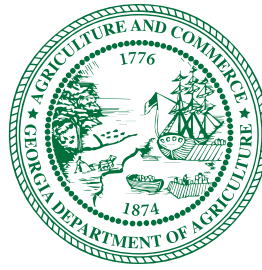


Produce Safety Alliance Grower Training

8 hour course offers:

- 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

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.



Contact Us



Visit our website or scan the QR code.

agr.georgia.gov/produce-safety

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Produce safety is in your hands.

The Georgia Department of Agriculture's **Produce Safety Team** can help.

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The Food Safety Modernization Act Produce Safety Rule:

the first-ever set of federal regulatory standards for the production, harvest and handling of fruits and vegetables. —————>

Key Considerations Of The Produce Safety Rule:

- Worker Training, Health, and Hygiene
- Agriculture Water
- Biological Soil Amendments
- Domesticated and Wild Animals
- Equipment, Tools, and Buildings
- Sprout Production
- Required Records



Purpose:

The Produce Safety Rule sets food safety standards for the safe growing, harvesting, packing, and holding of fruits and vegetables. Its purpose is to shift the focus from responding to foodborne illness to preventing it.

The Rule does not apply to:

- Produce that is rarely consumed raw.
- Produce that is grown only for personal or on-farm consumption.
- Produce that is not a raw agricultural commodity (RAC). A raw agricultural commodity is any food in its raw or natural state.

Who is covered?

A covered farm is a farm with an average monetary value of produce sold during the previous 3-year period of more than 25,000 (on a rolling basis), adjusted for inflation using 2011 as the baseline year.

Exemptions

All farms are responsible for producing safe food; however, some may be exempt from full compliance with the FDA Food Safety Modernization Act (FSMA) Produce Safety Rule. For more information, please visit our website.

On-Farm Readiness Reviews

An On-Farm Readiness review (OFRR), is a voluntary, free, confidential educational tool designed to help produce growers feel prepared and ready for PSR inspection.

GDA produce staff will take the educate before regulating approach. This allows farms the opportunity to have one-on-one conversation to see how the rule applies to your operation.

Additional Resources:
cals.cornell.edu/produce-safety-alliance

