

Agenda

Welcome

Vendor Updates for 2017

Changes

Additions

Market Dates 2017

Environment Update

NMDA Weights and Measures Update

WIC/SNP and SNAP/DUFB Training

Farm Food Safety Training

Suggestions and Requests for 2017



Farm Food Safety

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Why now?

Eating or drinking a contaminated food or beverage can cause a foodborne illness. A foodborne disease outbreak occurs when two or more people get the same illness from the same contaminated food or drink.

- Every year, about 48 million of us, roughly one in six people in the United States, get sick from eating contaminated food—it could be you, your spouse, your kids, your parents, or other loved ones. While most foodborne illnesses are not part of a recognized outbreak, outbreaks provide important information on how germs spread, which foods cause illness, and, how to prevent infection.

Foodborne Disease Outbreaks, 2009-2010*

Outbreaks reported:	1,527
Cases of illness:	29,444
Hospitalizations	1,184
Deaths:	23

*Source: Foodborne Disease Outbreak Surveillance System, 2009-2010 are the most recent years for which outbreak data are finalized.

FDA Commissioner Margaret A. Hamburg, M.D says

- “Preventing problems before they cause harm is not only **common sense**, it is the key to food safety in the 21st century,”
- “We cannot afford to wait until people become ill to realize there is a problem.”



Adulterated food: US code 342

- The following acts ... are prohibited: (a) The introduction ... into interstate commerce ... of any food ... that is adulterated or misbranded. (b) The adulteration or misbranding of any food ... in interstate commerce... (c) The receipt in interstate commerce of any food ... that is adulterated or misbranded

What is Farm Food Safety?

- Employee Hygiene
 - Harvest Practices
 - Transportation and Tracking
 - On-site Storage
 - Crop Nutrition and Protection
 - Water Use
 - Adjacent Land Use
 - Food Safety File Requirements (Documentation)
 - Food security
 - Pest Control
 - Equipment & Cleaning
 - Buildings and Grounds

Food and Safety Modernization Act (FSMA)

- November 27, 2015: The official publication date of the Produce Safety Rule.
- (2018) The largest businesses, defined as greater than \$500,000 in annual (three year average) gross produce sales, have 2 years from the effective date of the rule to comply with the regulation. They will have an additional two years to comply with certain specified agricultural water requirements.
- (2019) Small businesses, defined as greater than \$250,000 but less than \$500,000 in annual (three year average) produce sales, will have 3 years from the effective date of the rule to comply with the regulation. They will have an additional two years to comply with certain specified agricultural water requirements.
- (2020) Very small businesses, defined as greater than \$25,000 but less than \$250,000 in annual (three year average) produce sales, will have 4 years from the effective date of the rule to comply with the regulation. They will have an additional two years to comply with certain specified agricultural water requirements.

What FSMA means for small farms:

- Proving eligibility for the **qualified exemption** requires three years of sales records to support the exemption. If you plan to use the **qualified exemption** when your compliance date arrives, you may need to begin collecting sales records beginning this year (2016) depending on your business size.

FOOD SAFETY FOR FARMERS' MARKET VENDORS

Farmer's Markets are enjoying renewed popularity around the country. They provide an excellent opportunity for growers to sell their products for added income. It is crucial for Farmer's Market vendors to ensure the safety of the products they offer for sale. Foodborne illnesses have been linked with Farmer's Markets in the past. This publication is designed to help vendors understand what they can do from field-to-market to ensure the safety and quality of the products they sell. Selling clean, wholesome food is a primary part of creating and keeping customer confidence – food spoilage is a disaster that can undo all a producer's hard work and their hard-won reputation. If customers are unhappy with the products they purchase from a vendor's stand, they will not be back. Word-of-mouth advertisement from a bad experience may not be good for future business. Building sanitation and food safety into the vendor's routine is an essential component of success for both farmers and the future of Farmer's Markets.

http://farmtotable.colostate.edu/docs/food_safety_vendors.pdf

Cleanliness and Sanitation: The Essential Ingredients

Sanitation is basic. At all stages in your food-handling process – preparation, storage, display and serving – you must make sure that all your work surfaces and your equipment are *both* clean *and* sanitary.

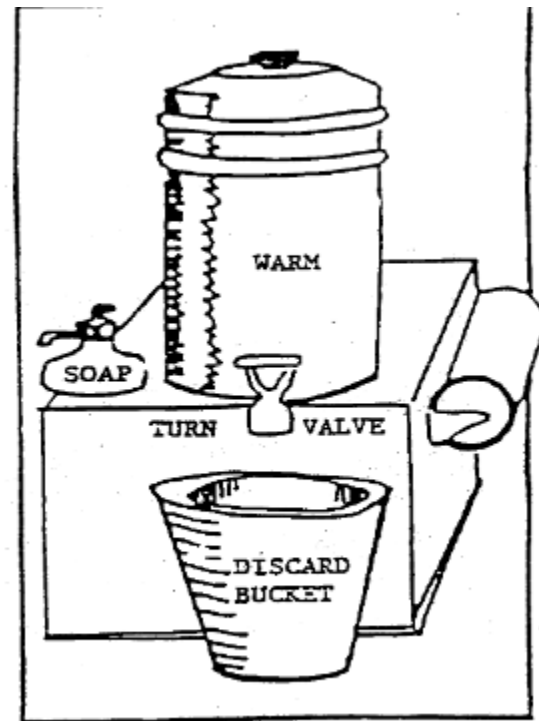
What's the difference?

Clean means free of visible dirt; *sanitary* means free of harmful levels of disease-causing microorganisms and other harmful contaminants. Any dish, counter or utensil must be clean before it can be sanitized.

How to handle produce?

Wash fruits and vegetables, unless washing would reduce their quality or increase spoilage, as with raspberries, potatoes and onions. In that case, remove visible dirt. Customers may consume the fruits and vegetables without washing them after purchase; therefore it's vitally important to sell them a safe product.

Proper handwashing: Wet hands with clean, warm water. Apply soap and work into a lather. Rub hands together for 20 seconds; clean under the nails and between fingers. Rinse under clean, running water. Dry hands with disposable paper towel.



Food Safety Begins on the Farm

Assuring the safety of the products vendors sell at the Farmer's Market begins long before food is available for purchase. It is essential that growers work to reduce exposure to contaminants and minimize the potential for bacterial growth during production, harvest and handling steps. Manure management, water source and usage, and farm worker health and hygiene are the three major factors that can contribute to the risk of produce contamination on the farm. By addressing these components before planting, during production, and throughout harvest and post-harvest handling, the risk of contamination can be minimized.

During production, irrigation methods and water quality can either contribute to or minimize contamination risk. Irrigation water, municipal water, well water and surface water all need to be tested for microbial water quality. Water tests need to be evaluated and water sources filtered or chemically treated if necessary.

Throughout production, harvesting and post-harvest-handling, farm worker health and hygiene must be supported via convenient, clean, and well-maintained toilet and hand washing facilities. Farm worker training should emphasize the relationship between food safety and personal hygiene. Farm workers, who are sick, should not be assigned to duties that require direct contact with produce.

Minimizing food safety risks during harvest and post-harvest-handling include assuring clean and sanitary storage facilities, packing containers, harvesting and packing machinery, transportation vehicles and in general all surfaces that come in contact with produce. Wash water quality must also be evaluated to minimize the spread of pathogens to the produce. Never use re-circulated water to wash produce because it can inoculate the product with pathogens removed from previously washed produce.

Food safety risks and strategies to minimize contamination exist from farm to table and at each stage responsible food safety practices need to be implemented. For Farmer's Market vendors to truly be successful, food safety practices have to be utilized at all times.

What does FSMA compliance look like?

- Standardized Produce Safety Alliance (PSA) for at least one farm manager
- Self assessment of on farm risks
- Standard Operating Procedures (SOP's) for mitigating risk
- Record Keeping, traceability plan

Creating a farm food safety plan:

<http://caff.org/programs/foodsafety/plans/>

Local Farmer program:

<http://www.localfarmerprogram.com/LFPIndex.aspx>

On Farm Food Safety:

<http://onfarmfoodsafety.org/create-a-food-safety-manual/?lang=>

Realistic record keeping:

- https://www.youtube.com/watch?feature=player_embedded&v=yfllVXa1JhQ

Cornell self assessment and worksheets:

<http://www.gaps.cornell.edu/Farmassessmentworksheets.html>