



Update on Produce Safety Activities

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on detail from USDA, AMS

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Agenda / Topics

- Food Safety Modernization Act of 2011
- Engagement of Federal & State agencies
- Produce Safety Alliance
- Memorandum of Understanding between FDA & AMS relative to produce

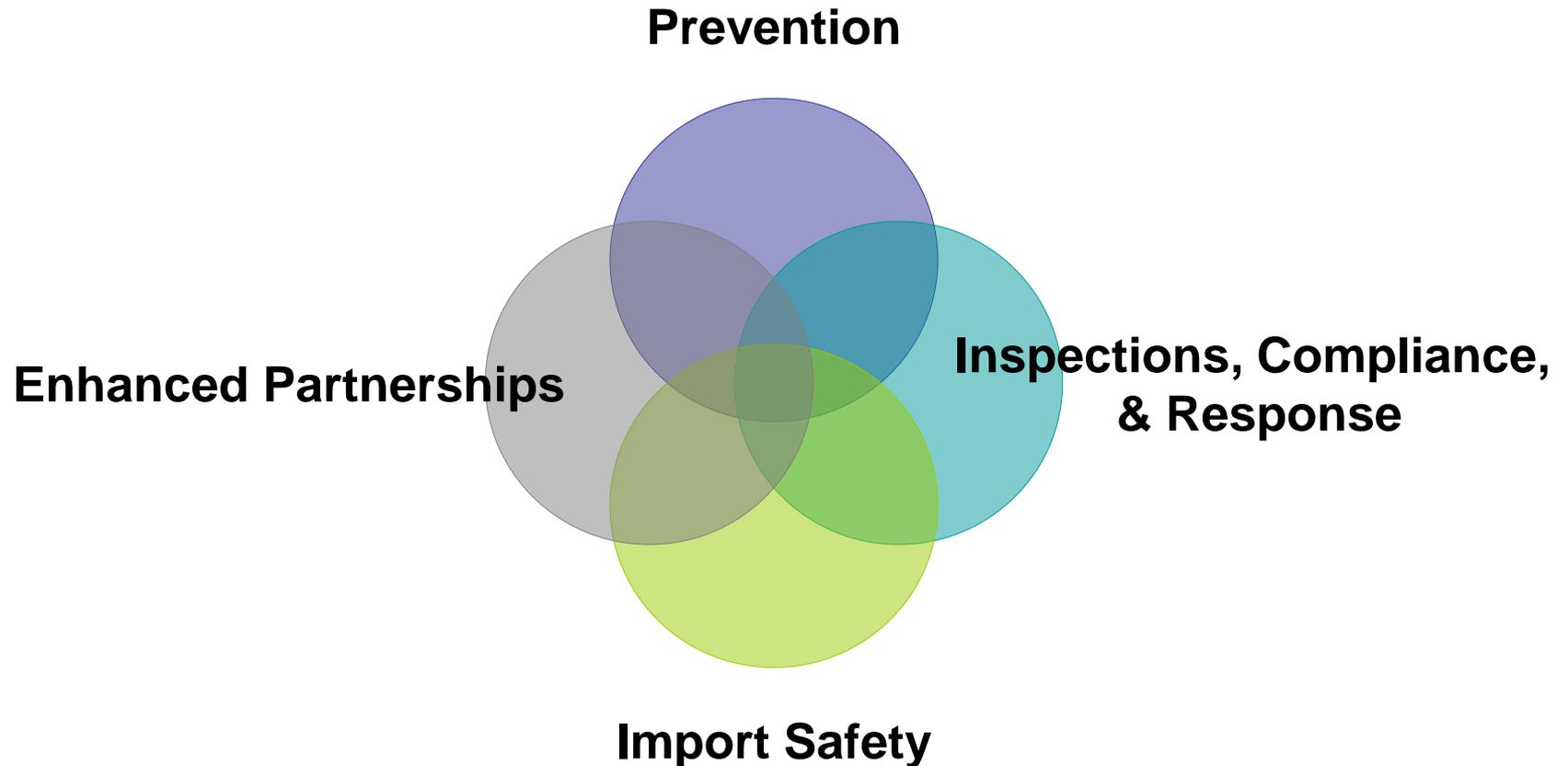


Why is the FSMA law needed?

- Globalization
 - 15 percent of U.S. food supply is imported
- Food supply more high-tech & complex
 - More foods in the marketplace
 - New hazards in foods not previously seen
- Shifting demographics
 - Growing population (about 30%) of individuals are especially “at risk” for foodborne illness



Main Themes of the Legislation





Implementation: FDA is prepared

- Experience in preventive controls
- Implementation process in place
- Much work already underway

But, many challenges

- Enormous workload
- Tight deadlines
- Changes won't appear overnight
- Resources



Priorities

- **Prevention**

- Mandatory preventive controls for facilities (FR 18 months)
- Produce safety standards (FR 24 months + comment period)
- Intentional contamination (FR 18 months)

- **Inspection, Compliance, & Response**

- Administrative detention (IFR 120 days)
- Recall (Upon enactment)
- Suspension of registration (180 days)

- **Imports**

- Foreign supplier verification program (Guidance & FR 1 year)
- Accredited third-party certification program (FR 2 years)
- Mandatory certification for high risk foods (Upon enactment)



For more information on FSMA



Food Bill Aims to Improve Safety

Recent data from the Centers for Disease Control and Prevention show that one in six people in the United States suffers from food-borne illness each year. Over the past few years, high-profile outbreaks related to various foods, from spinach and peanut products to eggs, have underscored the need to make continuous improvements in food safety.

The Food Safety Modernization Act (FSMA) gives FDA a mandate to pursue a system that is based on science and addresses hazards from farm to table, putting greater emphasis on preventing food-borne illness. The reasoning is simple: The better the system handles producing, processing, transporting, and preparing foods, the safer our food supply will be.

Under the provisions of FSMA, companies will be required to develop and implement written food safety plans. FDA will have the authority to better respond and require recalls when food safety problems occur, and FDA will be able to better ensure that imported foods are as safe for consumers as foods produced in the U.S. FDA Commissioner Margaret A. Hamburg, M.D., says the bill—which President Barack Obama is expected



- www.fda.gov
- www.foodsafety.gov



Produce Safety Regulation

Research

Education

&

Outreach

Enforcement



FDA Engagement with State Partners

- Planning for Workshop mid-March with State Partners
- Regulation Development Process
- Compliance & Enforcement Activities
 - Current Activities State & Federal
 - Input & Feedback on Implementation Strategy
 - Education, Outreach & Training



Produce Safety Alliance

- Executive Committee
- Developing website March launch
- “Call for Participation” on Working Groups for curriculum development
 - Working Groups to flesh-out curriculum for each topic
- Populate Steering Committee
- Educational Conference
 - June 29-30
- Beta Test materials/methods





Memorandum of Understanding

Between FDA & AMS

“Concerning Information Sharing & Other Activities Related to the Auditing, Inspection, & Grading of Food Products”

Subtitle: Collaboration, Cooperation & Engagement Relative to Produce



www.FoodSafetyWorkingGroup.gov



MOU 225-72-2009

June 1975

Awaiting Signatures

~ March 2011



Farming looks mighty easy
when your plow is a pencil &
you're a thousand miles from the
corn field.

Dwight D. Eisenhower

