



# What Story is Your Farm Telling on Food Safety?

## Recordkeeping Requirements & Recommendations of the Food Safety Modernization Act Product Safety Rule

Native communities carry a rich legacy of story telling across generations. Under the Food Safety Modernization Act (FSMA), the Produce Safety Rule (PSR) set requirements and recommendations for how fresh fruit and vegetable growing operations record their operation activities. Recordkeeping like storytelling is different for each growing operation and should be tailored to meet the needs. Whether you use pen and paper, a computer program, or a web-based application, records must be documented at the date and time of the activity they report.

**Records required by the PSR must** be maintained for at least 2 years after their input and, if stored off-site, accessible within 24 hours of request by FDA for inspection. Recordkeeping is generally identified in Subpart O of the Produce Safety Rule. Records must generally be dated and signed by the worker or volunteer documenting the event or activity. Producers should also document any corrective actions taken to address issues.

This chart generally describes which topics the Produce Safety Rule (PSR) requires records and whether each topic relates to pre-planting, planting, growing, or harvesting activities. Activities requiring records under the PSR will reference where this requirement is located in the code of federal regulations (21 CFR §112). The series of bars alongside the activity description highlight when during the growing cycle these steps generally occur.

	PSR Section	Pre-Planting Activity	Planting Activity	Growing Activity	(Post-)Harvest Activity
<b>Trainings &amp; Managing General Worker, Staff, and Volunteer Areas</b>					
<b>Date of Each Staff/Volunteer Food Safety Training</b> Date of any training hosted or provided by the growing operation for workers, staff, and/or volunteers	§112.30(b)				
<b>Topics Discussed During Each Food Safety Training</b> List of all topics presented on or discussed during the training event	§112.30(b)				
<b>Names of All Attendees for Each Training</b> List all training attendees and participants for each training conducted on-farm	§112.30(b)				
<b>Recommended Records for Related Activities:</b>					
when bathrooms, break areas, first aid kits, and other staff areas are cleaned, monitored, and restocked					
when any worker, staff, etc. illness or injury occurs					
corrective actions taken, if any					

PSR Section	Pre-Planting Activity	Planting Activity	Growing Activity	(Post-)Harvest Activity
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**Soil Amendments**

<b>Amendments Purchased/Received, if applicable:</b> Annual confirmation that the product has been treated using a scientifically valid process to reduce microbial pathogens and stored/handled to reduce risk of cross-contamination	§112.60(b)(1)				
<b>Composting/Other Treatment On-Farm, if applicable:</b> Confirmation that each step of a scientifically valid process were carried out to treat the amendment (e.g. composting)	§112.60(b)(2)				

**Recommended Records for Related Activities:**

name, address, and contact information of individual or organization that supplied/sold the soil amendment				
date, amount, and type of soil amendment(s) received				
where on farm (which lot), the amendment is applied and the amount used				
corrective actions taken if any, e.g. cross-contamination occurs				

**Land Use, Animal Handling and Rearing, and Wildlife**

**Recommended Records for Related Activities:**

assessment of nearby land use and neighboring wildlife				
monitoring for evidence of wildlife activity (e.g. feces, tracks) on or near growing field				
steps taken to reduce the risk of animal intrusion (e.g. building, monitoring, and repairing fencing or introducing deterrents)				
assessment of whether produce is safe to gather/pick (e.g. if produce is visually contaminated with feces, animal feces is identified near produce, animal intrusion detected near or above field)				

**Cleaning and Sanitation of Harvest and Post-Harvest Tools, Equipment, Facilities, and Transportation**

**Cleaning and Sanitation Activities**  
 Date and method of cleaning and sanitizing for

- Produce wash lines
- Vehicles
- Food contact surfaces
- Harvesting, packing, and holding activities

§112.140  
(b)(2)

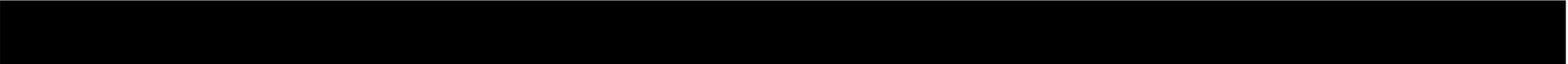
**Recommended Records for Related Activities:**

Pest management monitoring and control activities

Building maintenance and monitoring activities

Packing area and cold storage cleaning and monitoring activities

Vehicle cleaning and inspection prior to leading



## Reference Note for Agricultural Water

FDA is working on a rulemaking to propose an approach that offers flexibility and addresses the practical challenges of implementing some of the agricultural water requirements across the diversity in farm types, water sources, and water uses.

FDA issued a final rule extending, for covered produce other than sprouts, the dates for compliance with the agricultural water provisions.

Very small businesses: January 26, 2024

Small businesses: January 26, 2023

All other businesses: January 26, 2020

Produce remains subject to the other provisions of the Produce Safety Rule (as applicable) and the adulteration provisions of the Federal Food, Drug and Cosmetic Act (FD&C Act).

FDA does not expect growers of covered produce other than sprouts to implement Subpart E until the new compliance dates.

FDA encourages farms to use good agricultural practices to maintain and protect the quality of water sources. Farms currently testing their water may choose to continue their current water testing programs, and farms that are not currently testing their water may choose to begin doing so.



The Tribal Food Safety Alliance at the Indigenous Food and Agriculture Initiative serves as a national resource for Indian Country on the FSMA Produce Safety Rule and Preventive Controls for Human Foods rule. Food safety resources, webinars, and training information are available online at [www.NativeFoodSafety.org](http://www.NativeFoodSafety.org).

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