



## **Subpart L: Equipment, Tools, Buildings, and Sanitation**

The Food Safety Modernization Act (FSMA) Produce Safety Rule has certain requirements for covered farms. Subpart L focuses on the equipment and tools which contact covered produce or are used to monitor conditions that control or prevent the growth of pathogens. Buildings covered by this part are those which are fully or partially enclosed which are used for covered activities or used to store food contact surfaces.

### **Buildings**

- Must be suitable in size, construction, and design to promote maintenance and sanitary conditions
- Allot sufficient space for placement of equipment and storage of materials
- Take proper precautions to reduce the potential for contamination of covered produce, food contact surfaces or packing materials. This could be through location, time, partition, enclosure or other means
- Provide adequate drainage where normal operations have liquid waste
- Prevent contamination of covered produce or food contact surfaces from floors, walls, ceilings, fixtures, ducts, pipes, drips or condensate

### **Tools and Equipment**

- You must use equipment and tools that are able to be cleaned and properly maintained
- Installed and maintained so they are able to be cleaned
- Stored and maintained in a way to prevent contamination of covered produce
- Seams on food contact surfaces must not accumulate contamination
- You must inspect, maintain, clean, and when necessary, sanitize food contact surfaces and tools
- Maintain and clean non-food-contact surfaces of equipment and tools as necessary to protect against contamination of covered produce
- If using equipment to transport covered produce, you must minimize the potential for contamination

Equipment used for transporting covered produce must be adequate for use and adequately clean prior to moving covered produce.

### **Instruments and Controls**

Any instruments or controls used to measure, regulate, record temperatures, pH, sanitizer concentrations or other conditions to control or prevent the growth of pathogens of concern must meet these requirements:

- Accurate and precise in keeping with their purpose
- Adequately maintained
- Adequate in number for their designed use



## Toilet Facilities

The Rule requires you must provide personnel with adequate, readily accessible toilet facilities. These toilet facilities must:

- Prevent contamination of covered produce, food contact surfaces, and water sources distribution systems
- Be directly accessible for servicing
- Be serviced and cleaned at adequate intervals
- Kept supplied with toilet paper
- Provide for the sanitary disposal of waste and toilet paper
- Provide disposal of water from handwashing

If a toilet is in a fully-enclosed building, handwashing facilities must be nearby toilet facilities for easy handwashing.

## Waste Disposal

The Rule requires you must transport, store, and dispose of trash, litter, and waste to prevent contamination. By doing so, you must:

- minimize the potential for attracting and harboring pests
- Prevent contamination of covered produce, food contact surfaces, areas used for a covered activity, and agricultural water sources and distribution systems
- Operate systems for waste treatment and disposal so that they are not a threat of contamination

## Plumbing

The Rule requires plumbing must be of adequate size, design, installation, and maintenance to:

- Distribute water under pressure as necessary
- Properly transport sewage and liquid disposable waste
- Avoid being a source of contamination for covered produce, food contact surfaces, areas used for a covered activity, and agricultural water sources and distribution systems
- not allow backflow from or a cross-connection between piping systems that discharge wastewater or sewage and piping systems that carry water used for a covered activity, sanitary operations, or use in handwashing facilities



## Sewage Disposal

The Rule requires you must:

- Dispose of sewage into an adequate sewage or septic system
- Maintain sewage and septic systems in a manner that prevents contamination of covered produce, food contact surfaces, areas used for a covered activity, and agricultural water sources and distribution systems
- Manage and dispose of leaks or spills to prevent contamination of covered produce, food contact surfaces, areas used for a covered activity, and agricultural water sources and distribution systems
- Take appropriate steps to ensure that sewage and septic systems operate in a manner that will not contaminate covered produce, food contact surfaces, areas used for a covered activity, and agricultural water sources and distribution systems after a natural disaster

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## Domesticated Animals

You must take reasonable precautions to prevent contamination of covered produce, food contact surfaces, and food-packing materials from domesticated animals in fully enclosed buildings.

This is done by:

- excluding domesticated animals from the building or,
- separating domesticated animals from from an area where a covered activity it conducted on covered produce by location, time or partition

Guard or guide dogs may be allowed in some areas if the presence is unlikely to result in contamination.

The Rule has requirements surrounding the control of animal excreta from domesticated animals to prevent contamination of covered produce, food contact surfaces, areas used for a covered activity, and agricultural water sources and distribution systems. You must control their excreta and litter, as well as maintain a system for control of animal excreta and litter.

## Handwashing Facilities

The Rule requires you must provide personnel with adequate, readily accessible hand-washing facilities during growing, harvest, packing and holding. These hand wash facilities must have:

- Soap
- Running water
- Single use towels or electric hand dryers
- Appropriate disposal of waste such as used paper towels.

Antiseptic hand rubs, like hand sanitizer, cannot be used as a replacement for proper handwashing.



## Pest Control

The Rule requires that you must:

- take measures reasonably necessary to protect covered produce, food contact surfaces, and food-packing materials from contamination by pests, including routine monitoring.

If the building is fully-enclosed, you must exclude pests. If the building is partially-enclosed, you must take measures to prevent pests from becoming established in the building.

## Records

You must keep records documenting the cleaning and sanitizing of equipment used for covered harvesting, packing, and holding activities. These records must contain:

- Name and location of farm
- Actual values and observations during monitoring
- Description of covered produce affected by record
- Location of area applicable to record
- Date and time of activity documented



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**Produce Safety Program**  
635 Capitol St SE  
Salem, OR 97302  
503.986.4620 | [Oregon.gov/ODA](http://Oregon.gov/ODA)