Produce Traceability: One State’s Approach to Improving Traceability Across the Produce Supply Chain

Produce Safety Educator’s Call #57
November 22, 2021
Instructions

• All participants are muted.
• There will be time for questions and discussion at the end of the meeting.
• Feel free to use the chat box to ask questions as well!
• This session will be recorded and the presentation will be shared via the listserv and on our website after the call.
Produce Traceability: One State’s Approach to Improving Traceability Across the Produce Supply Chain

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Outbreak Investigation of E. coli: Romaine (November 2018)

Outbreak linked to romaine lettuce from California ends; FDA publishes summary of factors potentially contributing to the outbreak

February 13, 2019

The FDA has completed its investigation of the multistate outbreak of E. coli O157:H7 illnesses linked to romaine lettuce grown in California in Fall 2018. On February 13, 2019, FDA released an overview of the investigation approach and factors that potentially contributed to the contamination of romaine lettuce with E. coli O157:H7 in this outbreak: Investigation Summary: Factors Potentially Contributing to the Contamination of Romaine Lettuce Implicated in the Fall 2018 Multi-State Outbreak of E. coli O157:H7. This document also provides recommendations to industry for prevention of pathogenic E. coli O157:H7 contamination that is based on the findings outlined in the document.

Additionally, FDA offers the following recommendations to industry:

- Develop and enhance commodity-specific procedures, policies and best practices to enhance the safety of leafy greens.
- FDA continues to advise leafy green growers, buyers/distributors, and retailers to develop real-time procedures to quickly explore the possible scope, source(s) and route(s) of contamination when human pathogens of public health significance are detected by routine pre-harvest or finished product verification testing. Local in-depth knowledge and actions are critical in helping determine likely potential routes of contamination of leafy greens in the regions in which they are grown.
- FDA strongly encourages the entire leafy greens supply chain to adopt traceability best practices and state-of-the-art technology to
Support the Growth of New York Farms with New Produce Traceability Support

- **Proposal:** Governor Cuomo has committed to making New York a leader in agricultural practices and safety. In 2016, he created the New York State Grown and Certified program to identify and promote New York producers who adhere to New York’s food safety and environmental sustainability programs, and to assure consumers that the food they are buying is local and produced at a higher standard.

- Currently the Food and Drug Administration (FDA) does not require trace-back or trace-forward plans for produce. Unlike manufactured products, which are traceable through serial numbers, consumers generally cannot identify where their fresh produce was grown. In addition to the health and safety risks, this is costly to our entire supply chain from the producers to retailers.

- Governor Cuomo will convene a Blue-Ribbon Task Force on produce traceability to analyze and recommend operating standards for New York growers, producers, and retailers. This will provide consumers with more information about the source of the food they eat and expedite investigations of food borne illness.

- Further, uniform processes will help protect New York’s booming farms – helping to stop foodborne illness before it starts.

- A superior level of traceability is needed for the foods we eat.
NYS Consideration and Collaboration

- Includes representatives from throughout the food system
- Trying to understand concerns and challenges
- Think broadly about solutions
- In beginning stages, but a good approach
NYS Blue Ribbon Task Force

- Representation from growers, packers, processors, retailers
- Initial meeting was November 12, 2020
  - Purpose of sharing best practices, and a goal of bolstering the tracing of produce in New York State
- Drafted a traceability document based on feedback
- Second meeting to gather feedback on draft document on September 14, 2021
- Third meeting October 29, 2021, where more edits were provided
- Final edits still in progress, hope to share this week
Pre-Survey

1. What are the benefits of a traceability system?
   a. Reduce liability,
   b. Reduce cost associated with recalls,
   c. Consumer transparency,
   d. Other?
2. What are the challenges of a traceability system?
   a. Cost,
   b. Break in the system,
   c. Other?
3. What do you think are important attributes/components of a traceability system?
4. What types of written documentation and/or systems do you have already in place for produce traceability? Open?
5. If you do not have a system in place, are you aware of the types of guidelines or framework that currently exist for you to build from?
   a. USDA GAP
   b. Produce traceability initiative
   c. GFSI/SQF/PMA/United Fresh
   d. Own company rules
6. Does your current system align with all the players and stakeholders in your supply chain?
   a. Yes
   b. No, if no which ones are missing?
7. How do you think we make traceability systems more cohesive?
   a. More regulation, make it mandatory for everyone
   b. Incentives for all parties to participate
   c. Use of one universal system?
8. In what ways can produce traceability improve? Similar question to 7.
9. How can the NYS Department of Agriculture and/or FDA help you with traceability?
   a. More regulation, make it mandatory for everyone
   b. Incentives for all parties to participate
Requirements for Additional Traceability Records for Certain Foods

Comments submitted electronically, including attachments, to https://www.regulations.gov will be posted to the docket unchanged. Because your comment will be made public, you are solely responsible for ensuring that your comment does not include any confidential information that you or a third party may not wish to be posted, such as medical information, your or anyone else’s Social Security number, or confidential business information, such as a manufacturing process. Please note that if you include your name, contact information, or other information that identifies you in the body of your comments, that information will be posted on https://www.regulations.gov.

- If you want to submit a comment with confidential information that you do not wish to be made available to the public, submit the comment as a written/paper submission and in the manner detailed (see “Written/Paper Submissions” and “Instructions”).

Written/Paper Submissions

Food traceability list

- Cheeses, other than hard cheeses.
- Shell eggs
- Nut butter
- Cucumbers
- Herbs (fresh)
- Leafy greens, including fresh-cut leafy greens.
- Melons
- Peppers
- Sprouts
- Tomatoes
- Tropical tree fruits
- Fruits and Vegetables (fresh-cut)
- Finfish, including smoked finfish
- Crustaceans
- Mollusks, bivalves
- Ready-to-eat deli salads
Food Traceability Proposed Rule

- Limits foods covered by the proposed rule based on risk
  - Limited coverage concerns many people since we know outbreaks happen in other items
  - Others are thankful to have it be risk based
  - Better to have something rather than nothing?
- Includes biological hazards and acute chemical toxins that present an immediate public health risk
- Currently comment period is closed, so not sure when this rule will be final
- Important to support NY produce industry move forward in the interim and to include every sector
FDA Announces Winners of FDA New Era of Smarter Food Safety Low- or No-Cost Tech-Enabled Traceability Challenge

• On September 13, 2021, FDA announced the 12 winners of the FDA New Era of Smarter Food Safety Low- or No-Cost Tech-Enabled Traceability Challenge launched as part of the America COMPETES Reauthorization Act of 2010 (COMPETES Act). There were 90 submissions, with the winning teams representing the U.S., Canada, and New Zealand. Submitting teams also hailed from Australia, China, England, France, Germany, India, Ireland, Singapore, Spain, Switzerland, and Taiwan.
Facilitator Dr. Elizabeth Bihn
How do you think a traceability system would positively impact your business?

• Being able to respond quickly when there is a recall
• Build consumer confidence (or meet expectations because some customers assume this is already in place)
• Use it to trace yield differences by field as it moves forward
• If there is some problem with quality, traceability helps address it
• Crop insurance requires tracing
• Some third-party audits require tracing
What challenges do you think are significant in stopping traceability systems from being established?

• Costs
• Addressing breaks/gaps in the system
• Multiple ingredient items; Mixed bag retail salads
• Variability in buyer requirements
• Scale matters;
• Recognition that consumers have a role to play; You can have a great traceability system in place, but consumers can mess it up and it is hard to trace them.
• Lack of education about the importance and “how to” establish a traceability system throughout the food system
What challenges do you think are significant in stopping traceability systems from being established?

- **Technology** may be lacking for achieving things that would improve traceability. Example of stickering individual vine tomatoes

- **Recordkeeping challenges**
  - During outbreaks
  - For some operations it is a huge challenge
    - Ex: restaurants, smaller farms, limited resources, untrained/undertrained personnel

- **Transparency/Communication** between agencies issuing the recalls and the industry should be improved
  - Lack of good information means public health messages must be broader (hachet versus scalpel)
Traceability Food Safety Goals

• Key point of traceability is quickly identifying the origin of contaminated product to limit illnesses by recalling or preventing distribution of contaminated product

• Traceability often does not tell you where the contamination came from, how the product got contaminated, or how to prevent it from happening again
  – Sometimes it does, but definitely not all the time
  – To reduce risks, we really need information about preventing contamination and how contamination is occurring

• Once traceability is successful, then comes litigation
  – This often hinders our ability to learn from the mistakes
  – Adds real concerns about being indicated if not responsible
What are ways you think we could overcome challenges?

- Create detailed specifications for leafy greens suppliers/others with frequent outbreaks
- There are many different systems in use and not likely to have one system that works; 1. Must have education around standards 2. How to provide systems to support suppliers with different technological abilities/systems
- Cost sharing assistance for growers who implement systems
- Simple, fast, low cost would be great!
- Systems are very expensive; researching systems takes time; RFA for someone to research it and create information, description of what it costs, how it works.
- Lots of traceability companies have products that are very expensive and cumbersome; need more web-based, affordable, easy to access
Traceability in your operation: Like it or Change it?

- Still using an access database from the 90s; Not easy to convert to a mobile system; want system that fits needs, not beyond; Should be able to integrate with PTI standards.
- Company forced to re-sticker everything because not a system they feel that works for them; extremely expensive, but functional for their business
- Now we use truck logs, bins are on excel spread sheets that work on cell phone, aggregate data at the end of the day; these are labor intensive but confident in them; Had RFD readers in the past but did not work so well;
- Access database is used in packinghouse. Works well there. Use another program, bar code based, for orchard system (raw products). These two systems work together. Mobile is what is need going to need.
How do we achieve traceability in the food system? What would motivate people to adopt traceability?

- Consistent requirements across the industry
- Reduce cost of entry to the market
- Retailers are really driving it. Maybe smaller markets will begin to require it. Food service is a whole other game.
- Variability in farms and farm markets, education across the state to reach uniformity at farm markets
- Consumer education is key, huge gap in consumer attitudes about what is acceptable at a farmers market and beyond
- We need to take control of our businesses to protect ourselves; get to the source of the problem quickly, if not, everyone gets dragged in; No exceptions for food safety; should be scalable and risk based.
- Need education; All steps are important in accepting/dealing with risks.
Traceability in your operation: Like it or Change it?

- **Quickbooks** years ago, then moved to **Fishbowl**, still requires a lot of attention to detail and be very careful. This requires time.

- **Shipper Office**. It requires someone to pay attention to all the details and put all the information into the system. A lot to keep track of. Theoretically it will do everything as long as someone puts in all the data. It has more than we need, so lots of stuff we do not use. Full roll out under 20 k. Incorporates **PTI**, handles payroll, updates for NY specific laws, custom labels.

- **Farm Soft**, has flaws, works well but we are beginning to outgrow it. PTI case labeling, small pack labeled as well, bulk is case labeled, easy on corrugated cases, IFCOs are harder to label.

- **Digital Sequence Information (DSI)** for restaurant. Raw ingredients are hand-written onto paper, office person manually enters it into DSI. Office people will often catch that people in the stores are not following first in first out, then they will alert them. Still need to follow the paper, even though it is electronic system.

The Department used the produce traceability practices and protocols as well as the challenges the Blue Ribbon Task Force shared about traceability system development, the costs associated with implementation, variability in buyer requirements, and interconnectivity, or lack of, with other traceability systems in the produce supply chain, as well as recommended best practices and published material on traceability, to put together the draft Voluntary “Best Management” Practices and Protocols to Strengthen the New York Produce Supply Chain document.
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Records of Growing, Receiving, Transforming, Creating, and Shipping Produce on the FDA’s Food Traceability List (FTL)

Recall Report

Traceability Record Content

Basic Record Content

Daily Records

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Foreward

On November 12, 2020, Commissioner Richard Ball convened a Produce Traceability Blue Ribbon Taskforce (taskforce) comprised of growers, processors, packers, distributors, and retailers across multiple produce commodities to share best practices and foster the tracing of produce in New York State.

The taskforce was established to:

- Gain a better understanding of the variety of approaches being used to traceability throughout the industry;
- Provide best management practices to help all businesses, along the entire produce supply chain, refine and improve how they currently trace produce.

The taskforce shared with the Department of Agriculture and Markets (Department) information regarding their produce traceability practices and protocols as well as challenges they faced with traceability system development, the costs associated with implementation, variability in buyer requirements, and interconnectivity, or lack of, with other traceability systems in the produce supply chain. The Department used this information, as well as recommended best practices and published material on traceability, to put together this voluntary best management practices document.

This document can be used as a guide for businesses hoping to expand their current traceability efforts, those starting, or those becoming the implemented of an internal traceability system, or those who handle produce products that are listed on the Food and Drug Administration's (FDA) Food Traceability List. It provides a set of minimum best practices for traceability and identifies areas that are important to include when developing a traceability system, with each step bolstering the effectiveness of the traceability system.

Some of the resources may be more helpful for those looking to increase current traceability systems, whereas others may be more applicable for those beginning the implementation process. The intention is to provide useful information for everyone regardless of business size. We acknowledge that the size of a farm or business may impact the ability to implement some of the practices outlined due to resource limitations and other business priorities. But any traceability steps, no matter how minor, will bolster current traceability efforts within the produce industry in NY State.

Improving produce safety depends on all those who support the growth, sale, and distribution of fresh produce. This includes, but is not limited to, farmers, packers, distributors, processors, auctioneers, municipality personnel that sponsor farmers markets, not-for-profit personnel that distribute donated food, and retailers. All of these individuals should be trained in food safety so they can support the effective implementation of food safety practices from farm-to-fork.

It is also important to acknowledge that consumers also have a responsibility to implement food safety practices during shopping, transportation, storing, and preparing foods in their own homes. As we encourage the fresh produce industry to improve traceability practices, we are also encouraging consumers to do their part in keeping the produce they handle, safe for consumption.

While this information is discussed in this document, as it relates to the tracing of produce in New York state, as guidance in nature, a rise in foodborne outbreaks associated with produce, may result in all produce businesses needing to trace all the produce they grow, process, distribute, and sell. In the future. As such, we encourage all produce businesses in NY to remain leaders in this area and unified in our mission.

Overview

Produce traceability is a process that enables those within the produce supply chain to follow products forward and backward through the supply chain. Traceability of food products has become the focus of national and international legislation, of many research and technical development initiatives and projects, and of many scientific articles. However, most of the scientific publications do not define or differentiate between the components of a traceability system, and those that do to some degree, often use inconsistent terminology and definitions. This can lead to misunderstandings in relation to what a traceability system is, what the components are, how system functionality can be improved", and in the worst case, result in the establishment of an ineffective traceability system.

This guidance document is intended to clarify these misunderstandings by providing a voluntary set of systemic best practices, principles, and standards for implementing an effective traceability system that when used, will enhance how produce is traced from the farm to the consumer, assisting with sales and quality tracking, product recalls, and the tracking of food safety parameters such as customer complaints and foodborne illness outbreaks.

Taskforce members acknowledged the importance of traceability in being able to quickly respond to issues related to both quality and safety. This is important for consumer confidence in the food supply and to the reputation of every business. Taskforce members also shared that while a level of automation improves consistency and proper product identification, hand-writing this information is common. Taskforce members believed that both electronic and handwritten records are permissible in the produce supply chain.

Additionally, taskforce members with the lowest level of automation described that they were able to create good traceability records and track their product through the produce supply chain.

What is a produce traceability system? A produce traceability system is used as a generic term in this guidance document, encompassing the principles, practices, and standards needed to trace produce throughout the supply chain. In practice, most traceability systems are computerized, and they are implemented through the extensive use of information technology, but in principle a traceability system must be manually and paper-based, using the components outlined herein.

What are the critical components of a successful produce traceability system? 

1. Creating a process flow diagram that maps how produce moves through a business. This diagram should include where and when raw produce enters and exits, where lots converge and/or interconnect, where products are transferred (e.g., carrots and cabbage enter a facility and are transferred into collection).
2. Creating a lot identifying code (Lot ID) that will be used in all your records.
3. Creating records (manual or electronic) that will assist in excellent and effective recalls.

A multi-step checklist is provided at the end of this document, as a guide that can be used to identify the critical steps that are needed to ensure you have a robust, internal and/or external, produce traceability system.

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Roles, Challenges & Components of a Traceability System

communicate and interconnect, with each other, through common attributes, platforms, or systems.

Table 1: Typical roles in the Produce Supply Chain

<table>
<thead>
<tr>
<th>Primary Role (in scope)</th>
<th>Activities</th>
<th>Example of the Role in the Supply Chain</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grower</td>
<td>Grow, Harvest, Store, Sell, Ship</td>
<td>Farm</td>
</tr>
<tr>
<td>Produce Packer/Re-Packer</td>
<td>Aggregate, Pack, Sell, Ship</td>
<td>Agricultural Cooperative, Pack House, Retail Pack House</td>
</tr>
<tr>
<td>Distributor/Trader</td>
<td>Store, Sell, Ship</td>
<td>Markets, Wholesale or Terminal Markets</td>
</tr>
<tr>
<td>Manufacturer/Processor</td>
<td>Process or Manufacture, Sequence</td>
<td>Supermarket, Grocery Store, Grocery Chains</td>
</tr>
<tr>
<td>Retail Store</td>
<td>Receive, Store, Process, Pack, Sell</td>
<td></td>
</tr>
<tr>
<td>Food Service Operators</td>
<td>Store, Prepare, Sell to, Customer</td>
<td>Restaurant, Fast Food Restaurant Chain</td>
</tr>
</tbody>
</table>

Secondary Role (outside the scope) | Activities | Examples of the Role in the Supply Chain |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Third Party Logistics Service Provider</td>
<td>Transport, Store</td>
<td>Truck, Rail, Ship, Air</td>
</tr>
<tr>
<td>Supplier</td>
<td>Produce and Ship</td>
<td>Procuring materials, supplier, seed and plants, etc.</td>
</tr>
<tr>
<td>Regulatory Organizations</td>
<td>Compliance Oversight</td>
<td>Customs, inspection, Agencies, etc.</td>
</tr>
</tbody>
</table>

CHALLENGES TO IMPLEMENTING PRODUCE TRACEABILITY

Given the complexity of the produce supply chain, certain limitations, and barriers to implementing produce traceability systems must be acknowledged. First, is the diversity of operators, with any individual business varying in size, current involvement in produce traceability, and access to connectivity technology such as

http://www.fao.org/37/2652e/7653e.pdf

ESTABLISHING THE COMPONENTS OF A TRACEABILITY SYSTEM

One challenge identified by the literature was that many businesses have their own customized (inner) traceability system that work very well for their business, but they may not be used, connected, or understood by other (external) businesses in the produce supply chain. The following steps are intended to focus on common attributes that can be used by different platforms and systems.

Step 1: Creating a Process Flow Diagram

Illustrated below is a simplified flow diagram that depicts the flow of produce through the supply chain, as it starts as a raw agricultural commodity (RAWA) and continues through the process to become a final consumer product. Companies developing a traceability system for the first time or looking to improve a traceability system they already use, should as a first step, develop a detailed process flow diagram to identify the key produce entities; flow through, and exit their operating environments. Companies who have a food safety plan (FSSP) or Hazard Analysis Critical Control Point (HACCP) plan may use the flow diagram in either of those plans to develop this process flow diagram.

Figure 1: Produce Supply Chain Simplified Process Flow Diagram

Step 2: Establishing Lot Identifying Codes (Lot IDs)

The second step in establishing a traceability system is to decide what a lot is and how you want to track it. As recommended above, businesses should create a process flow diagram that models the flow of produce, at every point, throughout their business operation. Once the process flow diagrams is complete, points where produce enters (producers) and exits (receivers) as well as key points at which the produce is transformed (directed) into a new product in the business operation should be identified. After each point of entry, exit, and transformation is identified, a produce labeling process will need to be established to identify unique lots and give each unique lot a unique identifier. The use of a process flow diagram will ensure Lot IDs are created, assigned, and followed throughout the entire business operation, in a consistent and documented manner, and wherever they hand off with other lots that are exiting the business operation to the next untrusted business or exiting to another section of the same business to be further cooked or transformed.

A Lot ID can be a challenge for many facilities to develop because it needs to be both identify important information about the product, including commodity, variety, date of harvest, and any other pertinent information that allows the lot to be easily traced back to its origin. Below lists the type of information that is required when creating Lot IDs for produce types listed under the FUSMA Proposed Rules for Food Traceability. It is recommended that businesses, when creating Lot IDs, consider using this information to be sure they are capturing the correct components, as they build their traceability system.

Every recall or trace back starts with figuring out what lots are involved in the recall. Inconsistency in the way Lot IDs are recorded from business to business, or, from location to location, is one number one reason products cannot be traced back to its origin, making efforts to trace the product inefficient and ultimately unsuccessful.

Once Lot IDs have been established and labeling is in place to allow these Lot ID’s to travel with the product, it is important to consider how this information can be easily traced through each stage of the business operation. The information below, can be used as methods to verify, and validate the effectiveness of your traceability system.

Step 3: Product Labeling

The goal of product labeling for the produce labeled so that it can be traced through business operations and in some cases is additionally, as the product moves, the product may also use product labels

Step 4: RECORD KEEPING

While records can be maintained in a variety of ways and formats by both sophisticated electronic systems and manual means, some considerations need to exist. If your traceability system is stored in a database, no matter the form, the Lot IDs should always be linked to and associated with the records you have on file for that product.

http://www.fao.org/37/2652e/7653e.pdf
Additional Resources & Appendices

ADDITIONAL PRODUCE TRACEABILITY RESOURCES

The following resources and corresponding links below provide more in-depth guidance on how to develop and implement a complex and comprehensive produce traceability system:

1. Food and Agriculture Organization of the United Nations, Food Traceability Guidance:
   http://www.fao.org/3/a-i56537e.pdf
   - The scope of the Guidance document establishes both the minimum requirements and the best practices for the sharing of information between trading partners. This guide covers:
     i. Traceability practices from the supplier's processing facility to the point of sale to the consumer.
     ii. All food products for human consumption.
     iii. All levels of the product hierarchy, including pallets, cases, and consumer items, and
     iv. All supply chain segments including suppliers, wholesalers, distributors, and retailers.

2. The Produce Traceability Initiative:
   a. Supply chain-wide adoption of electronic traceability:
      https://www.produce tracebackability.org
      https://www.produce tracebackability.org/resources/Global Traceability Implementation Fresh Fruit Veg.pdf
   - This document serves as a guide to implementing GS1 traceability standards in the Fresh Fruit and Vegetable (Produce) Industry supply chain.
   b. Case Label & Data Elements for Industry Use V.1.1 March 2021:
   - Details best practices for implementing and formatting case labels.
   c. Resources and Tools:
      https://www.produce tracebackability.org/resources
   - Provides background information on each of the steps and best practices to assist the industry in accomplishing the milestones of produce traceability.

3. Fresh Fruit and Vegetable Traceability Guidelines:
   - Provides guidance on implementing traceability in fresh fruit and vegetable supply chains using the GS1 standards for identification, data capture, data sharing and the GS1 Global Traceability Standard.

4. U.S. Food & Drug Administration, Which Key Data Elements Would Apply to Me?:
   https://www.fda.gov/food/food-safety-modernization-act-fresh-fruit-and-vegetable-key-data-elements-would-apply-to-me
   - Provides guidance on implementing traceability in fresh fruit and vegetable supply chains using the GS1 standards for identification, data capture, data sharing and the GS1 Global Traceability Standard.

5. National Good Agricultural Practices Program:
   https://epan.cornell.edu/education-materials/decision-trees/traceability/
   - Provides acceptable educational materials and tools on produce traceability.

6. Proposed Rule: Requirements for Additional Traceability Records for Certain Foods: Key Terms Glossary:
   https://www.fda.gov/media/143468/download
   - The proposed rule, "Requirements for Additional Traceability Records for Certain Foods," includes proposed definitions for several key terms used in the regulation. The proposed definitions are summarized.
Comments from September 14, 2021 Draft Review

- Some formatting suggestions including adding additional appendices
- Request to edit intro to ensure all parts of the food system are included
- Request for more industry examples of labeling
- Include more information on how to track cash sales
- Provide appendix that is a concise version for smaller farms
- Perhaps add a section on challenges in produce industry
- Add a questionnaire for buyers
- Did a good job with making this document relatable
- Public perception and adoption is important
Final Steps

• Brought the taskforce together again on October 29, to hear any final thoughts or comments they had before finalizing the document
• Additional comments were provided during that meeting, document is in final draft form and will be shared again with the taskforce for their final approval
• Once the guidance document is final, we will issue a press release publishing the document
  – Note: This document can be used as a guide for businesses hoping to expand their current traceability efforts or for businesses that are interested in beginning the implementation of an internal traceability system or for those who handle products that are listed on the Food and Drug Administration’s (FDA) Food Traceability List. It provides a set of minimum best practices for traceability and identifies areas that are important to include when developing a traceability system, so that each step serves to bolster the effectiveness of the traceability system
• As this is a best practices document only, specific questions about the final document will be directed to our press office at: pressoffice@agriculture.ny.gov
Overall Process & Outcome

Introducing a New Standard for New York State Agriculture

- Environmental Stewardship
- Food Safety

https://certified.ny.gov/
Thank you!
The PSA Website
http://producesafetyalliance.cornell.edu/
En español: es.producesafetyalliance.cornell.edu

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Follow us on Instagram
Watch us on YouTube