

Santa Maria Chapter California Women for Agriculture
January 2016 - Food Safety Report

1. Food Safety Modernization Act (FSMA) – Four rules have been finalized by FDA, the Foreign Supplier Verification Program (FSVP), the Third-Party Accreditation Program, and the Produce Safety Standards.
 - a. Produce Safety Standards. The produce safety standards apply to farms engaged in the growing, harvesting, packing, or holding of raw agricultural commodities (e.g., fruits, vegetables) for human consumption. The final rule sets standards related to agricultural water; biological soil amendments; sprouts; domesticated and wild animals; worker training and health and hygiene; and equipment, tools and buildings, among other things. The final rule was effective January 26, 2016, but companies generally have 2 years from the effective date to comply. Covered farms have an additional two years to comply with certain agricultural water requirements, and compliance dates for covered activities related to sprouts are sooner (generally, one year from the effective date, i.e., January 26, 2017). Small farms and very small farms have longer to comply. See Flow Chart.
 - b. Foreign Supplier Verification Program (FSVP). The FSVP rule generally requires importers to conduct a range of activities to ensure that food from foreign suppliers is produced in compliance with applicable food safety provisions, e.g., Hazard Analysis Risk based Preventive Controls HARPC requirements or produce safety standards. The final rule was effective January 26, 2016, but companies generally have 18 months from the date of publication to comply.
 - c. Third-Party Accreditation Program. This rule establishes an FDA accreditation system to govern bodies that conduct food safety audits and issue certifications for facilities and food. Once FDA implements its third-party accreditation program and entities have become accredited in accordance with program guidelines, regulated industry will be able to receive certifications from such entities. FDA has indicated that it may use certifications: (1) as a condition of entry for certain foods that FDA has determined may pose a safety risk; and (2) to facilitate participation in the Voluntary Qualified Importer Program (VQIP) that will give importers expedited review and entry of imported food into the U.S. The final rule was effective January 26, 2016, although ultimate implementation depends on when FDA finalizes its model accreditation standards.
 - d. Preventive Controls for Human Food. Compliance dates for some businesses begin in September of 2016. Covered facilities must establish and implement a food safety system that includes an analysis of hazards and risk-based preventive controls. The rule sets requirements for a written food safety plan that includes; hazard analysis, preventive controls, oversight and management of preventive controls.

- e. Fact sheets can be found at <http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm247546.htm>
- 2. January 23, 2016 update regarding Chipotle food safety issues.
 - a. The Minnesota Department of Health (MDH) and the Minnesota Department of Agriculture (MDA) have identified tomatoes as the source of the Salmonella Newport outbreak that has sickened dozens of people who ate at Chipotle restaurants in Minnesota since late August. Investigators worked with state and federal partners to trace the tomatoes back to the farm of origin. Since the outbreak was reported last week, additional illnesses have been confirmed by MDH. A total of sixty-four cases and twenty-two locations have now been linked to the outbreak. Nine people have been hospitalized; all are recovering. Meal dates for the cases range from August 16 to August 28 and people became ill between August 19 and September 3. The cases range in age from ten to sixty-nine years and are from thirteen metro counties and several greater Minnesota counties. A total of 64 were sickened. Chipotle, MDH and MDA linked the majority of the illnesses to the consumption of Lipman tomatoes served at Minnesota Chipotle restaurants.