# **Examples of Covered Produce**

Almonds, apples, apricots, apriums, Artichokes globe-type, Asian pears, avocados, arrowhead, arrowroot, atemova. babacos, bananas, Belgian endive, blackberries, blueberries, boysenberries, Brazil nuts, broad beans, broccoli, Brussels sprouts, burdock, butterbur, cabbages, Chinese cabbages (Bok Choy, mustard, Napa), cactus, cantaloupes, carambolas, carrots, cauliflower, celeriac, celery, chayote fruit, cherries (sweet), chestnuts, chicory (roots & tops) citrus, crabapple, cowpea beans, cress-garden, cucumbers, curly endive, currants, dandelion leaves, dragon fruit, fennel-Florence, fiddlehead, garlic, genip, ginkgo nut, gooseberries, grapes, green beans, quavas, herbs (basil, chives, cilantro, oregano, parsley), honeydew, huckleberries, Jerusalem artichokes, kale, kiwifruit, kohlrabi, komatsuna, kumquats, leek, lettuce, lychees, longan, loroco, lotus root, macadamia nuts, mangos, microgreens, other melons, mulberries, mushrooms, mustard greens, nectarines, onions, parsnips, peaches, pears, peas, peas-pigeons, peppers (bell and hot), persimmon, pine nuts, pineapples, plantains, plums, plumcots, pomegranate, pomelo, quince, radishes, ramp, raspberries, rhubarb, rutabagas, salsify, scallions, shallots, snow peas, soursop, spinach, sprouts, strawberries, summer squash (like patty pan, yellow and zucchini) swamp cabbage, sweetsop, Swiss chard, tamarillo, taro, tea, ti plant, tomatoes, turmeric, turnips (roots & tops), ulluko, walnuts, watercress, watermelons, yams. \*Edible flowers, like nasturtiums, lavender, squash blossoms **are** covered.



#### **ABOUT THE PRODUCE SAFETY RULE**

- ODA's Produce Safety Program is nonregulatory. This means we received funding from the FDA for outreach, education and technical assistance. FDA conducts Produce Safety Rule inspections in Oregon.
- One person from every covered farm is required to complete an FDA recognized grower training.
- The Produce Safety Rule is not a substitute for 3rd party audits like GAP, Primus GFS, organic, etc. Even if you are using a 3rd party audit, you can still be inspected, if covered under the PSR.
- ODA has partnered with Oregon State
   University Extension Faculty to add expertise
   and increase outreach across the state.

### Oregon Department of Agriculture Produce Safety Program

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## Produce Safety Rule in Oregon



Oregon Department of Agriculture's (ODA) Produce Safety Program is funded through a Food and Drug Administration (FDA) grant.

ODA provides education, outreach and technical assistance for the federal Food Safety Modernization Act's (FSMA) produce safety rule.





### OREGON'S FARM FOOD SAFETY TEAM

Oregon Department of Agriculture and Oregon State University have partnered to form the Farm Food Safety Team in Oregon. This team is dedicated to working with growers, harvesters, packers and holders to understand the Produce Safety Rule for their operation.





#### **GROWER TRAINING CLASSES**

Produce Safety Alliance training meets the rule requirement that one person from every covered operation have attended a recognized training. One-and two-day courses are offered across the state providing an overview of the Produce Safety Rule and best food safety practices for growing, harvesting, packing and holding of produce. Pesticide recertification credits offered.

# Preduce Safety

# FREE ON-FARM READINESS REVIEWS

Voluntary, free and confidential site visit to help operators check their alignment with the Produce Safety Rule. Reviewers follow a standard decision tree to determine which parts of the rule apply to the operation.

# ADDITIONAL TECHNICAL ASSISTANCE

ODA is happy to engage with farms of all sizes to address questions related to the Produce Safety Rule. Phone calls or on-site visits can be utilized to help answer questions, plan for new operations or procedures, or to provide resources on produce safety challenges in your specific operation.

For further information, please contact us at (503) 986-4620 or producesafety@oda.oregon.gov





### STANDARDS FOR PRODUCE SAFETY Coverage and Exemptions/Exclusions for 21 PART 112

The Preventive Controls for Human Food rule clarified the definition of a farm to cover two types of farm operations, primary production farms and secondary activities farms. The same definition is used in the Produce Safety rule [section 112.3(c)]. Below are basic criteria that determine whether an operation that meets the definition of "farm" is subject to the produce rule

#### Does your farm grow, harvest, pack or hold produce?

Sections 112.1 and 112.3(c)



Your farm NOT cover by this rul

Does your farm on average (in the previous three years) have \$25k or less in annual produce sales?



Your farm is NOT covered by this rule.

### Is your produce one of the commodities that FDA has identified as rarely consumed raw?

Section 112.2(a)[1

If you grow, harvest, pack or hold more than one produce commodity, you must ask this question separately for each one to determine whether that particular produce commodity is covered by this rule



This product NOT covered by this rule.

#### Is your produce for personal/on-farm consumption?

tion 112 2[a][2]



This produce NOT covered by this rule.

Is your produce intended for commercial processing that adequately reduces pathogens (for example, commercial processing with a "kill step")?



This produce is eligible for exemption from the rule,

provided you make certain statements in documents accompanying the produce, obtain certain written assurances, and keep certain documentation, as per Sections 112.2(b)[2] through (b)[6].

Does your farm on average (in the previous three years) as per Section 112.5:

have < \$500k annual food sales, AND

a majority of the food (by value) sold directly to "qualified end-users"?

"Qualified End-User" as defined in Section 112.3(c) means:

- the consumer of the food OR
- a restaurant or retail food establishment that is located—
- (i) in the same State or the same Indian reservation as the farm that produced the food; OR

(ii) not more than 275 miles from such farm.

The term "consumer" does not nclude a business.)



Your farm is eligible for a qualified exemption from this rule, which means that you must comply with certain modified requirements and keep certain documentation, as per Sections 112.6 and 112.7.

NO

Created November 13, 2015

YOU ARE COVERED BY THIS RULE.