

# ROMAINE CAIMS AND CARRY ON

How to deal with nationwide outbreaks, washing produce, and produce safety regulations and exemptions.

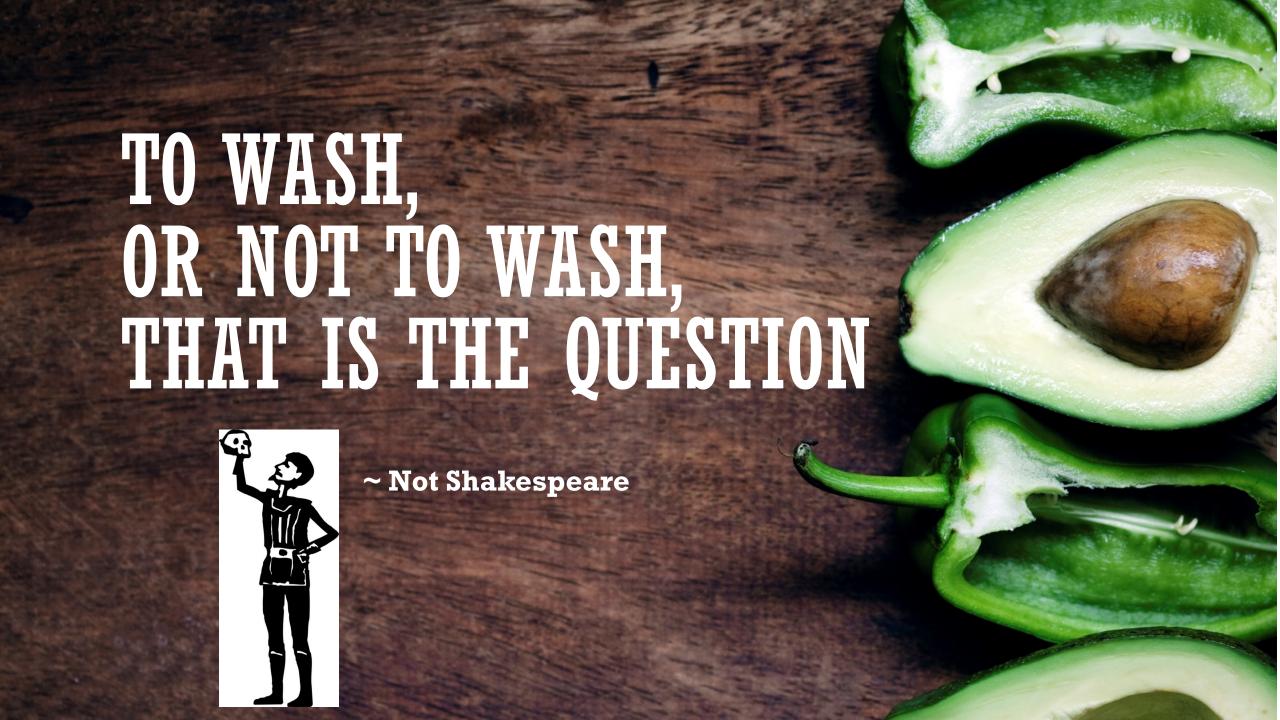
Funding for this presentation was made possible, in part, by the Food and Drug Administration through grant PAR-16-137. The views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.



### CARPE POTESTATEM (SEIZE THE OPPORTUNITY)

- After an outbreak, it can take years for people to regain trust and consumption to get back to previous levels
- \*2006 Spinach outbreak took 68 weeks for consumption to get back to previous level
- \*Consumption of other lettuces increased to make up for the reduced usage of spinach
- What can a local farmer do about these outbreaks?
  - Marketing
  - Increase/change planting

<sup>\*</sup> https://www.ers.usda.gov/amber-waves/2010/march/consumers-response-to-the-2006-foodborne-illness-outbreak-linked-to-spinach/



### WASHING PRODUCE

- Not required
- Time consuming
- Washing produce can create cross-contamination
- Washing equipment must be cleaned and sanitized to prevent contamination
- Consumers need to be washing ALL produce just prior to consumption ~ Educate them!

#### TWO GENERAL METHODS

Single pass rinse under running water



Batch dunk/soak in large container





#### Single Pass Rinse Water

- Must not have detectable generic *E. coli* in 100 mL sample
- The FSMA Produce Safety Rule does not require water treatment
- Antimicrobial products, such as sanitizers, can be added as a commonly recommended Good Agricultural Practice
  - May reduce the buildup of microorganisms (biofilms) in equipment and on food contact surfaces







#### **Recirculated and Batch Water**

- Must have no detectable generic *E. coli* in 100 mL sample at the beginning of use and maintain safe and adequate sanitary quality throughout use
- Treatment is not required but can be used to maintain water quality and reduce cross-contamination risks
- Any antimicrobial product used in the water must be labeled for use with fruits and vegetables
- A schedule must be established for changing batch water or a process in place for minimizing the build-up of organic material in the water





#### **Key Water Quality Variables**

- Quality at start of use
  - No detectable generic *E. coli* in 100 mL of sample
- pH
  - Can impact the effectiveness of antimicrobial treatments
- Temperature
  - Must be monitored to minimize potential for infiltration



- Turbidity
  - Can be used to manage water change schedule



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# Table 1. Strength of chlorine sanitizing wash recommended for various types of produce.

Type of Produce	Recommended PPM Chlorine	Bleach/gallon of water <sup>1</sup>
Apples, pears, squash, cucumbers	65 PPM	1 tsp/gal
Leafy greens, peaches, peppers, tomatoes, asparagus, broccoli, carrots	130 PPM	2 tsp/gal
Melons, citrus, root crops	400 PPM <sup>2</sup>	2 tblsp/gal
Berries (strawberries, blueberries, blackberries, raspberries, etc.)	No washing	N/A

<sup>&</sup>lt;sup>1</sup>Bleach/gallon of water based on using household bleach containing no fragrances or thickeners with a base concentration of 5.25% sodium hypochlorite.

<sup>&</sup>lt;sup>2</sup>Sanitizing wash should be followed by a potable water rinse.

Sanitizer	Uses	Recommended	Contact time	Advantages	Disadvantages
		concentrations	required		
Chlorine-based	Produce wash	* <u>&lt;</u> 200 ppm	1 to 5 minutes at	*Inexpensive	*Corrosive
	water, equipment,	without rinsing	200 ppm	*Available	*Irritating fumes
	& facilities	* <u>&lt;</u> 2,000 ppm		*Wide range of	*Rapid loss of
		with potable H <sub>2</sub> O		effectiveness	effectiveness
		rinse			
Quaternary	Hands, facilities,	* <u>&lt;</u> 200 ppm	≥1 minute	*Non-corrosive	*Good residual
ammonia "Quats"	food contact-	without rinsing		*Relatively non-	activity/stability
	surfaces, &	*200-500 ppm		irritating	*Less effective
	equipment	with potable H₂O			than others for
		rinse			control of E. coli
lodophors	Facilties, food	*12.5-25 ppm	≥1 minute	*Effective at:	*Expensive
"lodine-based"	contact-surfaces,	without rinsing		-low conc.	*May stain
	& equipment	*>25 ppm with		-wide pH range	*Not a cleaner
		potable H₂O rinse		-hard water	
				*Non-irritating	
				*Good penetration	
				*Prevents biofilm	
				formation	
				*Good residual	



#### Follow the Label!

- Always read and follow label instructions
- You must use the product only as labeled
  - Direct contact with produce vs. food contact surface
- You should use the correct amount of antimicrobial product (in ppm or other measurement)
- Understand factors that affect efficacy
  - Temperature, pH, sunlight, and how it is affected by organic load

ULTRA CLOROX® BRAND REGULAR BLEACH (EPA Reg. No. 5813-50)

[REGISTERED AS Clorox® Reguler-Rleach]

FOR FRUIT & VEGETABLE WASHING

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Thoroughly clean all fruits and vegetables in a wash tank. Prepare a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.





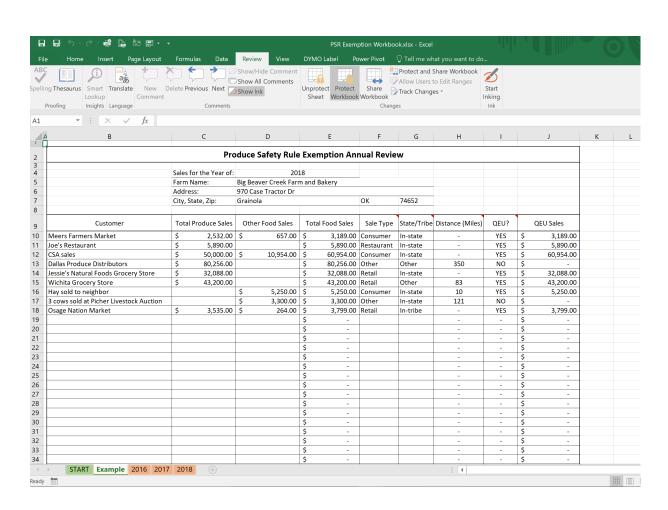
#### FSMA PRODUCE SAFETY RULE

- Federal law for produce farms requiring food safety inspections
- Covered farm is any farm that sells an average of more than \$25,000 of produce per year (adjusted for inflation)
- Qualified Exempt Farm sells less than \$500,000 of all food sales with at least half going to a Qualified End User
- Process Exempt Farm is a farm that sells only produce that will go through processing that will kill pathogens
- Non-covered produce: potatoes, sweet potatoes, corn, okra, peanuts, pecans, etc.

# EXEMPTION REQUIREMENTS

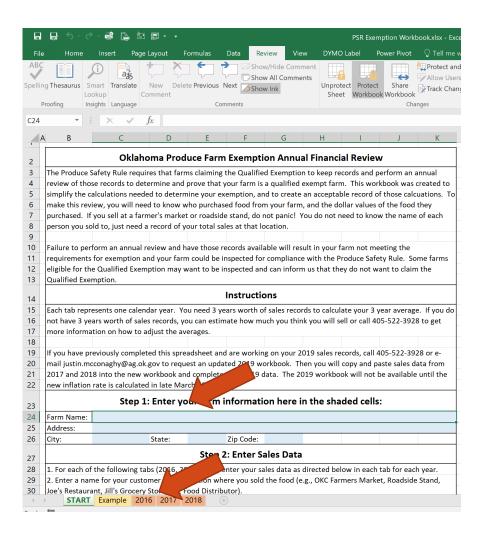
- If you want to claim an exemption, you must have records proving your exemption
  - A signed annual financial review
  - Receipts, invoices, etc. to back up your financial review
  - Process exempt produce requires documents informing buyer that the produce must be processed before going to the consumer
- Failure to have records proving your exemption can result in an inspection of your farm!

#### ANNUAL REVIEW WORKBOOK



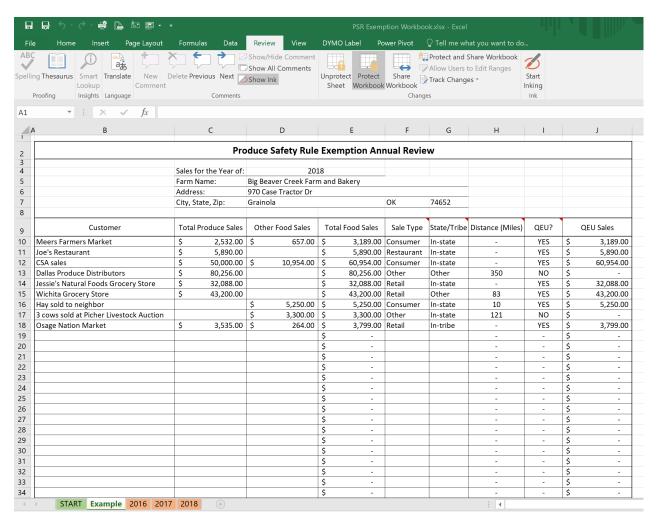
- MS Excel Workbook Template
- Assists in calculating annual produce and food sales
- Determines if the sale is Qualified Exempt
- Creates a record that includes the needed information and is ready to be signed by farm management
- The cells are protected to prevent accidents

### START PAGE



- Enter your farm name and address on this page and read the instructions
- Click on the year tabs to enter sales information for each year
- Three years of data is needed to calculate your three year average

#### EXAMPLE PAGE



- Yellow "Example" tab shows an example of what the year tabs can look like with information entered
- Provides some examples of how different types of sales would be entered

	Pro	duce Safety Rule	Exemption An	nual Revie	w			
	Sales for the Year of:	201	16					
	Farm Name:	Enter Farm Name in S	TART tab					
	Address:	Enter Address in STAF	RT tab					
	City, State, Zip:	Enter Information	START tab					
Customer	Total Produce Sales	Other Food Sales	Total Food Sales	Sale Type	State/Tribe	Distance (Miles)	QEU?	QEU Sale
			\$ -			-	-	\$
			\$ -			-	-	\$
			\$ -			-	-	\$
			\$ -			-	-	\$
			\$ -			-	-	\$
			\$ -			_	_	Ś

- Top section of each page will automatically fill in when you enter your farm name and address at the "Start" page
- Begin entering your customer name or description, and amount of produce and other food sales to that customer for that year

	Pro	oduce Safety Rule	e Exemption Ar	nual Revie	w				
	Sales for the Year of:	20:	16						
	Farm Name:	Enter Farm Name in S	START tab						
	Address:	Enter Address in STAF	RT tab						
	City, State, Zip:	Enter Information on	START tab						
Customer	Total Produce Sales	Other Food Sales	Total Food Sales	Sale Type	State/Tribe	Distance (Miles)	QEU?	QEU Sa	ales
			\$ -			-	-	\$	
			\$ -			-	-	\$	
			\$ -			-	-	\$	
			\$ -			-	-	\$	
			\$ -			-	-	\$	
			\$ -			_	_	Ś	

- "Total Food Sales" will automatically calculate
- For "Sale Type," choose from drop down menu if that sale was direct to the customer (including farmer market/stand/CSA), to a Restaurant, Retail Store, or Other (distributor)

	Pro	oduce Safety Rule	e Exemption An	nual Revie	w				
	Sales for the Year of:	20	16						
	Farm Name:	Enter Farm Name in S	START tab						
	Address:	Enter Address in STAI	RT tab						
	City, State, Zip:	Enter Information on	START tab						
Customer	Total Produce Sales	Other Food Sales	Total Food Sales	Sale Type	State/Tribe	Distance (Miles)	QEU?	QEU S	ales
			\$ -			-	-	\$	
			\$ -			-	-	\$	
			\$ -			-	-	\$	
			\$ -			-	-	\$	
			\$ -			-	-	\$	
			\$ -			_	_	Ś	

- In "State/Tribe" select from drop down menu if that sale was in-state, in-tribe, or other (outside your state or tribal territory)
- For "Distance (Miles)" enter the number of one-way miles from your farm to the restaurant or retail store that you sold the produce
  - Distance is not necessary for in-state/in-tribe sales or for "Other" sale type

	Pro	oduce Safety Rule	e Exemption Ann	nual Revie	w				
	Sales for the Year of:	20:	16						7
	Farm Name:	Enter Farm Name in S	START tab						
	Address:	Enter Address in STAF	RT tab						
	City, State, Zip:	Enter Information on	START tab						
Customer	Total Produce Sales	Other Food Sales	Total Food Sales	Sale Type	State/Tribe	Distance (Miles)	QEU?	QEU Sales	4
			\$ -			-	-	\$ -	٦
			\$ -			-	-	\$ -	٦
			\$ -			-	-	\$ -	٦
			\$ -			-	-	\$ -	٦
			\$ -			-	-	\$ -	$\neg$
			\$ -			-	_	\$ _	┪

- "QEU?" will automatically say Yes or No after you enter the previous information
  - This means the sale was to a Qualified End User and counts towards a Qualified Exemption
- "QEU Sales" will automatically enter that amount of food sales in this column to calculate if you qualify for the Qualified Exemption

#### FINISHING THE RECORDS

45			
46	Exemption Calculations		
47			An Exempt Produce Farm is exempt from the FSMA Produce Safety Rule. If you fit in this category, you only need to
48	3 Year Average Produce Sales	\$ 16,666.67	keep yorksheets and any supporting documents to prove your exemption for 3 years.
49	\$25,000 Adjusted for Inflation	\$ 27,528.00	
50	Exempt Produce Farm?	YES	
51			
52	3 Year Average QEU Sales	\$ 16,666.67	A Qualified Exempt Farm is exempt from the FSMA Produce Safety Rule if the farm wishes to claim this exemption.
53	3 Year Average Total Food Sales	\$ 16,666.67	If you fit in this category, you will need to keep these worksheets and any supporting documents to prove your
54	Percent Sales to Qualified End Users	100%	exemption 7 3 years. You will also need to include your farm name and address on a sign, documents, or package
55	\$500,000 Adjusted for Inflation	\$ 550,551.00	ant of sale.
56	Qualified Exempt Farm?	YES	
57	Name of Person Performing this Review:		
58	Title:		
59	Signature:		
60	Date:		
61			

- After entering the sales records on all three tabs, your exemption will be automatically calculated at the bottom of the last page
- You can then save and print all three year tabs, and sign the bottom of the page to complete your record review

#### RECORD KEEPING

- You must keep financial records for 3 years
- Keep receipts, invoices, etc. to prove your data
- Every March the exemption dollar limits will be adjusted for inflation
- Request an updated workbook from ODAFF in March/April of each year to recalculate and record your sales data for the previous year
- Each year you can copy your last two years into the new workbook and then complete the latest year tab

## NOTES ABOUT QUALIFIED EXEMPT

- You must have this or another similar record proving your exemption
- We will occasionally contact QE farms to verify they are still exempt
- It is your option to claim the Qualified Exemption
- Some farms may choose to not claim it and be inspected to satisfy a buyer's requirement

# LEARN MORE ABOUT GROWING SAFE PRODUCE AND THE LAW

- Attend the Produce Safety Alliance Grower Training Course
  - http://fapc.biz/workshops/produce-safety-alliancegrower-training-course
- Schedule an On-Farm Readiness Review
  - https://apps.dasnr.okstate.edu/fapc.okstate.edu/onfarm-readiness-review
- Call us any time: 405-522-3928

