What is the *Food Safety Modernization Act* and what does it mean for my farm or food business?

*A Flowchart for Farmers and Food Businesses*

How to Use This Flowchart:

1) There are 2 sections: one for the Produce Rule and one for the Preventive Controls Rule — these are the two main FSMA rules that impact businesses that grow and process food for people to eat. Start with PART 1 of each. If you find out at the end of Part 1 that you may be affected, proceed to Part 2 for details.

2) FARMERS: some farms may not be subject to either rule, some farms may be subject to just the Produce Rule, and some farms may be subject to BOTH the Produce Rule and the Preventive Controls Rule.

3) Remember: the FSMA rules are NOT yet final; details may change before they are finalized and implemented. This means they are not yet being enforced.

4) This flowchart is intended to help you determine whether and to what extent your farm or food business MIGHT be impacted by the FSMA rules in their proposed form. **This is not legal advice.** Each operation is different, and your obligations under FSMA could change based on the specifics of your operation and the requirements contained in the final rules. And remember, regardless of your coverage under these rules, *food safety is everyone’s responsibility -- from field to fork.*

More FSMA Information:

http://sustainableagriculture.net/fsma
Am I Affected by the Proposed FSMA Produce Rule?

The Produce Rule details standards for farms that grow, harvest, pack, and hold produce for human consumption.

Do you grow, harvest, pack and hold produce (e.g. fruits, vegetables)?

YES

Is any of the produce you grow and sell usually consumed raw? (1)

NO

Is it only for personal consumption?

NO

Do you sell ≤ $25,000/yr (3 yr avg) of produce?

NO, I sell it

NO, I sell more

You are likely NOT covered by the Produce Rule

YES

You are likely exempt from compliance with the Produce Rule

YES

You will likely need to comply with at least some portions of the Produce Rule - see Part 2

(1) Examples of produce usually consumed raw: lettuce, apples, etc. Access the full list of covered produce here (Note that the list will not be finalized until FDA finalizes the proposed rules and is subject to change): http://sustainableagriculture.net/fsma/who-is-affected/
**The FSMA Produce Rule - Part 2**

**So you may be covered by the FSMA Produce Rule. What does that mean?**

Will the produce you grow be processed in a way that kills harmful pathogens? (e.g. commercial canning)

- **YES, ALL:** You are likely subject to MODIFIED REQUIREMENTS under the Produce Rule

- **YES, SOME:** You are likely subject to MODIFIED REQUIREMENTS under the Produce Rule on produce that will be thus processed; return to the flowchart for your non-processed produce

- **NO:**

  Do you average < $500,000 in sales of ALL FOOD (3 yr avg) AND sell at least 51% of what you grow directly to a qualified end-user either in-state or within 275 miles? (1)

- **YES:**

  - You are likely subject to DIRECT MARKETING MODIFIED REQUIREMENTS under the Produce Rule (2)

  - **YES:**

    - You are likely subject to FULL REQUIREMENTS as a VERY SMALL BUSINESS under the Produce Rule

  - **NO:**

    Do you average < $250,000 in sales of PRODUCE (3 yr avg) but not meet the above direct sales threshold?

    - **NO:**

      Do you average < $500,000 in sales of PRODUCE (3 yr avg) but not meet the above direct sales threshold?

      - **NO:**

        Do you average < $500,000 in sales of PRODUCE (3 yr avg)?

        - **YES:**

          You are likely subject to FULL REQUIREMENTS under the Produce Rule

        - **NO:**

          Do you average ≥ $500,000 in sales of PRODUCE (3 yr avg)?

          - **YES:**

            You are likely subject to FULL REQUIREMENTS under the Produce Rule

          - **NO:**

            What are MODIFIED REQUIREMENTS?

            Remember: all farms have a duty to grow safe food, regardless of their status under FSMA rules.

            - Farms must comply with SOME Produce Rule measures under FSMA: recordkeeping, compliance, and enforcement (3)

            - Farms are NOT subject to other Produce Rule measures around water, soil amendments, etc (3)

            - Farms under DIRECT MARKETING MODIFIED REQS: all of the above + must label all food at point of sale; also subject to withdrawal measures (3)

            What are FULL REQUIREMENTS?

            - Farms have 2 years to comply with ALL Produce Rule measures under FSMA: recordkeeping, compliance, enforcement, soil amendments, hygiene, etc, plus 2 additional years to comply with water measures (4)

            - SMALL BUSINESSES: all of the above but with 3 yrs to comply, plus 2 additional yrs for water (4)

            - VERY SMALL BUSINESSES: all of the above but with 4 yrs to comply, plus 2 additional yrs for water (4)

1) Qualified End-User: a consumer, restaurant, etc. [http://sustainableagriculture.net/fsma/learn-about-the-issues/qualified-exemptions-and-modified-requirements](http://sustainableagriculture.net/fsma/learn-about-the-issues/qualified-exemptions-and-modified-requirements)

2) Direct Marketing Modified Requirements are also known as the Tester-Hagan Exemption.

3) Details on recordkeeping, enforcement, direct market labeling, and all levels of compliance: [http://sustainableagriculture.net/fsma/learn-about-the-issues/qualified-exemptions-and-modified-requirements](http://sustainableagriculture.net/fsma/learn-about-the-issues/qualified-exemptions-and-modified-requirements)

4) Details on compliance timeframes: [http://sustainableagriculture.net/fsma/who-is-affected](http://sustainableagriculture.net/fsma/who-is-affected)
Am I Affected by the Proposed FSMA Preventive Controls Rule?

The Preventive Controls Rule sets forth new requirements and updates existing requirements for facilities that manufacture, process, pack, or hold food for human consumption.

Do you manufacture, process, pack, AND/OR hold any kind of food for human consumption?

Yes

Are you a RETAIL FOOD ESTABLISHMENT? (1)

No

Are you a FARM?

Yes

Do you制造, process, pack, AND/OR hold any kind of food for human consumption AND do this ONLY on your farm, not off-farm? (2)

No

Do you ONLY pack and hold food for human consumption AND do this ONLY on your farm, not off-farm? (2)

Yes

Do you ONLY:
- PACKAGE and/or LABEL food on-farm;
- DRY/DEHYDRATE whole, unprocessed fruits or veggies (e.g. herbs or raisins) on-farm? (3)

Yes

You are likely NOT covered by the Preventive Controls Rule

No

You are likely NOT covered by the Preventive Controls Rule

1) Retail Food Establishment: establishments such as grocery stores, farm stands, and restaurants that sell the majority of their food directly to consumers; details: http://sustainableagriculture.net/fsma/learn-about-the-issues/direct-to-consumer-marketing-preventive-controls-rule/

2) Find definitions of manufacturing, processing, packing, and holding, along with examples of activities and what “off-site” and “on-farm” mean, here: http://sustainableagriculture.net/fsma/learn-about-the-issues/do-i-operate-a-facility/

3) Find more details on packaging, labeling, dehydrating, and other on-farm activities that do and don’t trigger the “facility” definition at the same link as above.
So you may be covered by the FSMA Preventive Controls Rule (PCR). What does that mean?

Do you ONLY manufacture juice, seafood, supplements, alcohol, or low-acid canned foods?

YES

Do you ONLY hold (store) RAW AGRICULTURAL COMMODITIES (1) other than fruits and vegetables destined for further processing?

YES

Do you ONLY hold (store) packaged food that is not exposed to the environment and does not need refrigeration?

NO

Do you sell < $1 million/yr (3 yr avg) of human food OR do you have < 500 employees?

NO

If you have ≥ $1 m/yr in human food sales (3 yr avg) AND < 500 employees, you are likely subject to FULL REQUIREMENTS as a SMALL BUSINESS under the PCR

NO

If you have ≥ $1 m/yr in human food sales (3 yr avg) AND ≥ 500 employees, you are likely subject to FULL REQUIREMENTS under the PCR

You are likely exempt from HARPC requirements under the PCR; see sidebar

Is all of the human food you MANUFACTURE, PROCESS, PACK, or HOLD a LOW-RISK activity and done ON-FARM? (2)

YES

NO, I do some OFF-FARM M,P,P, or H -OR- I do some HIGH-RISK activities (2)

You are likely subject to the PCR as a QUALIFIED FACILITY

WHAT ARE PCR REQUIREMENTS?

Remember: all farms and facilities have a duty to provide safe food, regardless of their status under FSMA rules.

- FACILITIES EXEMPT FROM HARPC: must register with FDA and comply with already-existing rules and practices, but do not need to develop Hazard Analysis and Risk-Based Preventive Controls (HARPC) plans and procedures. (3)

- QUALIFIED FACILITIES: must register with FDA; eligible for modified requirements, including labeling and recordkeeping but not required to develop full HARPC plans and procedures. (3)

- FACILITIES SUBJECT TO FULL REQUIREMENTS: must register with FDA; must develop full HARPC plans and procedures laid out under the PCR; facilities have 1 year to come into compliance. (3)

- FULL REQUIREMENTS as a SMALL BUSINESS: Same as above but with 2 years to come into compliance. (3)

1) Raw Agricultural Commodity: any food in its raw and natural state (e.g. raw grains)

2) Details on low-risk vs high-risk activities and off-farm vs on-farm: http://sustainableagriculture.net/fsma/learn-about-the-issues/do-i-operate-a-facility/

3) Details on HARPC: http://sustainableagriculture.net/fsma/overview-and-background/what-is-the-preventive-controls-rule/