

# FMI Produce Safety

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# Food Safety Concerns for Retailers



# Farm to Fork

## Suppliers

Source safe product

## Retail

Warehouses  
In store handling  
Salad bars

## Consumers

PFSE

- Fightbac
- Be Food Safe

# Two Part Document

## Developing Best Practice Guidance for Retailers

1. Produce Supplier Approval Guidance  
Focus on small local growers
2. Produce handling practices at retail  
Simple and focused

# We can't do this alone

- University of California, Davis
- University of Florida
- Cornell University
- Texas A&M
- University of Georgia
- National GAPs program
- Produce Safety Alliance
- Center for Produce Safety (CPS)
- Produce Traceability Initiative (PTI)
- Extension Programs
- PMA
- UFPA
- Western Growers

# Produce Safety Standards

## Desired Goals or Outcomes

Checks and balances within the system (Oversight)  
Consistent standards  
Fewer audits for suppliers  
Auditors are experts in specific food categories  
Employees are more engaged.  
A total food safety & quality system certified and re-certified annually

### **Operations with a quality management system.**

These exceed GFSI requirements, have a more sophisticated QA system that goes beyond safety and is typical of the largest brand names.

SQF Level 3

### **Compliance measured by a competent third party**

Operations in compliance with any recognized food safety standards (e.g. SQF, Harmonized GAPs Standards, LGMA, GlobalGAP Produce Safety or Tomato Metrics, GFSI recognized schemes)

*These operations have a food safety culture*

SQF Level 2  
Harmonized GAPs  
California Leafy Greens  
Tomato Metrics  
GlobalGAP  
CanadaGAP  
PrimusGFS

### **Self Audits meeting minimum standards**

Operations in compliance with FDA's 1998 GAPs Guidance, National GAPs Program, any of the recognized commodity specific food safety guidance documents.

Commodity Specific Guidance,  
Cantaloupe Best Practices,  
National GAPs

# Where does FSMA Proposed rule fit?

- Concerns
  - Exemptions §112.2
    - Rarely consumed raw
      - Finite and final list
    - Sales to qualified end users
  - Lessons learned
    - §112.82 animal intrusion
    - Risk based

# Produce Safety At Retail

- Receiving
- Storage
- Display
- Handling
- Sampling

# Training at Retail



# Consumers



Outreach Program: Fresh Produce – Support Consumers with Evidence Based Practices



# Produce graphic illustrating:

- Check
- Clean
- Cook
- Separate
- Chill
- Throw away



# Safe Food Farm to Fork

Suppliers

Retail

Consumers



**THE VOICE OF FOOD RETAIL**

Feeding Families  Enriching Lives