

Fresh Produce Branch and Produce Safety Network Update

FDA FOOD SAFETY
MODERNIZATION ACT



THE FUTURE IS NOW

NCRC Annual Meeting
April 2, 2020

Produce Safety Network At A Glance

CFSAN PSN Mission:

Promote produce safety and protect public health through collaborative technical assistance, outreach, and education

ORA PSN Mission:

Promote produce safety and protect public health through regulatory activities, education, outreach, and training.

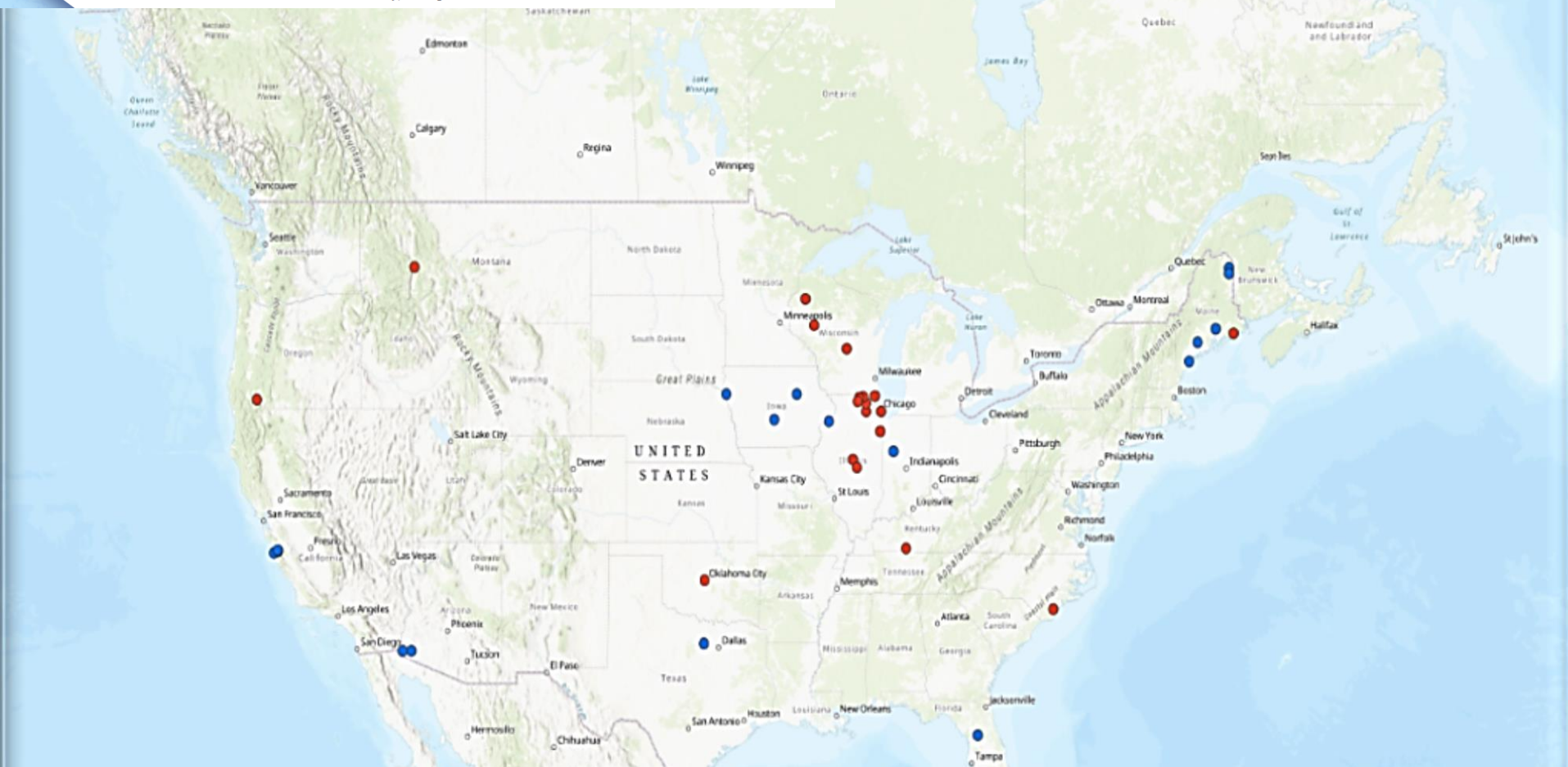
PSN At A Glance:

- Training
- Education and Outreach
- Commodity Specific Knowledge
- Technical Assistance
- Fact Sheet Development
- Regional Specific Knowledge
- Domestic & International OFRR
- Domestic & International Inspections
- Farm Inventory
- Outbreak Investigations

International On-Farm Readiness Reviews (23)

On-Farm Readiness Reviews (I-OFRR) are also offered internationally by Produce Safety Network staff in the Center for Applied Nutrition. In addition to OFRRs for growers, we are training in-country reviewers to offer OFRRs to their stakeholders and increase levels of participations. FDA has held two I-OFRR reviewer training courses in Costa Rica and Chile.

In a small number of states and internationally, FDA personnel coordinate and lead On-Farm Readiness Reviews.



Produce Safety Network Stakeholder Engagement



International Outreach (FY19 and FY20)



Latin America

- Prioritization based on exports of fruits and vegetables;
- OFRRs conducted by DPS/FPB staff;

Produce Safety Network International OFRR Training



Manuals

- OFRR Resource (V 1.1)
- OFRR Supplemental Manual (V 1.4)
- OFRR Reviewer Training Manual (V 1.1)

Additional Resources

- Decision Tree
- Walk Around Questionnaire (WAQ)
- International OFRR Contact List

Pre and Post Test Evaluation

All materials translated in Spanish



Este Manual para la Revisión del Estado de Preparación en la Huerta Internacional y el proceso tiene como fin a ayudar a los productores de productos frescos agrícolas a determinar su estado de preparación para implementar la Norma de Inocuidad de los Productos Agrícolas Frescos (21 CFR § 112) de la Ley de Modernización de Inocuidad de Alimentos. Sin embargo, el Manual de Recursos y los documentos y procesos que lo acompañan se ofrecen solo con fines educativos e informativos, y no con el propósito de proporcionar asesoramiento legal. Este kit de herramientas consta de un manual y una lista de verificación que se alinea con la Norma de Inocuidad de los Productos Agrícolas Frescos. Se obtendrán conocimientos, asesoramiento, asistencia técnica y respuestas a las preguntas durante una Revisión del Estado de Preparación en la Huerta Internacional. La versión en español (mayo 1.2) está alineada con la versión en Inglés (1.1).

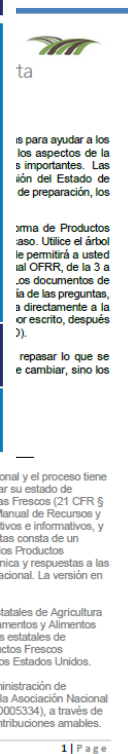
Desarrollado por la Fundación de la Asociación Nacional de Departamentos Estatales de Agricultura (NASDA, por sus siglas en inglés) con el apoyo de la Administración de Medicamentos y Alimentos (FDA, por sus siglas en inglés).



OFRR-I
Revisión del Estado de Preparación de la Huerta Internacional
Manual de Recursos de Material Suplementario
Versión en inglés 1.2
Versión en español 1.2 (mayo 2019)

Este Manual de Recursos de Materiales Suplementarios de la Revisión del Estado de Preparación en la Huerta Internacional (Versión 1.2) contiene recursos que los Revisores Líderes de la Red de Inocuidad de los Productos Agrícolas Frescos (IPSN, por sus siglas en inglés) de la Administración de Alimentos y Medicamentos de los EE. UU. (U.S. FDA por sus siglas en inglés) han recopilado para ofrecer mayor claridad, actualizaciones y recursos adicionales al Manual Internacional de Recursos de la OFRR (versión en inglés 1.1 y versión en español 1.2 (mayo 2019)). La versión en español (1.2) está alineada con la versión en Inglés (1.1).

Sitio web de la Norma de Inocuidad de Productos Agrícolas Frescos U.S. FDA FSMA:
<https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334114.htm>



I-OFRR Reviewer Training: Day 1

Review of Produce Safety Rule (PSR)

Introduction of the OFRR Tool

Interactive Teaching Methods:

- Game to review PSR Definitions
- Tabletop scenarios
- Group discussions to foster engagement
- Evaluation of knowledge (pre/post test)

I-OFRR Reviewer Training: Days 2-3

Day 2

Instructor-led OFRR



Day 3

Student-led OFRR

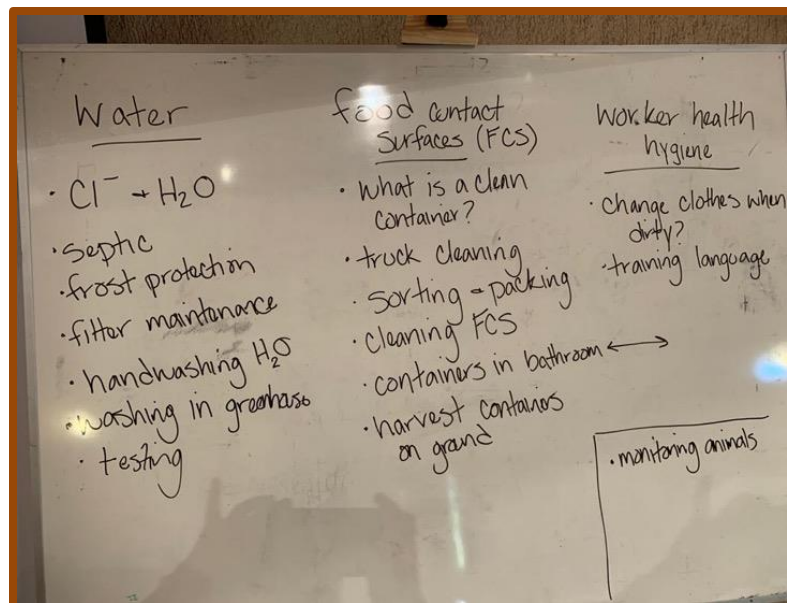


Afternoon
discussion in the
classroom

I-OFRR Reviewer Training: Day 4



Ensuring consistency:
deep dive and calibration



Module	Group	Speaker
3	#1	Nivaldo
4	#3	hurla
5	#2	Ruben
6	#2	Patricio
7	#2	Osvaldo
8	#1	Olieten
9	#4	Jaime
10	#4	Wladia, Jeonardo
11	#3	marco
12	#3	Nuri
13	#2	VICTOR
14	#1	Jose



I-OFRR

Format: Demonstrations

Countries: Chile, Ecuador, Costa Rica, Mexico, Peru

Commodities: apple, kiwi, table grapes, berries, pineapple, bananas, mangoes, tomatoes, cilantro basil, papaya, avocados.



I-OFRR

Improvement Priorities

- Health and Hygiene
 - Worker training
 - Handwashing
 - Job-specific duties
- Worker training
 - Harvest activities (i.e., harvest container placement, recognizing food contact surfaces)
- Harvest sanitation
 - Cleaning and sanitizing



Produce Safety Network Microbial Contamination Audit



Microbial Contamination Audit



Conducted in September by the European Commission;



Focused on food of non-animal origin;

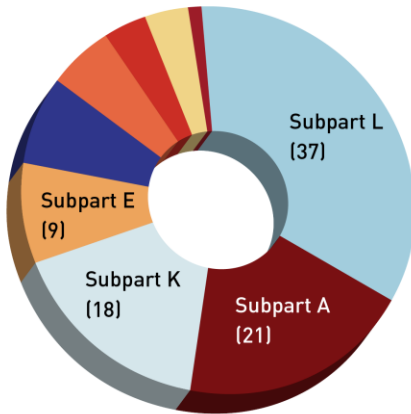


Looked at the system of official controls;

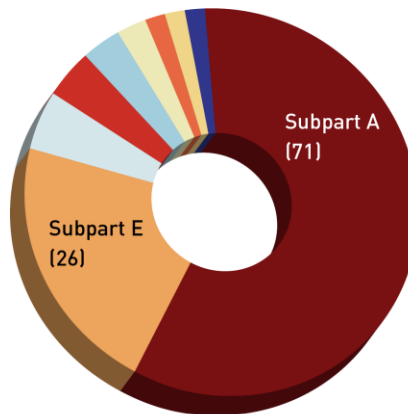


Multiple commodities and locations visited throughout the United States.

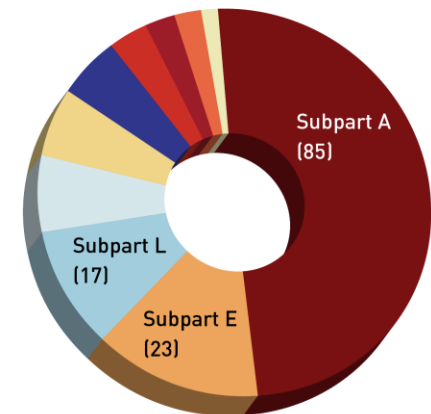
Produce Safety Network Technical Assistance



**Regulator TAN Inquiries Received between
April 2019 - November 2019 (108)**



**Industry TAN Inquiries
Closed during 2019 (130)**



**Stakeholder Inquiries
Closed during 2019 (223)**

Subpart A - General provisions
 Subpart B - General requirements
 Subpart C - Personnel qualifications and training
 Subpart D - Health and hygiene

Subpart E - Agricultural water
 Subpart F - BSAAOs and human waste
 Subpart I - Domesticated and wild animals
 Subpart K - Growing, harvesting, packing, and holding activities

Subpart L - Equipment, tools, buildings, and sanitation
 Subpart M - Sprouts
 Subpart N - Analytical methods
 Subpart O - Records

Email the rTAN at: ProduceRegulatorTAN@fda.hhs.gov

Produce Safety Network

Implementation of the PSR Inspections



Produce safety inspections

Produce Safety Network

Support Emergency Response



Collaborated with stakeholders to detect, investigate, prevent, and respond to foodborne outbreaks

Salmonella



Papayas

Cyclospora



Cilantro

Cyclospora



Basil

Salmonella and E. coli



Leafy greens

Led field activities and assisted State partners in produce safety investigations



Produce safety investigations

870



Subsamples collected

Produce Safety Network

Other Updates



- Agricultural Water

From FDA Voices on 1/6/2020:

“FDA experts are now working on a rulemaking to propose an approach that offers flexibility and addresses the practical challenges of implementing some of the agricultural water requirements across the diversity in farm types, water sources, and water uses. We hope to issue proposed revisions to those agricultural water requirements in 2020.”

- RFA for Native American Tribes Outreach, Education, and Training to Enhance Food Safety and FSMA Compliance;
- RFA for Local Food Producer Outreach, Education, and Training to Enhance Food Safety and FSMA Compliance;
- Produce Safety Inspection Calibration Workgroup.



Questions?

