

Food Safety Updates

Lindsay Werner
 Program Manager and Inspector
Cooperative Agreement Program with FDA
Implement the Produce Safety Rule
 207-592-2687
lindsay.werner@maine.gov

MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY
Quality Assurance & Regulations

1

Program Update #1

Library of Resources is updated

Quality Assurance & Regulations

Produce Safety Resource Library

These produce farm food safety and regulatory resources are curated from trusted sources (see Websites). We attempted to pull videos, podcasts, and training modules in addition to the typical factsheets. Please let us know if you are unable to find a resource that suits you and would like help finding something else.

- Produce Safety Rule
- DACF FSMA Presentations
- Resources by Topic
- Records, Templates, Food Safety Plans & Signs
- Websites

Get Produce Safety Rule News!

Enter your email below to sign-up:

CONTACT US

Lindsay Werner
 Inspection Process Analyst
 Coordinator
 (207) 592-2687
Lindsay.Werner@maine.gov

MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY

www.maine.gov/agriculture

2

Program Update #1

Resources by Topic

Cleaning & Santizing

- [Video: University of Florida Citrus Packing Line Virtual Tour](#)
- [Cleaning vs. Sanitizing - Produce Safety Alliance \(PDF\)](#)
- [Other Produce Safety Alliance sanitation resources](#)
- [UVM Scrub Resources](#)
- [Video: Cleaning vs Sanitizing – UMass Amherst Extension](#)
- [Video: Institute for Food Safety at Cornell University, Cleaning – Wet and Dry Cleaning](#)
- [Videos: Plant Science Food Safety Group](#)
- [Podcast: Cleaning 101 with Chris Callahan](#)
- [Podcast: Sanitizer Solutions with Donna Clements](#)
- [Basic Elements of Equipment Cleaning and Sanitizing](#)



3

Program Update #1

Search “Maine FSMA” and click the Library of Resources link

Laptop:

Quality Assurance & Regulations

Produce Safety Rule (FSMA) in Maine

The Produce Safety Rule
21 CFR Part 112

In 2011 the federal **Food Safety Modernization Act (FSMA)** created science-based food safety standards for previously unregulated produce farms. The **Produce Safety Rule (PSR)** is 1 of the 7 parts of FSMA and is the only part currently enforced by Maine Department of Agriculture, Conservation & Forestry (DACF) inspectors commissioned with the Food and Drug Administration (FDA). More information on [FDA's FSMA website](#).



4

Program Update #1

Search "Maine FSMA" and click the Library of Resources link

Mobile device:

Quality Assurance & Regulations

Produce Safety Rule (FSMA) in Maine

In 2011 the federal **Food Safety Modernization Act (FSMA)** created science-based food safety standards for previously unregulated produce farms. The **Produce Safety Rule (PSR)** is 1 of the 7 parts of FSMA and is the only part currently enforced by Maine Department of Agriculture, Conservation & Forestry (DACF) inspectors commissioned with the Food and Drug Administration (FDA). More information on [FDA's FSMA website](#).

MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY
www.maine.gov/agriculture

5

Program Update #1

Resources

- [DACF's Produce Safety Rule Resource Library](#)
- [Sign up for our listserv](#). A couple notifications are sent out monthly that cover program updates and educational opportunities.

Get Produce Safety Rule News!
Enter your email below to sign-up:

FDA SUMMARIES

[FSMA Final Rule for Produce Safety Standards](#)
[FSMA Final Rule for Preventive Controls](#)

RELATED LINKS

[Produce Safety Rule Resource Library](#)

CONTACT US

MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY
www.maine.gov/agriculture

6

Program Update #2

Maine Farms Inventory

- We are starting to re-verify farms that were verified more than 5 years ago.
- We updated our online Microsoft Forms survey.



Maine Farms Survey 20 Questions (+3)

We are building an inventory of all produce farms in Maine. In doing so, we are attempting to contact all farms to verify if they do or do not sell produce. If you sound like a farm, we are trying to reach you! We need to verify information from prospect farms directly. If we are unable to make contact via phone, email, mail, or survey, we will do a site visit.

If you are not a farm, or are out of business, please complete the first 7 questions of this survey so we know who is responding to the survey and that we do not need more information from you.

If you are a produce farm, please complete the entire survey to determine whether your farm is subject to the Produce Safety Rule. Very few farms in Maine are subject to the regulation. Produce safety and regulation interpretation support services are available to all produce farms, even those not subject to the regulation.

We appreciate your help. Completing the survey helps us utilize resources efficiently. Thank you!








MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY

www.maine.gov/agriculture

7

Program Update #3

Qualified Exempt Farms

1.  Sales = over \$30,000 (average 2020, 2021, 2022)
2. Total Food Sales  +  = under \$610,000
3. % of Total Food Sales  + 
to  or retail/restaurant w/in 275 miles
= over 50%



MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY

www.maine.gov/agriculture

8

Program Update #3

Qualified Exempt Farms

- Required to maintain a record to prove exemption status.
- 2023 Spring Newsletter sent, included a Qualified Exempt record template.
- 2026 likely to start scheduling visits to review the Qualified Exempt record.
- Farms that can't prove exemption are inspected.







MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY

www.maine.gov/agriculture

9

Program Update #4

Fully Covered Farms

1. Sales  = over \$30,000 (average 2020, 2021, 2022)
2. % of Total Food Sales  + 
to  or retail/restaurant w/in 275 miles
= under 50% **OR** Total Food Sales = over \$610,000



MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY

www.maine.gov/agriculture

10

Program Update #4

Fully Covered Farms

Harvest and Post-Harvest Water

- Water used for handwashing and equipment washing.
- Must be tested to show 0 E.coli. ***RECORD***
- Test 4X first year to build a profile and then once annually if no issues.
- Annual inspection of the water system(s). ***RECORD***
- Enforced 2024 Large farms, 2025 Small farms, 2026 Very Small farms



MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY

www.maine.gov/agriculture

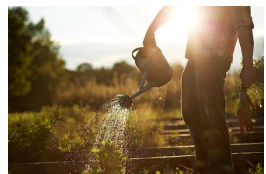
11

Program Update #4

Fully Covered Farms

Pre-Harvest Water ***Not Finalized***

- Water used for irrigation, pesticide application, etc.
- Inspection of water system(s).
- Assessment of water source(s).
- FDA Resources: Fact Sheet, Assessment Considerations, Online/Paper-Based Assessment Tool.



MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY

www.maine.gov/agriculture

12

Resources

On Farm Readiness Review (OFRR)

- Not the same as Rob's Jumpstart Program
- Any farm that sells produce can participate
- Non-regulatory farm visit
- Reduces risk ranking for inspected farms and delays inspection
- Provided: manual that interprets the regulation

Text of the Regulation	Possible Activities that May Lead to Compliance with the Regulation	Evaluation
<p>§ 112.22 What minimum requirements apply for training personnel who conduct a covered activity?</p>		
<p>§ 112.22(b) Persons who conduct harvest activities for covered produce must also receive training that includes all of the following:</p>	<p>Train persons who conduct harvesting activities to:</p> <ul style="list-style-type: none"> • recognize and not harvest potential hazards, • inspect harvest containers and equipment for hazards prior to harvest, and • take corrective actions if issues are noted with harvest containers or equipment, or report problems to the supervisor. 	<p>Ask whether harvesters were trained on:</p> <ul style="list-style-type: none"> • when not to harvest produce that may be contaminated with known or reasonably foreseeable hazards, • how to inspect harvest containers to ensure they do not become a source of a reasonably foreseeable hazard, and • how to correct or report problems with harvest containers.



MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY

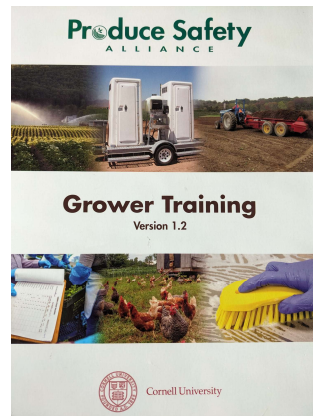
www.maine.gov/agriculture

13

Resources

Produce Safety Alliance Grower Training

- UMaine Extension teaches it
- We can do an in-person one Down East if we can get enough people



MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY

www.maine.gov/agriculture

14

Resources

CONTACT US

Lindsay Werner

Inspection Process Analyst Coordinator

(207) 592-2687

Lindsay.Werner@maine.gov



MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY

www.maine.gov/agriculture

15

Thank you



Maine DACF FSMA webpage:

<https://www.maine.gov/dacf/qar/fsma/index.shtml>

16