



January 29, 2013

## Happy New Year Produce Safety Alliance Members!

With the release of the FDA's Food Safety Modernization Act (FSMA) proposed Produce Safety and Preventive Controls Rules on January 4<sup>th</sup>, the New Year has certainly gone off with a bang! In this newsletter, we would like to take the opportunity to point out a few helpful resources to digest some of the information included in the proposed regulation as well as give a quick update on the Produce Safety Alliance's progress with the curriculum and future training opportunities.

## FDA Proposed Produce Safety Rule: Comment Process and More Helpful Resources

The comment process is now open under docket FDA-2011-N-0921 and we highly encourage all growers, packers, and anyone interested in fresh produce safety to comment on the rule. The comment period will be open until **May 16, 2013**. A full copy of the proposed Produce Safety Rule can be viewed at: <http://www.fda.gov/Food/FoodSafety/FSMA/ucm334114.htm>

### There are two ways to comment:

- 1.) Comment **electronically** at <http://www.regulations.gov#!docketDetail;D=FDA-2011-N-0921>
- 2.) **Written** comments may be faxed to the FDA at 301-827-6870 or you may mail them to:  
Division of Dockets Management (HFA-305)  
Food and Drug Administration  
5630 Fishers Lane, Room 1061  
Rockville, MD 20852

Since the release of the proposed regulations on January 4, 2013, the FDA has posted several useful resources on their website. Check out the links below for more information.

### Factsheets to Subparts of the Proposed Rule:

<http://www.fda.gov/Food/FoodSafety/FSMA/ucm334552.htm#L>

### Proposed Rule-at-a-Glance and Decision Tree for Exemptions/Exclusions:

<http://www.fda.gov/Food/FoodSafety/FSMA/ucm334554.htm>

## PSA Progress and Training Plans

The learning objectives, completed in late 2012, are reflective of the working committee process, farmer focus groups, and identified educational needs based on collaborator programs from around the country. These objectives, which have been reviewed by both our Executive and Steering committees, are now posted on the PSA [website](#) and serve as a guide for developing the curriculum content. Included in this document are additional details on each module that provide more information about the intended content. We welcome any feedback on the curriculum learning objectives. Changes may be made in the next few months to reflect information in the proposed Produce Safety Rule or as deemed necessary by insightful comments!

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# Produce Safety

## A L L I A N C E

When the content is finalized, we will host Train-the-Trainer workshops around the country beginning in late Spring of 2013. Dates and locations of these workshops will be shared on the listserve and on the website as they are scheduled.

### **PSA/FDA Webinar Held January 24, 2013**

We appreciate everyone who was able to participate in last Thursday's webinar on the Food Safety Modernization Act Proposed Produce Safety and Preventive Controls Rules presented by Erick Snellman of the FDA. We are awaiting FDA clearance to post the webinar slides, full recording, and follow-up to questions that were submitted by participants. We will send out a notification through the listserve when we are able to post the information onto our website. Alternatively, you can check back at our website <http://producesafetyalliance.cornell.edu> to view recent resources posted.

### **Publications and Resources of Interest**

As fresh produce safety has moved to the forefront of concerns among growers across the United States in the past decade, co-management has also become a critical area of focus on the farm. Co-management can be defined as practices which minimize the risk of fecal contamination and resulting microbiological hazards associated with food production while simultaneously conserving soil, water, air, wildlife and other natural resources. Co-management will be woven through all six modules of the PSA curriculum to assist growers with managing their food safety plans and natural resources.

Researchers at the University of California have developed a series of educational materials to assist with recognizing conservation practices in the agricultural environment, understanding the purpose that these practices serve, and helping decipher audit standards to address farming impacts on the environment and as potential contributors to food safety risks. A co-management issues brief entitled "*Balancing Food Safety and Sustainability: Opportunities for Co-management*" is available from the UC Food Safety website at: [http://ucfoodsafety.ucdavis.edu/Preharvest/Co-Management\\_of\\_Food\\_Safety\\_and\\_Sustainability/](http://ucfoodsafety.ucdavis.edu/Preharvest/Co-Management_of_Food_Safety_and_Sustainability/).

For additional information, please contact **Mary Bianchi** at [mlbianchi@ucanr.edu](mailto:mlbianchi@ucanr.edu).

### **Join Us!**

Our listserve is always expanding and a great way to stay in touch with the PSA. To sign up, please visit our website at <http://producesafetyalliance.cornell.edu/psa.html>. Already signed up? Please share this newsletter with friends and colleagues who might also be interested in produce safety. As always, please do not hesitate to contact myself or Betsy Bihn ([eab38@cornell.edu](mailto:eab38@cornell.edu)) if you have any questions, comments, or ideas.

Wishing you a great start to the New Year,



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