



PSA Curriculum Changes – Version 1.1 to Version 1.2

Issued: July 2019

In the spring of 2019, the PSA made updates to Version 1.1 of the Grower Training curriculum to reflect the extension of agricultural water (Subpart E) compliance dates and equivalent water testing methodologies. In addition, minor edits were made to other modules to correct grammar, formatting, and content related issues.

Policy for Manual Version 1.1 Use

Version 1.1 Manuals can continue to be used, as long as the following two updates are covered during the PSA Grower Training Course:

1. Present slides that include the [updates & FDA Announcements Regarding Agricultural Water](#) (PowerPoint)
 - Provide [handout of the slides and notes](#) (Printable PDF with Notes)
2. Provide [Critical Edits sheet](#) to PSA Grower Training attendees

This policy will remain active until a new version is released.

Module Number/ Section	Slide Number (V 1.1)	Slide (S) or Notes (N)	Bullet Number	Sub-Bullet	Description of Change
Cover					Photo changes made to cover and added “Version 1.2”
Spine					Added “Version 1.2”
Tabs					Photo changes on tabs for mod 6 and 7
Entire Manual					Hyphenations due to word wrapping removed
Welcome	Welcome to the PSA Grower Training Course!	Text	Line 1		Changed to: “This curriculum has been specifically designed to provide a foundation of Good Agricultural Practices (GAPs) knowledge...”
Welcome					Funding information moved from page 5 to page 1
Welcome					Page 3 - Costs to Attend Removed (\$35)
Welcome					Page 4 - Reviewers Changed to:Trevor Suslow, Vice President of Food Safety Produce Marketing Association

Module Number/ Section	Slide Number (V 1.1)	Slide (S) or Notes (N)	Bullet Number	Sub-Bullet	Description of Change
Welcome					Page 5 - Photo Contributors Added contributors and rearranged layout
Welcome					Page 5 - updated addresses
Welcome					Page 6 - Produce Safety Alliance Executive Committee Members Added Camille Brewer under FDA
Welcome					Page 6 - Produce Safety Alliance Executive Committee Members Added "s" to Crop in Specialty Crop Program under USDA-AMS
Welcome					Page 7 - Produce Safety Alliance Steering Committe Members Changed to: Original Produce Safety Alliance Steering Committee Members, 2011 - 2012
Welcome					Page 7 - Produce Safety Alliance Steering Committe Members Removed bolding of names
Welcome					Page 8 - Produce Safety Alliance Team Added: Laura Acuña-Maldonado and rearranged layout with mailing address
Welcome					Page 8 - Produce Safety Alliance Team Added: Visit producesafetyalliance.com.edu/contact-us/psa-staff for biographies
Welcome					Page 9 - Copyright Changed: address and year
1	31, 34	S			Photo changes made to slides 31 and 34
1	5	N	Additional Resource	N/A	Changed "Factsheet" to "Fact Sheet"
1	6	N	7	N/A	Added: FSMA before Produce Safety Rule
1	7	N	9	N/A	Added: FSMA before Produce Safety Rule
1	7	N	7	2	Changed to: "The farm's direct sales to qualified end-users must exceed sales to all other buyers combined in the previous three years."
1	7	N	Additional Resource	N/A	Added reference: FSMA Inflation Adjusted Cut Offs - https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-inflation-adjusted-cut-offs (Note: Updated annually in March.)

Module Number/ Section	Slide Number (V 1.1)	Slide (S) or Notes (N)	Bullet Number	Sub-Bullet	Description of Change
1	7	N	Additional Resource	N/A	Added reference: Standards for Produce Safety: Coverage and Exemptions/Exclusions for 21 Part 112. Add ULR (PPT only) https://www.fda.gov/media/94332/download
1	7	N	Additional Resource	N/A	Added reference: “Rarely Consumed Raw” Produce. Add URL (PPT only) https://www.fda.gov/media/107445/download
1	8	N & S	All	All	Significant changes made throughout notes and slide content. Please review new text in V 1.2, Slide 8.
1	9	N	N/A	N/A	Changed to: Slide References
1	9	N	Additional Resource	1	Updated URL (PPT only): http://wayback.archive-it.org/7993/20170111192634/http://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM360758.pdf
1	9	N	Additional Resource	N/A	Changed “Factsheet” to “Fact Sheet”
1	13	N	N/A	N/A	Changed to: References
1	15	N	2	N/A	Corrected Misspelling: <i>Angiostrongylus cantonensis</i>
1	16	N	3	1 & 2	Removed: Periods at the end of sub-bullets for consistency to other slides
1	16	N	Additional Resources, 2nd bullet	N/A	Changed to: “Scallan, E., Hoekstra, R.M., Angulo, F.J., Tauxe, R.V., Widdowson, M.A., Roy, S.L., Jones, J.L., Griffin, P.M. (2011). Foodborne illness acquired in the United States—major pathogens. <i>Emerg Infect Dis</i> , 17(1), 7–15.”
1	17	N	2 & 3	N/A	Reorganized: Order of bullets in slide notes to match bullets on slide
1	18	N	Additional Resources, 2nd bullet	N/A	Changed to: “Park, S., Szonyi, B., Gautam, R., Nightingale, K., Anciso, J., Ivanek, R. (2012). Risk factors for microbial contamination in fruits and vegetables at the pre-harvest level: a systematic review. <i>J Food Prot</i> , 75(11), 2055–2081.”
1	18	N	Additional Resources, 3rd bullet	N/A	Changed to: “Strawn, L.K., Fortes, E.D., Bihn, E.A., Nightingale, K.K., Gröhn, Y.T., Worobo, R.W., Wiedmann, M., Bergholz, P.W. (2013). Landscape and meteorological factors affecting prevalence of three food-borne pathogens in fruit and vegetable farms. <i>Appl Environ Micro</i> , 79(2), 588–600.”

Module Number/ Section	Slide Number (V 1.1)	Slide (S) or Notes (N)	Bullet Number	Sub-Bullet	Description of Change
1	20	N	Additional Resources, 1st bullet	N/A	Changed to: “Jay, M.T., Cooley, M., Carychao, D., Wiscomb, G.W., Sweitzer, R.A., Crawford-Miksza, L., Farrar, J.A., Lau, D.K., O’Connell, J., Millington, A., Asmundson, R.V., Atwill, E.R., Mandrell, R.E. (2007). Escherichia coli O157:H7 in Feral Swine near Spinach Fields and Cattle, Central California Coast. Emerg Infect Dis, 13(12), 1908–1911.”
1	20	N/A	N/A	N/A	Reorganized: Slides rearranged to follow curriculum order; V 1.2 new slide order uses V 1.1 19, 22, 20, 21.
1	20	N	3	N/A	Removed: Duplicate “in” after “detail”
1	22	N	N/A	N/A	Changed to: Additional Resources
1	22	N	Additional Resources, 2nd bullet	N/A	Changed to: “Erickson, M.C., Habteselassie, M.Y., Liao, J., Webb, C.C., Mantripragada, V., Davey, L.E., Doyle, M.P. (2014). Examination of factors for use as potential predictors of human enteric pathogen survival in soil. J Appl Micro, 116(2), 335–49.”
1	24	N	2	N/A	Formatting: Changed “CANNOT” to “cannot” (also matches slide 17 in Module 6)
1	24	N	4	N/A	Added: (§ 112.3) after “FSMA Produce Safety Rule” (also matches slide 17 in Module 6)
1	24	N	Additional Resource	N/A	Changed: Heading to bold text
1	31	S	3	1	Added: Space between E. coli
1	32	S	3	N/A	Added: Hyphens on slide in in notes for ‘short- and long-term planning’
1	35	S	2	4	Replaced sub-bullet 4 with “Clear plastic sleeves with grommets” Deleted: Sub-bullet 5 “duct tape”.
1	35	N	1	1	Deleted: “Duct tape,” and edit sentence to start with “Pencils, clipboards...”
1	36	S	1	N/A	Deleted: Space between “record keeping” and “record keeper”
1	37	S	5	N/A	Hyphenated “third-party”
1	37	N	3	N/A	Hyphenated “third-party”
2	5, 6, 7, 9, 10, 21, 23, 30	S			Photo changes made to slides 5, 6, 7, 9, 10, 21, 23, and 30

Module Number/ Section	Slide Number (V 1.1)	Slide (S) or Notes (N)	Bullet Number	Sub-Bullet	Description of Change
2	3	S	N/A	N/A	Reorganized: Learning objectives on slide reordered to match text on Module 2 Learning Objectives tabed divider.
2	4	N	9	1	Added "&" before "Schwentesi, R.
2	4	S	N/A	N/A	Lowercase "a" in title: "Workers Are a Food..."
2	16	N	4	N/A	Changed to: "workers' attention"
2	17	S	8 & 9	N/A	Changed to: "First aid kit" and "Break areas" to match case styles of words above
2	20	S	1	N/A	Added: FSMA before Produce Safety Rule
2	21	N	2	4	Changed to: Make the second sentence in the last bullet into a sub-bullet. o Consider positive reinforcement for reporting a food safety risk or following safe procedures - For example, farm hats for those who set good examples and follow outlined procedures Removed periods from both lines
2	23	S	2	N/A	Reorganized: Text under bullet two to become sub-bullets of #2.
2	23	S	4	N/A	Made "(turn off faucet with used towel)" into a sub-bullet of 4
2	25	N	2	N/A	Changed to "Have boots or other footwear designated for activities..."
2	27	S	1		Formatting: Unbolded bullet 1 header
2	28	S	1, 2		Formatting: Unbolded bullet 1 and 2 headers
2	30	N	1	N/A	Added: Comma after hygiene
2	30	N	5	N/A	Added: New bullet after Subpart O 1 and 2 with "Records satisfying § 112.30(b) must be reviewed, dated, and signed, within a reasonable time after the records are made, by a supervisor or responsible party (§ 112.161(b))."
3	4	S	N/A	N/A	Lowercase "a" in title: "What is a Soil Ammentment?"
3	5	N	7	N/A	Changed to: "The Environmental Protection Agency, through the Federal Insecticide, Fungicide, and Rodenticide Act, regulates ... "
3	6	N	5	N/A	Changed "The rule requirements..." to "The FSMA Produce Safety Rule requirements..."
3	8	N	3	1	Lowercase the "S" on "states"
3	9	N	Additional Resources	N/A	Moved reference: Sludge News "Branded Products Containing Sewage Sludge" moved to prior slide "Human Waste & Biosolids".

Module Number/ Section	Slide Number (V 1.1)	Slide (S) or Notes (N)	Bullet Number	Sub-Bullet	Description of Change
3	14	N	2	4 & 5	Change: § 112.52 to § 112.52(a)
3	14	N	3	N/A	Added: Bullet to notes; last bullet. "Note: Specific provisions of the FSMA Produce Safety Rule that are related to particular GAPs are noted, however GAPs and GAPs audit schemes are not required by the Rule."
3	15	N	5	N/A	Changed to: "recordkeeping"
3	15	N	Additional Resources	2	Changed to: "Weil, J.D., Beelman, R.B., Cutter, C.N., & LaBorde, L.F. (2013). Inactivation of Human Pathogens During Phase II Composting of Manure-Based Mushroom Growth Substrate. J Food Prot, 76(8), 1393-1400."
3	16	N	Additional Resources	2	Updated: URL for On Farm Composting Handbook https://www.cornellstore.com/PALS-On-Farm-Composting-Handbook-NRAES-54
3	16	N	Additional Resources	6	Updated: URL for Biosolids Technology Factsheet https://nepis.epa.gov/Exe/ZyPDF.cgi/P10053F0.PDF?Dockkey=P10053F0.PDF
3	16	N	Additional Resources	7	Updated: Hyperlink for page 74415: https://www.gpo.gov/fdsys/pkg/FR-2015-11-27/pdf/2015-28159.pdf#page=63
3	17	S	3	N/A	Deleted: Period
3	17	S	3	N/A	Replaced: "edible" with "harvestable"
3	17	N	3	N/A	Replace: "edible" with "harvestable"
3	17	N	Additional Resources	N/A	Changed "Jay-Russel," to "Jay-Russell, M."
3	20	S	1	N/A	Formatting: Fixed spacing between lines 2 and 3
3	20	S	2	N/A	Formatting: Fix spacing between lines 1 and 2
3	21	S	All	N/A	Formatting: Bullets should be circles, not dashes
3	22	S	Second sub-heading	N/A	Added: FSMA before Produce Safety Rule
3	23	S	All	N/A	Formatting: Bullets should be circles, not dashes
3	25	S	1	3	Replaced: "edible" with "harvestable"
4	12, 22	S	N/A	N/A	Photo changes made to slides 12 and 22
4	4	S	Slide title	N/A	Changed to: Use lower case "a" in title of slide. "Animals Are a Produce Safety Concern Because They:"

Module Number/ Section	Slide Number (V 1.1)	Slide (S) or Notes (N)	Bullet Number	Sub-Bullet	Description of Change
4	7	N	1		Changed to: "Wildlife is more of a challenge to control on the farm than domesticated animals because wildlife is not under the control of the farm."
4	7	N	Additional Resources, 2nd bullet	N/A	Added: "&" before Keene, W.E.
4	8	N	1	N/A	Changed to: "Managing natural resources and conservation programs is also important."
4	8	N	2	N/A	Changed to: "Co-management is defined as the practices..."
4	12	N	4	N/A	Deleted: "other" from "birds, deer, and other rodents."
4	12	N	Additional Resources, 5th bullet	N/A	Change to: "Anderson, A.M., Lindell, C.A., Moxcey, K.M., Siemer, W.F., Linz, G.M., Curtis, P.D., Carroll, J.E., Burrows, C.L., Boulanger, J.R., Steensma, K.M.M., Shwif, S.A. (2013). Bird damage to select fruit crops: The cost of damage and benefits of control in five states. Crop Protect, 52, 103–106."
4	12	N	5	N/A	Changed to: "...might be beneficial in the long term in reducing recurring damage to crops."
4	12	N/A	Additional Resources	2	Added: Period to the end of the line (after USA)
4	12	N	3	N/A	Added: An 's' to "Natural Resources Conservation Service"
4	12	N	New bullet #5	N/A	Added New bullet #5 and sub bullet • Current research in the southwestern United States involves the use of birds of prey to rid produce fields of nuisance birds and rodents, a practice known as falconry. Added: Sub-bullet under above: • If live animals are used as wildlife deterrents, be aware of and takes steps to minimize risks that they may introduce (e.g., excreta).
4	12	N	Additional Resources	N/A	Added: " Rivadeneira, P. (2018). Use of raptors to prevent wild bird and rodent intrusion into fresh produce fields. Poster presented at the Center for Produce Safety Annual Research Symposium." Link: https://www.centerforproducesafety.org/amass/documents/researchproject/420/2018%20CPS%20Symposium%20Rivadeneira-FIN.pdf
4	12	S	N/A	N/A	Added: "Falconry" and new image

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4	13	N	3	N/A	Add: New bullet #3 "Tactile repellents deter wildlife by making it uncomfortable for them to touch surfaces such as sticky substances and spikes."
4	15	N	2	N/A	Changed to: "as highlighted in..."
4	16	S	3	1	Changed to: "when fields were grazed" rather than "when animals were grazed"
4	17	N	Additional Resource	N/A	Added: "&" before Bergholz, P.W.
4	18	S	1	N/A	Changed to: "harvestable portion" rather than "edible portion"
4	18	N	2	N/A	Changed to: "harvestable portion" rather than "edible portion"
4	19	N	6	N/A	Change to: "Lastly, if the farm has a petting zoo or any other type of activity that involves workers or visitors touching animals, handwashing stations must be available (§ 112.33(b))."
4	19	S	6	N/A	Added: Section symbol on slide
4	19	N	Additional Resources, 1st bullet	N/A	Changed to: "Hale, C.R., Scallan, E., Cronquist, A.B., Dunn, J., Smith, K., Robinson, T., Lathrop, S., Tobin-D'Angelo, M., Clogher, P. (2012). Estimates of enteric illness attributable to contact with animals and their environments in the United States. Clin Infect Dis, 54(suppl 5), S472–S479."
4	19	N	4	N/A	Added: the word "are" to the following "...separated from areas where covered produce activities are performed..."
5.1	16, 26, 27	S	N/A	N/A	In V 1.2 these are slides 17, 29, and 30 Photo changes made
5.1	N/A New slide	S & N	N/A	N/A	Inserted in V 1.2 as slide 3 Added: New slide "FDA Water Compliance Date Extension". This will become new Slide 3, Module 5.1. "Two Sections on Water" slide now #4.
5.1	3	N	3 & 4	N/A	In V 1.2 this is slide 4 Added "FSMA" before "Produce Safety Rule"
5.1	10	N	5	N/A	In V 1.2 this is slide 11 Added "FSMA" before first instance of "Produce Safety Rule" in this bullet
5.1	13	S	N/A	N/A	In V 1.2 this is slide 14 Formatting: "Surface Water Source" text changed to white for greater contrast

Module Number/ Section	Slide Number (V 1.1)	Slide (S) or Notes (N)	Bullet Number	Sub-Bullet	Description of Change
5.1	20	S	N/A	N/A	In V 1.2 this is slide 21 Formatting: Removal of color in shapes for better readability in black and white print version.
5.1	21	N	Additional Resources	3	In V 1.2 this is slide 22 Added: Colon after 'developed' to match bullet 4
5.1	22	S & N	All	All	In V 1.2 this is slide 23 Significant changes made throughout notes and slide content. Please review new text in V 1.2, Slide 22.
5.1	22	N	Additional Resource	1	Update URL PPT only: http://ucfoodsafety.ucdavis.edu/Agricultural_Water_299/
5.1	22	N	3	N/A	Changed to: "Tools are available to assist in calculating the GM and STV. It is important to understand that depending on business size growers will have between January 2022 and January 2024 to begin sampling for a MWQP and otherwise come into compliance with the agricultural water requirements, unless the requirements change in the interim."
5.1	22	N	3	1	Deleted: Entire sub-bullet "Some growers are required....by the Produce Safety Rule".
5.1	N/A New slide	S			Inserted in V 1.2 as slide 24 Insert new slide, enlarged graphic from slide 23
5.1	25	N	6	N/A	In V 1.2 this is slide 27 Changed to: "Growers who are not subject to the FSMA Produce Safety Rule..."
5.1	N/A New slide	S	N/A	N/A	Inserted in V 1.2 as slide 28 Added: New slide "Assessing Water Quality Now" after V 1.1 slide 25 "MWQP Surface Water".
5.1	28	S & N	All	All	Significant changes made throughout notes and slide content. Please review text in V 1.1, Slide 28 with new text in V 1.2, Slide 31.
5.1	After 28	S & N	All	All	Added: Two new optional slides inserted. Please review V 1.2, Slide 32 and 33
5.1	32	N	All	All	Significant changes made to slide notes. Please review text in V 1.1, Slide 32, with new text in V 1.2, Slide 37.

Module Number/ Section	Slide Number (V 1.1)	Slide (S) or Notes (N)	Bullet Number	Sub-Bullet	Description of Change
5.1	33	N	8	N/A	In V 1.2 this is slide 38 Added: Section symbol before 112.42(d)
5.1	36	N	3	N/A	In V 1.2 this is slide 41 Added: Comma after “high”
5.2	44	S	N/A	N/A	In V 1.2 this is slide 49 Photo change made
5.2	42	S	N/A	N/A	In V 1.2 this is slide 47 Changed: “Part 2” to “Part II”
5.2	46	N	4	N/A	In V 1.2 this is slide 51 Changed to: “Treatments of water that contact produce, including the use of sanitizers, must be registered for that use.”
5.2	46	N	New bullet #7	N/A	In V 1.2 this is slide 51 Added: New bullet “Sanitizer selection is discussed in more detail in the slide Follow the Label! later in this module.” This new bullet will go after the bullet “There are many different types of sanitizers available...”
5.2	48	S	2	N/A	In V 1.2 this is slide 53 Changed to: “Untreated surface water must not be used...”
5.2	50	S	2	N/A	In V 1.2 this is slide 55 Changed to: “The FSMA Produce Safety Rule...”
5.2	52	S	1	1	In V 1.2 this is slide 57 Added: Space between E. and coli
5.2	54	S	1	1	In V 1.2 this is slide 59 Formatting: Bolded “infiltration”
5.2	56	N	Additional Resource	1	In V 1.2 this is slide 61 Changed to: “Suslow, T. (2012). Top FAQs about Produce Wash Water Management for Small-Scale and Direct Market Farms (Including the Secchi Disk method).”

Module Number/ Section	Slide Number (V 1.1)	Slide (S) or Notes (N)	Bullet Number	Sub-Bullet	Description of Change
5.2	60	N	Additional Resources	Add new subbullets 3 & 4	In V 1.2 this is slide 65 Added: Two new resources to the two currently listed: - Clements, D., Wall, G., Stoeckel, D., Fisk, C., Woods, K., & Bihn, E. Introduction to Selecting an EPA-Labeled Sanitizer. Produce Safety Alliance. Link: https://producesafetyalliance.cornell.edu/sites/producesafetyalliance.cornell.edu/files/shared/documents/Sanitizer-Factsheet.pdf - U.S. FDA Decision Tree for Determining Whether any Particular Antimicrobial Intervention for Food is Regulated by the Environmental Protection Agency or the Food and Drug Administration. Link: https://www.fda.gov/Food/IngredientsPackagingLabeling/PackagingFCS/RegulatoryAuthorityAntimicrobialSubstances/default.htm
5.2	60	N	3	N/A	In V 1.2 this is slide 65 Changed to: "...Standard Operating Procedures for their workers to follow."
5.2	61	N	3	1	In V 1.2 this is slide 66 Changed to: "For any treatment using a sanitizer, growers should comply with all relevant laws and regulations, including following any applicable treatment labels. Growers covered by the FSMA Produce Safety Rule must monitor their treatments as frequently as necessary. Especially for some chlorine-based sanitizers, monitoring the pH level is critical for effective use."
5.2	62	S	1	N/A	In V 1.2 this is slide 67 Changed to: "Measurement of ORP can help growers stay within the effective range for some antimicrobial products"
6	N/A	N/A	N/A	N/A	Photo change made to section tab
6	8, 12, 15, 22, 30, 31, 33	S	N/A	N/A	Photo changes made to slides 8, 12, 15, 22, 30, and 31
6	7	N	2	1	Changed to: "...-deter pests such as roosting birds and keep the area..."
6	8	N	2	N/A	Changed to: In two places "Subparts K and L" within paragraph
6	12	N	2	N/A	Changed: "useful" to "relevant"

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6	19	N	Additional Resources, 1st bullet	N/A	Changed to: "Liu, N.T., Nou, X., Bauchan, G.R., Murphy, C., Lefcourt, A.M., Shelton, D.R., Martin, Y. (2015). Effects of Environmental Parameters on the Dual-Species Biofilms Formed by Escherichia coli O157: H7 and Ralstonia insidiosa, a Strong Biofilm Producer Isolated from a Fresh-Cut Produce Processing Plant. J Food Prot, 78(1), 121–127."
6	24	N	4	N/A	Formatting: Changed bullet to square
6	29	N	4	N/A	Changed: "pest activity" to "control programs"
6	34	N	Additional Resource	1	Changed to: "Bihn, E.A., Wall, G.L., Schermann, M., Amundson, S., & Wszelaki, A. (2014). Farm Food Safety Decision Trees."
7	N/A	N/A	N/A	N/A	Photo change made to section tab
7	6, 7, 17	S	N/A	N/A	Photo changes made to slide 6, 7, and 17
7	12	S	2 & 3	1	Changed: First letter after "e.g.," should be lowercase (contamination, hiring)
7	17	N	2	N/A	Changed: "everyday" to "every day" (in this paragraph twice)
7	27	S	Title	N/A	Changed title of slide to: "Labeling: FSMA Modified Requirements for Farms That May Be Exempt".
7	27	N	1	N/A	Changed to: "The owner, operator, or person in charge of a farm that is eligible for the qualified exemption in § 112.5 will need to comply with modified requirements for labeling."
References & Resources					References updated or added above were also updated or added to this section
References & Resources					Resoures - address updated
References & Resources					Changed Answer to Q. Will there be farm inspections as part of the FSMA Produce Safety Rule? A. Yes. FDA began routine inspections of large farms other than sprout operations subject to the FSMA Produce Safety Rule, including large produce farms in other countries, in Spring 2019. See more information about inspections in the "What to Expect of a Regulatory Inspection" Informational Handout for Farmers included in the PSA manual.

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FDA/USDA Resources					<p>Removed:</p> <ul style="list-style-type: none"> 1) FDA At a Glance Key Requirements: Final Rule on Produce Safety 2) Proposed Rule: Standards for Growing, Harvesting, Packing, and Holding of Produce for Human Consumption; Extension of Compliance Dates for Subpart E 3) Standards for the Growing, Harvesting, Packing and Holding of Produce for Human Consumption: What You Need to Know About the FDA Regulation: Guidance for Industry Small Entity Compliance Guide 4) FDA's Strategy for FSMA Training: Who Will Provide Training for the Food Industry? Public and Private Partners Working Together <p>Added:</p> <ul style="list-style-type: none"> 1) Standards for Growing, Harvesting, Packing, and Holding of Produce for Human Consumption; Extension of Compliance Dates for Subpart E 2) Updated Fact Sheet: Equivalent Testing Methodology for Agricultural Water 3) Fact Sheet: Biological Soil Amendments of Animal Origin 4) Fact Sheet: Cyclosporiasis and Fresh Produce 5) Guidance for Industry: Produce Safety Rule - Enforcement Policy for Entities Growing, Harvesting, Packing, or Holding Hops, Wine Grapes, Pulse Crops, and Almonds 6) Enforcement Discretion for Certain FSMA Provisions