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FMI Produce Safety

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Food Safety Concerns for Retailers



Farm to Fork

Suppliers

Source safe product

Retail

Warehouses
In store handling
Salad bars

Consumers

PFSE

- Fightbac
- Be Food Safe

Two Part Document

Developing Best Practice Guidance for Retailers

1. Produce Supplier Approval Guidance
Focus on small local growers
2. Produce handling practices at retail
Simple and focused

We can't do this alone

- University of California, Davis
- University of Florida
- Cornell University
- Texas A&M
- University of Georgia
- National GAPs program
- Produce Safety Alliance
- Center for Produce Safety (CPS)
- Produce Traceability Initiative (PTI)
- Extension Programs
- PMA
- UFPA
- Western Growers

Produce Safety Standards

Desired Goals or Outcomes

Checks and balances within the system (Oversight)
Consistent standards
Fewer audits for suppliers
Auditors are experts in specific food categories
Employees are more engaged.
A total food safety & quality system certified and re-certified annually

Operations with a quality management system.

These exceed GFSI requirements, have a more sophisticated QA system that goes beyond safety and is typical of the largest brand names.

Compliance measured by a competent third party

Operations in compliance with any recognized food safety standards (e.g. SQF, Harmonized GAPs Standards, LGMA, GlobalGAP Produce Safety or Tomato Metrics, GFSI recognized schemes)

These operations have a food safety culture

Self Audits meeting minimum standards

Operations in compliance with FDA's 1998 GAPs Guidance, National GAPs Program, any of the recognized commodity specific food safety guidance documents.

SQF Level 3



SQF Level 2

Harmonized GAPs
California Leafy Greens
Tomato Metrics
GlobalGAP
CanadaGAP
PrimusGFS



Commodity Specific Guidance,
Cantaloupe Best Practices,
National GAPs

Where does FSMA Proposed rule fit?

- Concerns
 - Exemptions §112.2
 - Rarely consumed raw
 - Finite and final list
 - Sales to qualified end users
 - Lessons learned
 - §112.82 animal intrusion
 - Risk based

Produce Safety At Retail

- Receiving
- Storage
- Display
- Handling
- Sampling

Training at Retail



Consumers



Outreach Program: Fresh Produce – Support Consumers with Evidence Based Practices



Produce graphic illustrating:

- Check
- Clean
- Cook
- Separate
- Chill
- Throw away

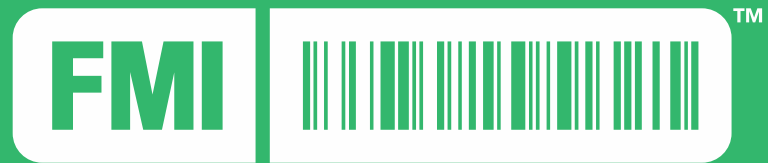


Safe Food Farm to Fork

Suppliers

Retail

Consumers



THE VOICE OF FOOD RETAIL

Feeding Families  Enriching Lives