



Pennsylvania
Department of Agriculture

FSMA PRODUCE SAFETY RULE APPLICATION PACKET

PRODUCE FARMS

*Any facility growing, harvesting, packing, and holding produce grown
for human consumption*

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The Pennsylvania Department of Agriculture produce farm application is required for produce farms and/or any entity that grows, harvests, packs, or holds covered produce for human consumption as defined in 21 CFR Part 112. This application allows PDA to provide education, technical assistance, and compliance information to regulated farms and businesses, and prioritize inspections.

The Food Safety Modernization Act Produce Safety Rule (PSR) requires covered farms to take appropriate measures to minimize the risk of serious adverse health consequences or death from the use of or exposure to covered produce including those measures reasonably necessary to prevent the introduction of know or foreseeable hazards into covered produce. It also provides reasonable reassurance that the produce is not adulterated under section 402 of the Federal Food, Drug and Cosmetic Act (FD & C Act). Requirements for the rule (21 CFR Part 112) focus on major routes of contamination including health and hygiene, biological soil amendments of animal origin, domesticated and wild animals, equipment, tools, buildings, and sanitation. The PSR also addresses personnel qualifications and training and growing, harvesting, packing, and holding activities performed by the operation.

Inspection of produce farms covered under 21 CFR 112 are conducted by the Pennsylvania Department of Agriculture as part of financial assistance award (FAIN) funded 100 percent by the Food and Drug Administration (FDA) of the U.S. Department of Health and Human Services (HHS).

Please complete and return this form in its entirety including all necessary accompanying documentation even if you believe you are not subject to the Produce Safety Rule (PSR). Your information will not be shared with any entities or persons outside of the FDA and the Pennsylvania Department of Agriculture.

All material must be fully completed and returned with any necessary accompanying documentation to:

RA-AGPLANREVIEW@pa.gov

or mail / fax to:

**Pennsylvania Department of Agriculture
Bureau of Food Safety and Laboratory Services
Attn: Plan Review
2301 N. Cameron St, Room 112
Harrisburg, PA 17110
Fax: 717-787-1873**

SECTION 1: FACILITY INFORMATION

NAME OF FARM:

SECONDARY NAME OF FARM (IF APPLICABLE):

CONTACT INFO:

Email: _____

Phone Number (Primary): _____ Ext: _____

Phone Number (Secondary): _____ Ext: _____

Fax Number: _____

LIST ALL FARM PHYSICAL LOCATIONS:

Primary Location:

Street number and name

City State Zip code

What activities are performed on the farm:

- Growing Harvesting Packing Holding
 Processing Retail Wholesale Other: _____

Approximate Acreage Farmed (just produce):

- 1-10 11-100 101-500 501-1000 1001-2500 2501-5000 5000 – above

Number of Employees: _____

Additional Location(s), if applicable:

Street number and name

City State Zip code

What activities are performed on the farm: What activities are performed on the farm:

- Growing Harvesting Packing Holding
 Processing Retail Wholesale Other: _____

Approximate Acreage Farmed (just produce):

- 1-10 11-100 101-500 501-1000 1001-2500 2501-5000 5000 – above

Number of Employees: _____

Additional Location, if applicable:

Street number and name

City State Zip code

What activities are performed on the farm:

- Growing Harvesting Packing Holding
 Processing Retail Wholesale Other: _____

Approximate Acreage Farmed (just produce):

- 1-10 11-100 101-500 501-1000 1001-2500 2501-5000 5000 – above

Number of Employees: _____

Additional Location, if applicable:

Street number and name

City State Zip code

What activities are performed on the farm:

- Growing Harvesting Packing Holding
 Processing Retail Wholesale Other: _____

Approximate Acreage Farmed (just produce):

- 1-10 11-100 101-500 501-1000 1001-2500 2501-5000 5000 – above

Number of Employees: _____

MAILING ADDRESS (if different than above):

Street number and name	City	State	Zip code
County	Township/Borough		

RESPONSIBLE OFFICIAL AT THE FARM:

Name _____ Title _____

Do you have a Produce Safety trained individual who has attended a Produce Safety Alliance Grower or equivalent training?

- Yes. Provide a copy of the certificate received.
- No. When will training be completed: _____

RESPONSIBLE FOOD SAFETY INDIVIDUAL:

Name _____ Title _____

SECTION 2: FARM SIZE, FOOD SALES, & EXEMPTION STATUS

ANNUAL PRODUCE SALES: (averaged over the previous 3 years)

Includes all produce (vegetables, fruits, leafy greens, herbs) sold including any produce purchased for resale.

- Large Farm: over \$500,000
- Small Farm: \$250,000 - \$500,000
- Very Small Farm: \$25,000 - \$250,000
- Exempt Farms: less than \$25,000 (Must complete and sign the Produce Sales applicable micro-exemption section information below.)

REQUIREMENTS FOR BASIC EXEMPTION: Please check all boxes that apply. One of the following requirements must be met to qualify as an exempt farm:

- Micro-exemption** (or non-covered farm exemption) 21 CFR Part 112.4: during the previous 3-year period, preceding the year this application is submitted, a farm’s average of all produce sales was \$25,000 or less (on a rolling basis), adjusted for inflation using 2011 as the baseline year for calculating the adjustment. Please fill out the “Produce Sales” lines with the supporting produce sales figures to support this determination.

Produce Sales, Year 1: _____

Produce Sales, Year 2: _____

Produce Sales, Year 3: _____

Average Produce Sales of 3-year period: _____

ONLY grow produce that is rarely consumed raw, specifically the produce on the following exhaustive list: asparagus, black beans, great Northern beans, kidney beans, lima beans, navy beans, pinto beans, beets, garden (roots and tops) beets, sugar beets, cashews, sour cherries, chickpeas, cocoa beans, coffee beans, collards, sweet corn, cranberries, dates, dill (seeds and weed), eggplants, figs, ginger, hazelnuts, horseradish, lentils, okra, peanuts, pecans, peppermint, potatoes, pumpkins, mature southern field peas (such as black-eyed peas, cowpeas, crowder peas, purple hull peas, sea island peas, silver peas, and speckled peas), winter squash, sweet potatoes, and water chestnuts.

Produce grown is used only for **personal consumption** or produced for consumption on the farm or another farm under the same management.

Produce grown receives **commercial processing** that adequately reduces the presence of microorganisms of public health significance. (21 CFR 112.2(b))

A farm facility is eligible for a processing exemption when the produce grown at the facility is intended for commercial processing at another facility in the distribution chain. Examples of commercial processing include (but not limited to) refining, distilling, or other processing to eliminate spore-forming microorganisms.

Additional requirements include:

- You must disclose in documents accompanying the produce that the food is “not processed to adequately reduce the presence of microorganisms”, in accordance with the practice of the trade.
- Additionally, you must annually receive written assurance that the customer receiving your product will perform said commercial processing or that an entity in the distribution chain, subsequent to your customer, will perform commercial processing to reduce pathogenic microorganisms.

Farm qualifies for Qualified Exemption (see below).

REQUIREMENTS FOR QUALIFIED EXEMPTION:

Determination of a Qualified Exemption is based on total food sales, not just produce. This total includes livestock; meat; dairy products such as milk; hay; grains; and wine; and other foods (for both human and animal). Review and complete the **Qualified Exemption section**.

A farm is eligible for a Qualified Exemption and its associated modified requirements in a calendar year if both of the following conditions are met:

- During the previous 3-year period, preceding the year this application was submitted, the average annual monetary value of the food the farm sold directly to qualified end-users (QEU’s) exceeds the monetary value of food sold to all other buyers during that period.
 - o Per 21 CFR Part 112.3, a Qualified End-User is a consumer (not including a business), a restaurant, or a retail food establishment that is:
 - In the same state or same Indian reservation as the farm that produced the food; or
 - Not more than 275 miles from said farm.
- The average monetary value of all food the farm sold during this 3-year period is less than \$500,000, adjusted for inflation, using 2011 as the baseline year.

All inflation calculations are based on the numbers provided by the FDA at the following website:
<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-inflation-adjusted-cut-offs>

Food Sales, Year 1: _____ Food Sales to QEU's, Year 1: _____
Food Sales, Year 2: _____ Food Sales to QEU's, Year 2: _____
Food Sales, Year 3: _____ Food Sales to QEU's, Year 3: _____
Total Accumulative Food Sales: _____ / 3 years to calculate average: _____

As a Qualified Exempt Farm you are:

- Required to maintain records verifying the status as Qualified Exempt that may be inspected by the Pennsylvania Department of Agriculture and/or the FDA.
- Required to review records annually to verify they continue to meet both the sales value of food and sales to a Qualified End User requirement. Review must be documented.
- Required by law to provide the name and complete business address of the farm where the produce was grown either on a label or at the point of sale while operating under the Qualified Exempt category.
- Qualified Exempt status may be revoked if there is an active investigation of food borne illness linked to my/our farm and/or it is determined necessary by PDA and/or FDA to protect public health.
- Qualifying for this exemption does not preclude the farm from following the requirements of the FDA FSMA Produce Safety Rule.
- Qualifying for this exemption does not exempt any farm from complying with all adulteration and other applicable provisions under the U.S. Food, Drug and Cosmetics Act.
- Qualifying for this exemption does not exempt the farm from complying with other applicable laws and regulations.

Note: A farm is not required to claim the Qualified Exemption and can choose to follow the full FSMA PSR requirements including an inspection.

By signing this application, I attest that this information is accurate for my intended operations, and I meet all qualifications for the desired exemption. I will notify the Pennsylvania Department of Agriculture if my farm is no longer eligible for this exemption, so that any requirements can be reassessed to ensure continued compliance with the Produce Safety Rule.

Any exemption status is liable to be withdrawn from any facility at the discretion of the FDA and/or the Pennsylvania Department of Agriculture in accordance with 21 CFR Part 112 Subpart R.

SECTION 3: WATER AND SEWER INFORMATION

What is your water source for washing hands, produce, and food contact surfaces and for mixing spray chemicals?

- Private Water Supply (well, spring, cistern) *(Water testing required)*
Number of Wells _____

Municipal (Community) supply.
Name of Supplier: _____

Other: _____

Do you irrigate? Yes No

If yes, what is the source?

Municipal (Community) supply. Name of Supplier: _____

Private Water Supply (well, cistern or spring) (*Water testing required*)

Surface Water (pond, stream, river, lake) (*Water testing required*)

What delivery method is used for irrigation? _____ (e.g., overhead, drip)

Sewage disposal:

Municipal/Public Non-Public

Other _____

SECTION 4: FARM PRODUCTION INFORMATION

Are you in production year-round? Yes No

Season Start ____/____/____ (MM/YYYY) Season End ____/____/____ (MM/YYYY)

Do you have a greenhouse or high tunnel? Yes No

Do you Participate in any Food Safety Audit Program?

State/Federal Audit Private Audit Both State/ Federal Audit None

Other _____

Do you use biological soil amendments of animal origin? Yes No

If yes, do you have records showing it has been treated or managed to reduce pathogens? Yes No

Do you have working animals or livestock on your farm? Yes No

SECTION 5: COMMODITIES

Commodities Grown: Please Select All That Apply

- | | | | |
|--|---|---|--|
| <input type="checkbox"/> Alfalfa beans/sprouts | <input type="checkbox"/> Apples | <input type="checkbox"/> Apricots | <input type="checkbox"/> Alliums |
| <input type="checkbox"/> Artichoke | <input type="checkbox"/> Basil | <input type="checkbox"/> Bean/Pea Sprouts | <input type="checkbox"/> Blackberries |
| <input type="checkbox"/> Blueberries | <input type="checkbox"/> Bok Choy | <input type="checkbox"/> Boysenberries | <input type="checkbox"/> Fava Beans, |
| <input type="checkbox"/> Broccoli | <input type="checkbox"/> Brussel Sprouts, | <input type="checkbox"/> Burdock, | <input type="checkbox"/> Chinese Cabbage |
| <input type="checkbox"/> Cabbages | <input type="checkbox"/> Cantaloupes | <input type="checkbox"/> Carrots | <input type="checkbox"/> Cauliflower |
| <input type="checkbox"/> Celeriac | <input type="checkbox"/> Celery | <input type="checkbox"/> Sweet Cherries | <input type="checkbox"/> Chestnuts |

- | | | | |
|--|---|--|---|
| <input type="checkbox"/> Chicory | <input type="checkbox"/> Chives | <input type="checkbox"/> Cilantro | <input type="checkbox"/> Cucumber |
| <input type="checkbox"/> Berry Current | <input type="checkbox"/> Endive | <input type="checkbox"/> Dandelion | <input type="checkbox"/> Spring Salad Mix |
| <input type="checkbox"/> Garlic | <input type="checkbox"/> Gooseberries | <input type="checkbox"/> Grapes | <input type="checkbox"/> Green Beans |
| <input type="checkbox"/> Honeydew | <input type="checkbox"/> Hot Peppers | <input type="checkbox"/> Huckleberries | <input type="checkbox"/> Kale |
| <input type="checkbox"/> Leek, | <input type="checkbox"/> Lettuce | <input type="checkbox"/> Marjoram | <input type="checkbox"/> Melon |
| <input type="checkbox"/> Mulberries | <input type="checkbox"/> Microgreens | <input type="checkbox"/> Mung Beans | <input type="checkbox"/> Sprouts |
| <input type="checkbox"/> Mushroom | <input type="checkbox"/> Mustard Greens | <input type="checkbox"/> Nectarine | <input type="checkbox"/> Onions |
| <input type="checkbox"/> Oregano | <input type="checkbox"/> Parsley | <input type="checkbox"/> Parsnips | <input type="checkbox"/> Peas/Snow Peas |
| <input type="checkbox"/> Peaches | <input type="checkbox"/> Pears | <input type="checkbox"/> Plums | <input type="checkbox"/> Quince |
| <input type="checkbox"/> Radicchio | <input type="checkbox"/> Radish | <input type="checkbox"/> Raspberries | <input type="checkbox"/> Rhubarb |
| <input type="checkbox"/> Rutabaga | <input type="checkbox"/> Sage | <input type="checkbox"/> Scallions | <input type="checkbox"/> Shallots |
| <input type="checkbox"/> Spinach | <input type="checkbox"/> Strawberries | <input type="checkbox"/> Summer Squash | <input type="checkbox"/> Sweet Peppers |
| <input type="checkbox"/> Swiss Chard | <input type="checkbox"/> Thyme | <input type="checkbox"/> Tomatoes | <input type="checkbox"/> Turnip Greens |
| <input type="checkbox"/> Walnuts | <input type="checkbox"/> Watercress | <input type="checkbox"/> Watermelon | <input type="checkbox"/> Edible flowers |

Do you grow any other fruits or vegetables which are not listed above? Yes No

If yes, please list:

Do you dry or dehydrate any of the above commodities? Yes No

If yes, what commodities? _____

Pest Control Company: _____

Lot coding system used?: Yes No

If marked "Yes", complete the following:

Lot Code consists of: Calendar Date Julian Date Plant # Production Line # Time

Other: _____

Lot Code Example: _____

Lot Code Location: Food Packaging Label Shipping box Other: _____

SECTION 6: ALL APPLICANTS READ AND SIGN

The Applicant understands and agrees that this document is an application for Registration of a facility growing, harvesting, packing, and holding produce grown for human consumption under the Food and Drug Administration (FDA) Produce Safety Rule found at 21 CFR Part 112. The applicant understands and agrees that only a "proprietor" of this operation may complete the application; and that a "proprietor" may be a person, partnership, association, or corporation operating the farm within the Commonwealth of Pennsylvania. The applicant verifies that they are the "proprietor" of the farm that is the subject of this application as indicated on this application. By signature on this application, the applicant verifies that all statements and information in this application is true and correct to the best of the applicant's knowledge, information and belief; and makes these statements subject to the penalties of 18 Pa.C.S.A. § 4904, relating to unsworn falsification to authorities.

INDIVIDUAL PERSON:

Signature

Legibly Print Name

Date

Date of Birth

PARTNERSHIP:

Signature – General Partner

Legibly Print Name

Date

Date of Birth

Signature – General Partner

Legibly Print Name

Date

Date of Birth

CORPORATION OR ASSOCIATION / NON-PROFIT ENTITY:

Name of Corporation or Non-Profit Entity

Name of current CEO/President/or similar

Official Title

Date of Birth of CEO/President/or similar

Signature of Corporate / Association / Non-Profit Official

Official Title of Signatory

Legibly Print Name

Date

LIMITED LIABILITY COMPANY (LLC) OR LIMITED LIABILITY PARTNERSHIP (LLP):

Name of LLC or LLP

Name of Senior Official/General Partner, or Similar

Official Title

Date of Birth of Senior Official/General Partner, or Similar

Signature – Member

Date

Signature – Member

Date

Legibly Print Name

Legibly Print Name

LEGAL BUSINESS NAME (if different than establishment name): _____

LEGAL OWNER MAILING ADDRESS (if different than above mailing address): _____

Owner street number and name

City

State

Zip code

(_____) _____
Owner phone number

(_____) _____
Owner fax number

Owner e-mail address

INSTRUCTIONS FOR COMPLETING THE PRODUCE SAFETY RULE FARM REGISTRATION

These instructions are for your review and to assist you in understanding and completing the PDA farm registration forms. Thoroughly review the rules and regulations in 21 CFR Part 112 - Standards for The Growing, Harvesting, Packing and Holding Produce for Human Consumption. Your inspector will contact you to verify the information provided and schedule an inspection and/or an on-farm readiness review.

SECTION 1: FACILITY INFORMATION

This section captures information about your farm operation. Fill in **all** sections completely. Please provide addresses for all locations where covered activities (growing, harvesting, packing, and holding of produce) are performed. Provide the name of the person responsible for Food Safety on the farm. At least one individual, preferably a supervisor, must have attended a Produce Safety Alliance (PSA) Grower training or an equivalent training course. **Please provide a copy of the certificate received.**

Select all activities that are performed at your farm or off-site locations. These activities include growing, harvesting, packing, holding, processing, retail and/or wholesaling.

SECTION 2: FARM SIZE, FOOD SALES, & EXEMPTION STATUS

In this section you will determine whether your farm is subject to the FSMA Produce Safety Rule or qualifies for an exemption based on produce grown, intended use and total produce and food sales.

Under the Produce Safety Rule 21 CFR Part 112.3 ‘produce’ generally means any fruit or vegetable and includes mushrooms, sprouts, peanuts, tree fruit and herbs. Fruit is further defined as the edible reproductive body of a seed plant or nut tree. Vegetable is further defined as the harvestable or harvest part of any herbaceous plant or fungus (such as white button or shiitake mushrooms) whose fruit, fleshy fruiting bodies, seeds, roots, tubers, bulbs, stems, leaves, or flower parts are used as food. The Produce Safety rule applies to produce that is considered a raw agricultural commodity (RAC), meaning produce that is generally eaten raw without further processing. See 21 CFR Part 112.1 (b). Fruits and vegetables included almonds, apples, apricots, apriums, Artichokes-globe-type, Asian pears, avocados, babacos, bananas, Belgian endive, blackberries, blueberries, boysenberries, brazil nuts, broad beans, broccoli, Brussels sprouts, burdock, cabbages, Chinese cabbages (Boy Choy, mustard, and Napa), cantaloupes, carambolas, carrots, cauliflower, celeriac, celery, chayote fruit, cherries (sweet), chestnuts, chicory (roots and tops), citrus (such as clementine, grapefruit, lemons, limes, mandarin, oranges, tangerines, tangors, and unique fruit), cowpea beans, cress-garden, cucumbers, curly endive, currants, dandelion leaves, fennel-Florence, garlic, genip, gooseberries, grapes, green beans, guavas, herbs (such as basil, chives, cilantro, oregano, and parsley), honeydews, huckleberries, Jerusalem artichoke, kale, kiwifruit, kohlrabi, kumquats, leek, lettuce, lychees, macadamia nuts, mangos, other melons (such as Canary, Crenshaw and Persian), mulberries, mushrooms, mustard greens, nectarines, onions, papayas, parsnips, passion fruit, peaches, pears, peas, peas-pigeon, peppers (such as bell and hot), pine nuts, pineapples, plantains, plums, plumcots, quince, radishes, raspberries, rhubarb, rutabagas, scallions, shallots, snow peas, soursop, spinach, sprouts (such as alfalfa and mung bean), strawberries, summer squash (such as patty pan, yellow and zucchini), sweetsop, Swiss chard, taro, tomatoes, turmeric, turnips (roots and tops), walnuts, watercress, watermelons, and yams; and mixes of intact fruits and vegetables (such as fruit baskets).

Produce that is not covered by the Produce Safety Rule includes that which is:

- Rarely consumed raw (RCR),
- Produced for personal or on-farm consumption
- Not a raw agricultural commodity. See 21 CFR 112.2 (a)(1).

- Produce that is commercially processed to adequately reduce the presence of microorganism of public health significance is exempt from the Produce Safety Rule under 21 CFR 112.2 (b).
Examples of activities that change a Raw Agricultural Commodity into a processed food include chopping, cooking, cutting, homogenization, irradiation, pasteurization

Annual produce sales and total food sales are based on a three-year average adjusted for inflation. For more information and calculation see the FDA Inflation Adjustments Cut Off at <https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-inflation-adjusted-cut-offs>.

Farm size (large, small, very small or exempt) is determined by the total amount of all produce sales. This total includes covered and non-covered produce both grown on the farm and any purchased and resold.

Micro-exemption (non-covered farm, as per 21 CFR Part 112.4)

A farm or farm mixed-type facility is considered to be a non-covered facility when the average annual monetary value of all produce sold during the previous 3-year period is less than \$25,000 (adjusted for inflation, using 2011 as the baseline year).

Commercial Processing Exemption (per 21 CFR 112.2(b))

A farm facility is eligible for a processing exemption when the produce receives commercial processing that adequately reduces the presence of microorganisms of public health significance at another facility further in the chain of distribution. Examples of commercial processing include (but not limited to) refining, distilling, or other processing to eliminate spore-forming microorganisms. You must disclose in documents accompanying the produce that the food is “not processed to adequately reduce the presence of microorganisms”, in accordance with the practice of the trade. Additionally, you must annually receive written assurance that the customer receiving your product will perform said commercial processing or that an entity in the distribution chain, subsequent to your customer, will perform commercial processing to reduce pathogenic microorganisms.

Qualified Exemption (per 21 CFR Part 112.5)

Determination of a Qualified Exemption is based on total food sales, **not just produce**. This total includes livestock; meat; dairy products such as milk; hay; grains; and wine; and other foods (for both human and animal). Review and complete the **Qualified Exemption** section to support the exemption determination.

To qualify for the exemption, you must meet the following criteria:

- During the previous 3-year period, preceding the applicable calendar year, the average annual monetary value of all food sold directly to qualified end users (consumer [not including a business], retail location or restaurant within the same state or within 275 miles of the farm’s location) exceeds the average annual monetary value of the food sold to all other buyers
- The average annual monetary value of all food sold during this 3-year period is less than \$500,000, adjusted for inflation (using 2011 as the baseline year).

Qualifying for this exemption does not preclude the farm from following the requirements Good Agricultural Practices to ensure produce is safe to eat. You are required to maintain financial records, which must be reviewed annually, verifying your status as Qualified Exempt that may be inspected by the Pennsylvania Department of Agriculture and/or the FDA. Also, you must provide the name and complete business address of the farm where the produce was grown either on a label or at the point of sale. You are not required to take this exemption and can choose to follow the full FSMA PSR requirements including an inspection.

Please Note: Any exemption status is liable to be withdrawn from any facility at the discretion of the FDA and/or Pennsylvania Department of Agriculture (in accordance with 21 CFR Part 112 Subpart R).

SECTION 3: WATER AND SEWER INFORMATION

This section captures information regarding your water supply and use as well as your wastewater disposal. All agricultural water must be safe and of adequate sanitary quality for its intended use. **Agricultural water** is defined as water used in covered activities on covered produce where water is intended to, or is likely to, contact covered produce or food contact surfaces, including water used in growing activities (including irrigation water applied using direct water applications, water used for preparing/mixing crop sprays, and water used for growing sprouts) and in harvesting, packing and holding activities (including water used for washing or cooling harvested produce and water used for preventing dehydration of covered produce).

Water used for any one or more of the following must not have any detectible generic *Escherichia coli* (*E. coli*):

- Water applied in a manner that directly contacts covered produce during or after harvest, including when used to make ice that directly contacts produce during or after harvest
- Used to clean food contact surfaces;
- Used for hand washing/ personal hygiene.

NOTE: Untreated surface water such as a pond or stream cannot be used for any of these purposes.

Water testing must be performed annually by an approved laboratory for non-municipal water supplies. If irrigation is used, please indicate source of water and delivery method (e.g., Overhead, drip, trickle, flood).

SECTION 4: FARM PRODUCTION INFORMATION

This section is intended to capture general production information about your farming operation.

Indicate whether your farm is in production year-round or seasonally; indicate season start and end dates if seasonally. Do you have a greenhouse or high tunnel? How many acres of produce do you farm?

Select whether you have participated in a third-party audit conducted either by state, federal or a private entity. (e.g., USDA GAP/GHP, MGAP)

Do you use any Biological Soil Amendment of Animal Origin (BSAAO) including agricultural teas?

Biological Soil Amendments of Animal Origin means a biological soil amendment which consists, in part or whole, of materials of animal origin, such as manure or non-fecal animal byproducts including animal mortalities, or table waste alone or in combination.

Examples of BSAAO may include the following:

- Treated stabilized compost (e.g., Finished compost), compost ingredients or intermediary composting materials that contain materials of animal origin
- Treated mushroom mulch, spent mushroom mulch, mushroom mulch ingredients or intermediary materials that contain materials of animal origin
- Manure (see 21 CFR 112.3)
- Worm casings
- Animal bedding, such as straw, that contains animal excreta
- Grass clippings known to include significant animal excreta
- Table waste (e.g., post-consumer waste including components that are animal or plant origin)
- Non-fecal animal by-product (e.g., Solid waste (other than manure) that is animal in origin (such as meat. Fat, dairy products, eggs, carcasses, blood meal, fish mela, shellfish waste, fish emulsions

SECTION 5: COMMODITIES

This section captures covered produce that you grow, harvest, pack and/or hold on your farm. Under the Produce Safety Rule covered produce means raw agricultural commodities that are generally consumed raw without further processing that adequately reduce the presence of microorganisms of public health significance. The rule does not cover produce which is grown for personal or on farm consumption, is not a raw agricultural commodity, and/or is rarely consumed raw. See 21 CFR 112.1 for a list of covered and non-covered produce. Please select all that apply from the list.

REFERENCES

- ❖ To visit the Pennsylvania Department of Agriculture's Produce Safety webpage:
https://www.agriculture.pa.gov/consumer_protection/FoodSafety/Pages/Produce-Safety-Rule.aspx
- ❖ To visit the Produce Safety Alliance webpage:
<https://producesafetyalliance.cornell.edu/>
- ❖ To visit Penn State Extension's Produce Safety Rule webpage
<https://extension.psu.edu/food-safety-modernization-act-produce-safety-rule>
- ❖ To view the FDA Food Safety Modernization Act, Produce Safety Rule Regulation:
<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-produce-safety>
- ❖ To view FDA CFR 21 Part 112 – Standards for the growing, harvesting, packing, and Holding of Produce for Human Consumption
<https://www.ecfr.gov/current/title-21/part-112>

Farm that are covered by the FSMA Produce Safety Rule are required to complete an approved food safety training course as outlined in § 112.22(c), stating that 'At least one supervisor or responsible party for

TRAINING OPPORTUNITIES

your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.'

List of approved upcoming course and registration information can be accessed at:

- ❖ Produce Safety Alliance Grower Training courses:
<https://producesafetyalliance.cornell.edu/training/grower-training-courses/>
- ❖ Penn State Extension – Food Safety Modernization Act: Produce Grower Certification
<https://extension.psu.edu/fsma-grower-training>