



## FSMA and the PSR

Produce farms in Kentucky may fall under the Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR). This Rule helps Kentucky growers reduce the risk of microbial hazards on covered produce. KDA's Produce Safety Team is making every effort to prepare growers for a Produce Safety Inspection by offering educational visits and On-Farm Readiness Reviews.

Learning produce safety practices also benefits growers with smaller operations who are passionate about growing, harvesting, packing, and holding safe produce. Regardless of farm size, KDA's Produce Safety Team is here to help Kentucky produce growers with the services outlined in this brochure.



### DID YOU KNOW?

*Produce refers to any fruit or vegetable (including mixes of intact fruits and vegetables) and includes mushrooms, sprouts (irrespective of seed source), peanuts, tree nuts, and herbs.*



# KENTUCKY'S PRODUCE SAFETY PROGRAM



## CONTACT KDA

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## EDUCATIONAL VISIT

Educational visits are available to growers who request a consultation on produce safety. The purpose of this visit is to identify food safety risks or to review produce practices before product is sold. A smaller grower may have interest in learning about food safety risks in general, or a larger grower may be concerned about food safety risks surrounding new equipment. Visits can identify areas of concern throughout the growing, harvesting, packing and holding areas under the Produce Safety Rule (PSR).

### DID YOU KNOW?

The Produce Safety Team offers educational visits, OFRRs, and inspections free to growers.



## ON-FARM READINESS REVIEW

An On-Farm Readiness Review (OFRR) is offered to produce growers who are anticipating an inspection or who desire a walk-through of their food safety practices before the Produce Safety Rule inspection. During the OFRR, reviewers will discuss food safety hazards with the grower as they tour the farm. The grower will receive action items to reduce risk and a detailed manual to help prepare for the formal inspection. OFRRs can only be conducted during the seasons when produce is being grown, harvested, packed, or held.



## PRODUCE SAFETY INSPECTION

If a farm, on average for the previous 3 years, has over \$25K in annual produce sales, the farm is subject to the PSR and thus an inspection. A grower can contact the Produce Safety Program at (502) 782-7809 to determine if their farm falls under the PSR. The Produce Safety Team works with growers to understand the principles of the PSR, review records, and examine all stages of growing, harvesting, packing, and holding.

# PRODUCE SAFETY ALLIANCE GROWER TRAINING

Educational partners including the University of Kentucky offer the Produce Safety Alliance (PSA) Training. **The no-cost to Kentucky residents 8-hour course offers:**

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water: Production
- Agricultural Water: Postharvest
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

A responsible party from a farm must successfully complete food safety training prior to receiving an inspection. The PSA Training is one way to satisfy the FSMA Produce Safety Rule educational requirement.

Growers interested in learning more about produce safety are welcome to attend the training even if their farm does not qualify for an inspection.

### DID YOU KNOW?

“Covered produce” refers to any fruit or vegetable typically eaten raw. The PSR does not include produce that is cooked or processed before eating or rarely consumed raw, such as sweet corn, pumpkins, and asparagus.

### DID YOU KNOW?

Tomatoes, Melons, Peppers, onions, and even summer squash are examples of covered produce because they are commonly consumed raw.

## GETTING STARTED

To learn more about securing the safety of your farm’s produce, scan these QR codes with the camera, or QR app, of your smart device.



The first step in determining whether or not your farm is covered is to complete the on-line Produce Farm Inventory Survey.

Consider taking the Produce Safety Alliance Training. The U.K. food safety website provides links to available training.



Contact KDA’s Produce Safety Team at (502) 782-7809 to determine if the Produce Safety Rule applies to your operation and to schedule an educational visit or an On-Farm Readiness Review.



Check the KDA’s Produce Safety website for updates and regulations.