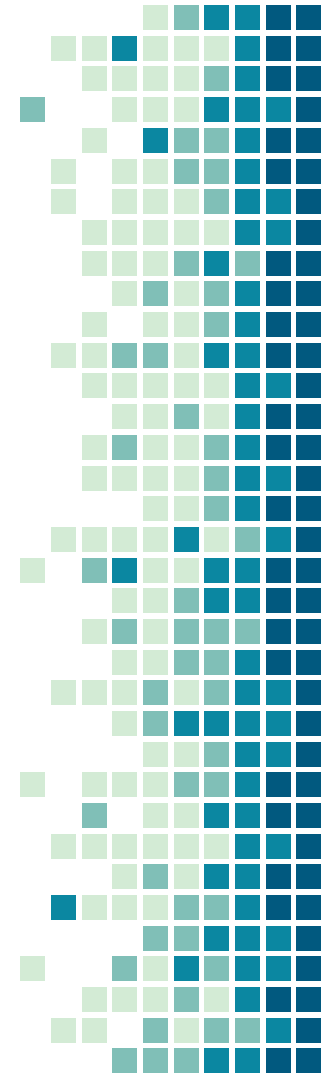
When raw animal manure is used on tree crops it must be incorporated into the soil before bud burst but never shorter than 60 days prior to harvest.

For other crops at least 60 days prior to harvest.

Produce Rule

FDA has yet to determine the specific number of days between raw manure application and harvest.

Currently FDA allows the National Organic Program standard of 120 day interval for crops with soil contact and 90 days for crops not in contact with the soil.



Biological Soil Amendment – Compost

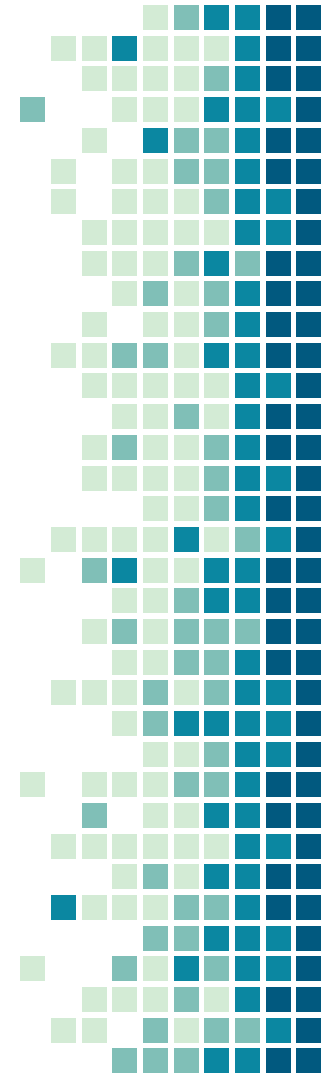
GLOBALG.A.P.

Requires a risk assessment for organic fertilizers which considers the source, characteristics and intended use.

Produce Rule

Recognizes two types of composting methods.

Static Composting
Turned Composting



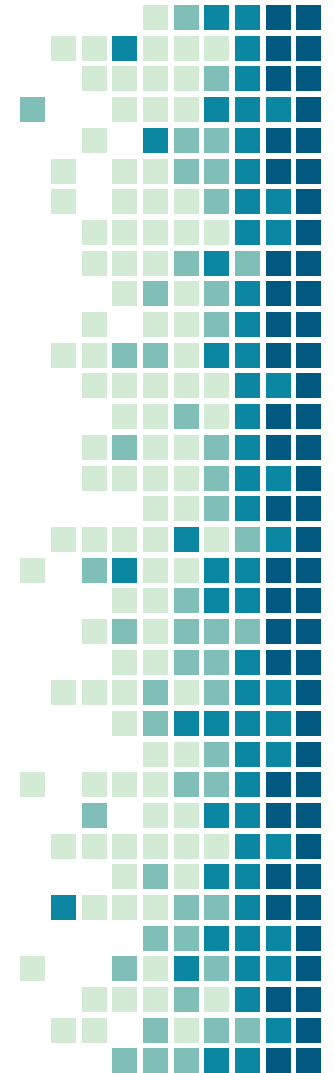
Agriculture Water

GLOBALG.A.P.

Requires a risk assessment to cover production specific factors such as crop, water source, contact to crop etc.

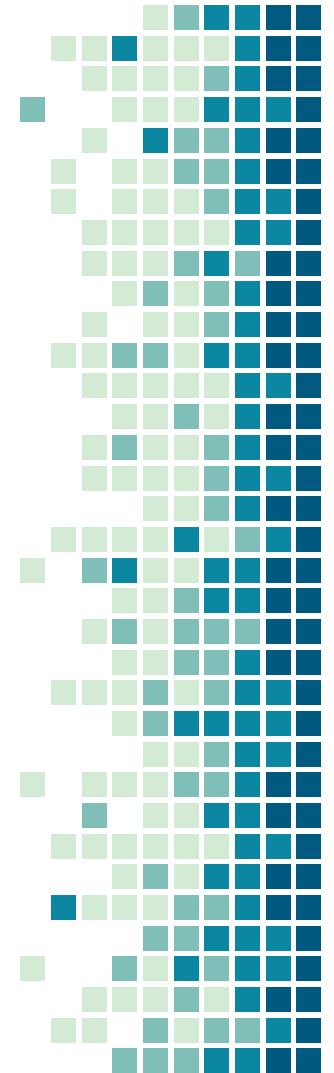
Produce Rule

Establishes a water quality metric while allowing for fluctuations in water quality that occur in agricultural environments.



GLOBALG.A.P. Self Assessment

It is not audited as part of the GLOBALG.A.P.
IFA certification process.



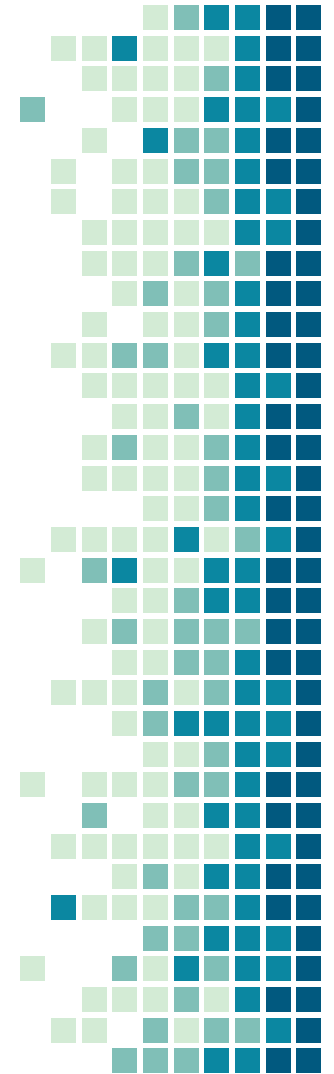


What can PJRFSI offer?

GLOBALG.A.P. Certification

Produce Rule Readiness Assessment

www.pjrfsi.com





Produce Safety Alliance Grower Training Course

Modules:

Introduction to Produce Safety

Worker Health, Hygiene, and Training

Soil Amendments

Wildlife, Domesticated Animals, and Land Use

Agricultural Water (Part I: Production Water; Part II: Postharvest Water)

Postharvest Handling and Sanitation

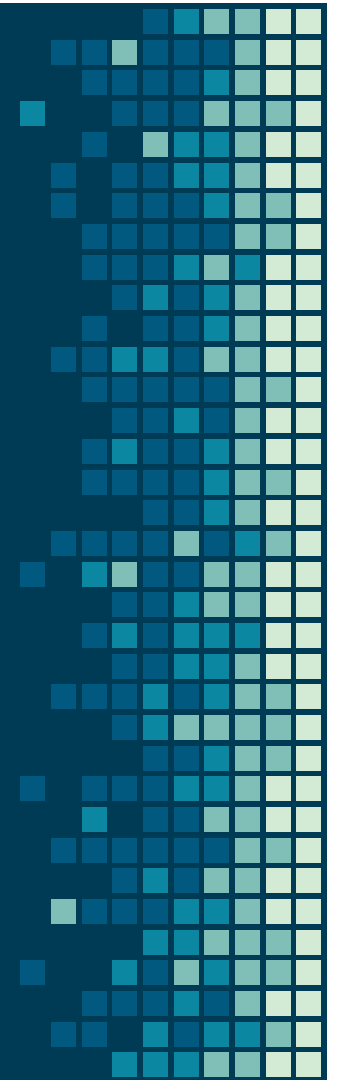
How to Develop a Farm Food Safety Plan



Please visit

www.PJRFSI.com

THANK YOU!



Any questions?

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