## Down the Rabbit Hole: What You Asked About

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#### Educator Adventures in FSMA Land

- There is a lot of confusion and the PSR evolves
  - Coming up with a clear response can be a challenge
- But ... usable information is available
  - FDA: Preamble, Draft Guidance, Stakeholder Updates and TAN
  - Outreach: University, Extension, Commodity groups, Farm groups
- As a Death by PowerPoint course, you will not get buy-in
  - Go beyond the standard curriculum
  - Make content engaging and impactful
- Connect FSMA to the real world
  - Link requirements to best practices
  - Help work through decisions



## Connecting FSMA to Reality

- Not everyone learns the same way
- Some content is hard to 'get' off the farm
- Inquiry/scenario based learning requires you to be sharp
  - Apply material to a realistic setting





## Connecting Your Answers to Reality

- A lot of the PSR language is not actionable
  - "as necessary" ... really?
- Be real, but also be careful about giving advice
  - The grower might listen to you and follow your advice
  - Your interpretation of the Rule might not match the Inspector's
- Most people want a concrete answer
  - The recommendation for one person might not be appropriate for use by everyone in the room
  - A guiding principle is more likely to be appropriate for everyone
  - FDA language is usually safer than your interpretation



# Sifting the FDA's Language

- FDA and others have released literally thousands of pages of information about the PSR
  - ORGANIZE!!! Make a list of helpful links
- A few key resources
  - Preamble to the Produce Safety Rule, 2015 publication
  - PSR Draft Guidance for Industry, 2019 publication
  - Fact Sheets and Stakeholder Updates from FDA PSR web page
  - NECAFS Clearinghouse
    - Outreach materials created by Regional Centers and other stakeholders
    - Volunteer-contributed TAN responses



## Introduction to Today's Activity

- Team-based fact finding
  - Realistic scenarios or questions based on your requests
    - Each has regulatory, GAPs, and soft skills components
  - Step 1: Review and discuss scenario in break-out
  - Step 2: Switch with another group and critique
- All break-out group members should participate in the discussion
  - You may encounter these questions from growers
  - Answer with care regarding technical content and message
- These scenarios are constantly updated
  - Give your feedback for improvement!

## Warm Up Scenario: Agritainment & Visitors

- Happy Acres Farm is a medium sized, diversified farming operation
- The farm grows produce on ~30 acres, including both covered and non-covered commodities
  - $\circ$  The farm sells \$150,000 in PRODUCE per year
- Farm includes a seasonal petting zoo along with a Upick operation and a farm market

 Farm market sells additional food items totaling \$720,000 FOOD produce and value-added food sales

 Happy Acres plans to start a 50 member CSA this season, with Thursday share pick up at the farm market

## Warm Up Scenario: The Question

- The owner of Happy Acres Farm approaches you during a Grower Training course
  - Am I covered by the Produce Safety Rule?
  - Am I doing what needs to be done for my visitors?
  - If I start a CSA, what might change?







Happy Acres Farm Store Includes men's/women's restrooms (2 toilets, 2 sinks each) This is where customers pay for U-Pick, entry to petting zoo.







#### **U-Pick Operation**

Each customer receives a clean, plastic bucket with a liner that is removed when weighing for final purchase. Happy Acres is thinking about adding a sanitizer stand at the entrance to the petting zoo.







Happy Acres Petting Zoo Area currently has a handwashing station inside the area but it is rarely used.

## Dissecting this Scenario

- What really matters?
  - What are the risks to produce and consumer safety
- Petting zoo and produce in one area
- Easy access between animal area and produce area
  - Hand sanitizer is not a replacement for hand washing
- Inconvenient placement of hand washing stations
- Unknown level of communication with visitors

**Relevant requirements of the Produce Safety Rule** 

What is Happy Acres Farm required to provide to visitors:

- Which people on the farm are visitors?
- Do visitors have to be trained?
- Facilities and harvest containers provided for visitors
- Other 'smart' policy decisions
  - Pets brought with visitors

#### • Legal stuff: What is the definition of a visitor?

§ 112.3(c): A visitor is any person (other than personnel) who enters your covered farm with your permission.

#### Legal stuff: What does the PSR require for visitors?

- § 112.33 (a) You must make visitors aware of your policies and procedures to protect covered produce and food-contact surfaces from contamination by people, and take all steps reasonably necessary to ensure that visitors comply with such policies and procedures
- § 112.33 (b) You must make toilet and hand-washing facilities accessible to visitors.

- Are the individuals on this farm visitors?
  - U Pick customers
  - Market customers who go to the petting zoo
  - CSA members picking up produce
  - CSA members working for a share
- Comment 114: Requirement applicable to all visitors, not just the ones who touch produce.
- Comment 172: "For example, a farm could comply with § 112.33(a) by explaining the importance of health and personal hygiene, including proper hand-washing procedures and the potential for contamination from ill or infected visitors, to all visitors who are likely to come into contact with covered produce or food-contact surfaces, at the beginning of a visitor's visit. As another example, a farm could clearly post the rules applicable to visitors where they are likely to be seen and read at the beginning of a visitor's visit, such as near the entrance or cash register at a "pick-your-own" farm operation."
- **Comment 157:** Gives more info about 'Pick Your Own' operations

- Is there any risk in the plan to add a hand sanitizer station to augment the unused hand washing station?
  - § 112.130(d): Sanitizer is not a substitute
  - Comment 173: What is/is not required for visitors versus farm workers
  - **Comment 360:** Use of antiseptic hand sanitizers
- Is a visitor record log required?
  - Not a required record
- How else can the farm protect themselves from exposure linked to visitor access?
  - Thoughtful policies and placement of facilities (see next slide)





Legal stuff: Are there any specific requirements for the containers that U Pick & CSA customers will be using?

§112.116: What measures must I take when using foodpacking (including food packaging) material?

(a) You must use food-packing material that is adequate for its intended use, which includes being:

- (1) Cleanable or designed for single use; and
- (2) Unlikely to support growth or transfer of bacteria.

(b) If you reuse food-packing material, you must take adequate steps to ensure that food contact surfaces are clean, such as by cleaning food-packing containers or using a clean liner.

## **Educational Aspects**

- Some things are not required, but smart visitor polices can help to meet Farm requirements
  - Flow of foot traffic
  - Signage to improve compliance
  - Availability of trash cans
  - When possible customers leave pets at home
  - Clear policies about service animals
  - Management of animals/manure







## Writing Your Response

#### Recognize that the farm cannot afford to tick off its You-Pick customers

- Encourage them to
  - Make all signage language friendly
  - Do everything possible to make facilities convenient
- Speak with the farm owner with compassion
- Listen to the farm owner's concerns, and respond with thoughtful suggestions
- Avoid prescriptive recommendations
  - Identify the source and pathway of the hazard
  - Suggest multiple ways to reduce risk from the hazard
- Be Practical and Thoughtful

## Example Response

What is the <u>Real Problem</u> in this scenario?

What Provisions of the PSA address the real problem?

What <u>Educational Opportunities</u> can you utilize to help the farm in the scenario maintain produce safety while staying within the PSR?

Outline <u>THE ANSWER</u> to the question you were asked by the farmer in the scenario.

## What is the Real Problem

- Petting zoo and produce in one area
  - Animals can carry pathogens
- Easy access between animal area and produce area
  - People can carry the pathogens from petting zoo to produce area
- Inconvenient placement of hand washing stations
  - People can make themselves sick by not washing hands
  - Hand washing stations help prevent contamination to another area
- Unknown level of communication with visitors
  - People won't meet your expectations if you don't make those expectations clear

## What Provisions of the PSA

List out the regulatory items

- §112.3 Definition of a visitor
- §112.4-6 Qualified Exemptions information
- §112.33 Requirements related to visitors
- §112.116 Requirements for packing containers
- §112.130 Requirements related to hand washing

## What <u>Educational</u> <u>Opportunities</u>

Example policies that we discussed

Information about past outbreaks that can help make the point.

- In a similar scenario, there was an unfortunate incident in Minnesota in which a child became ill after visiting the petting zoo at a U-pick pumpkin
- That business had a multi-million dollar settlement against them
- Message this not as a scare tactic, but rather as an example of outcomes that have happened

Information about reasonable ways to meet the requirements

- How many restrooms might be needed (reference to OSHA)
- How to build a low-cost hand washing station
- Other resources available to understand "as necessary", "when appropriate" and other flexible language

Keep the discussion data driven, not recommendations

## Outline THE ANSWER

Am I covered by the Produce Safety Rule?

- Yes:
  - More than \$27,500 in PRODUCE
  - More than \$500,000 in TOTAL FOOD
- Am I doing what needs to be done for my visitors?
  - Not everything,
    - Should think hard about better access to hand washing
    - Must advertise policies
- If I start a CSA, what might change?
  - Probably not much, you may have more people to train
- Formulate the response in the context of this farm's realities
  - Congratulate the farm for doing such a good job with the harvest containers

## Preview of Scenarios

- Sponge Roller Material
- Postharvest Water Storage
- Produce Sold for Processing



- Controlled Environment Systems
- Natural Flooding





### Instructions

- Scenarios might be assigned to more than one group. Afterward, only the in-person group with each scenario will be asked to present and online participants can add additional insights.
  - All five scenarios will be discussed, but only 5 presentations will be made.
- All groups should be prepared to discuss, even if you are not selected to make the main scenario presentation.
- Break out into groups according to your assigned group number.
- Detailed instructions for the scenario response, and for the critique stage, are in your Google Doc

### Instructions – Responses

- Each group is provided with a scenario and has 45 minutes to discuss and respond
  - Each scenario has discussion points and questions for your group to consider and work through
  - Groups were chosen to have a diverse set of inputs to each scenario
  - By the end of the 45 minutes, have a written response to the main character introduced in your scenario to share with the critique team

## Instructions – Critique

- Each group is provided with the scenario and response and has 20 minutes to discuss
  - Critique criteria are in your instructions
    - Does the response answer the questions?
    - Is the answer understandable?
    - Are regulatory requirements and best practices discussed?
    - Is all of the information presented in the answer accurate?
    - Statements supported, including citations to the PSR?
  - Your feedback helps all of us do a better job
  - By the end of the 20 minutes, select one person to introduce the scenario, summarize the response, and provide the critique

### Ready, Set, Down the Rabbit Hole!

- Find your group
- Find a place to sit
- You have 45 minutes to discuss the scenario, spend your time wisely!
- We will provide 10 and 5 minute warnings
- Critique teams have 20 minutes to discuss
- Be prepared to present the summary and critique in about 10 minutes or less

