



# FSMA PRODUCE SAFETY RULE

## DOES THE PSR APPLY TO MY FARM?

## GROWERS

## HARVESTERS

The FSMA PSR also applies to packers and holders of produce for human consumption.

YES	Does your farm grow, harvest, pack or hold produce? Sections 112.1 and 112.3(c) We define "produce" in section 112.3(c)	NO	YOUR FARM IS NOT COVERED BY THE RULE.
NO	Does your farm on average (in the previous 3 years) have \$25,000* or less in annual produce sales? Section 112.4(a)	YES	YOUR FARM IS NOT COVERED BY THE RULE.
NO	Is your produce one of the commodities that FDA has identified as rarely consumed raw? Section 112.2(a)(1)	YES	THIS PRODUCT IS NOT COVERED BY THIS RULE.
NO	Is your produce for personal/on-farm consumption? Section 112.2(a)(2)	YES	THIS PRODUCT IS NOT COVERED BY THIS RULE.
NO	Is your produce intended for commercial processing that adequately reduces pathogens (for example, commercial processing with a "kill step")? Section 112.2(b)(1)	YES	THIS PRODUCT IS ELIGIBLE FOR EXEMPTION FROM THE RULE, provided you make certain statements in documents accompanying the produce, obtain certain written assurances, and keep certain documentation, as per sections 112.2(b)(2) through (b)(6).
NO	Does your farm on average (in the previous 3 years) as per section 112.5: have < \$500,000* annual food sales AND a majority of the food (by value) sold directly to "qualified end-users"?  "Qualified End-User" as defined in Section 112.3(c) means: <ul style="list-style-type: none"><li>• The consumer of the food OR</li><li>• A restaurant or retail food establishment that is located<ul style="list-style-type: none"><li>(i) in the same State or the same Indian reservation as the farm that produced the food; OR</li><li>(ii) not more than 275 miles from such farm.</li></ul></li></ul>	YES	YOUR FARM IS ELIGIBLE FOR A QUALIFIED EXEMPTION FROM THIS RULE, which means you must comply with certain modified requirements and keep certain documentation, as per sections 112.6 and 112.7
<b>→ YOUR FARM IS COVERED BY THE RULE.</b>			

\*Adjusted for inflation using 2011 as the baseline.



# PRODUCE SAFETY RULE

## KEY REQUIREMENTS

### AGRICULTURAL WATER



### BIOLOGICAL SOIL AMENDMENTS



### DOMESTIC & WILD ANIMALS



### WORKER TRAINING, HEALTH & HYGIENE



### GROWER TRAINING



### EQUIPMENT, TOOLS & BUILDINGS



### RECORDS



### ALASKA PRODUCE SAFETY PROGRAM CONTACTS

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### FOR MORE INFORMATION

<http://dec.alaska.gov/eh/vet/produce.aspx>  
<http://www.fda.gov/Food/GuidanceRegulation/FSMA>  
[www.produc esafetyalliance.cornell.edu](http://www.produc esafetyalliance.cornell.edu)

FDA FOOD SAFETY  
MODERNIZATION ACT

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