



## Subpart K: Growing, Harvesting, Packing, and Holding

The Food Safety Modernization Act (FSMA) Produce Safety Rule has certain requirements for covered farms. Subpart K focuses on the growing, harvesting, packing, and holding activities in relation to covered produce.

The Rule requires you must take all measures reasonably necessary to not harvest covered produce that is visibly contaminated with animal excreta or reasonably likely to be contaminated with a known or reasonably foreseeable hazard.

### Covered and Excluded Produce

Some operations may grow, harvest, pack or hold both covered and excluded produce. These operations must:

- Keep covered and excluded produce separate
  - Except when covered and excluded produce are placed in the same bin for distribution
- Adequately clean and sanitize, as necessary, any food contact surfaces that contact excluded produce before use on covered produce

### Packaging Requirements

Food-packaging material must be adequate for its intended use, including being:

- Cleanable or designed for single use
- Unlikely to support growth or transfer of bacteria

If food-packaging material is reused, it must be clean. The reusable containers could be cleaned or be lined with a clean liner to ensure cleanliness.

In addition, if the covered produce has a reasonably foreseeable hazard of *Clostridium botulinum* toxin, it must be packaged in a manner that prevents the formation of this toxin.



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