



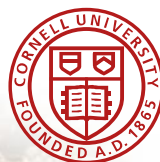
# Produce Safety Alliance Update



NCR Annual Conference  
March 1, 2022



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Cornell University

# **Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption Relating to Agricultural Water**

- FDA released the proposed revisions to Subpart E – Agricultural Water on December 2, 2021
  - Docket FDA-2021-N-0471
  - <https://www.regulations.gov/document/FDA-2021-N-0471-0001>
- There is a 120-day public comment period for the draft rule
- Deadline for comments to the docket is April 5, 2022
- Comments that are thoughtful and substantive, containing real life examples and solutions will assist the FDA in creating a document that better suits the needs of fresh produce farmers across the country

**SUPPLEMENTAL MATERIAL**

## Resources

[General Resource Listing](#)

[Recursos en español](#)

## Trainer Resources

[Farm Food Safety Plan Writing Resources](#)

[Produce Safety Educators Group - Meeting Notes and Resources](#)

[Grower and Train-the-Trainer Manual Order Request Form](#)

[Soil Summits](#)

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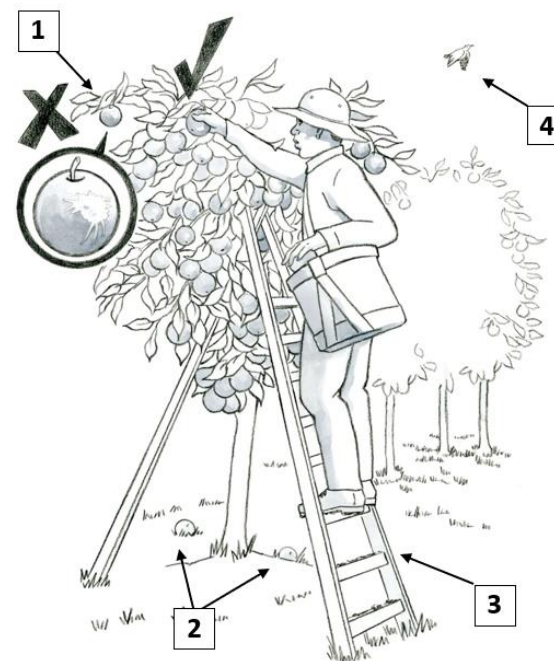
## More Than Words

Illustrations provide a powerful and effective way to communicate concepts without the use of text. The PSA Grower Training Course teaches individuals about the Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR), how to assess produce safety risks, and implement practices to reduce identified risks. This training contains complex regulatory language and many illustrations will provide visual aids to enhance their learning experience and help them identify risks that could reduce the safety of their produce.

## Downloads



### Avoiding the Harvest of Contaminated Fruit Illustration Guide and Teaching Notes



#### Key Teaching Points

1. Workers must be trained to identify and not harvest produce that may be contaminated with a known or reasonably foreseeable food safety hazard. Effective training results in workers who are empowered to make decisions and implement food safety practices everyday while they work. Review the requirements outlined in § 112.22(b)(1) and §

- [High resolution image - Harvest Bin Inspections](#)
- [Teaching guide - Harvest Bin Inspections](#)



# Produce Safety Alliance Team

**Northwest:**  
Coming Soon



**Midwest:**  
Laurie George, Ph.D.



**Northeast:**  
Betsy Bihn, Ph.D.  
Donna Pahl Clements, M.S.  
Michele Humiston  
Rob Way



**Spanish-Language EA**  
Davis Blasini, M.S.



**Spanish-Language EA**  
Ricardo Orellana, Ph.D.



**Southwest:**  
Vacant

**Spanish-Language EA**  
Mariana Villarreal Silva, Ph.D.



**Southeast:**  
Tommy Saunders, M.S.

**Admin Assistant:**  
Toria Melville (NY)



# The PSA Website

**English:** <https://producesafetyalliance.cornell.edu/>

**Spanish:** <https://es.producesafetyalliance.cornell.edu/>

## Produce Safety Alliance

[Training](#) [PSA Curriculum](#) [Resources](#) [News](#) [Food Safety Modernization Act](#) [The Alliance](#) [Contact Us](#) [PSA en español](#)



WELCOME TO THE PRODUCE SAFETY ALLIANCE WEBSITE!



Providing fundamental, science-based, on-farm food safety knowledge to fresh fruit and vegetable farmers, packers, workers, regulatory personnel, and others interested in the safety of fresh produce.

### ANNOUNCEMENTS

#### PSA Training During COVID-19 and Beyond

During the COVID-19 crisis, [Temporary Remote Delivery](#) of the [PSA Grower Training Course](#) is available. You can attend a live training by internet to meet training requirement § 112.22(c) of the FSMA Produce Safety Rule.



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ALLIANCE