## Preduce Safety

#### **Records Required by the FSMA Produce Safety Rule**

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\*This publication has not been approved by the FDA and should not be considered legal guidance. It is provided in response to PSA training participants who asked for examples of records required by the FSMA Produce Safety Rule.

The FSMA Produce Safety Rule (PSR) requires a few specific records. This publication summarizes the provisions requiring records and includes template records to help establish records to meet FSMA PSR requirements. Growers may want or need to keep additional records to ensure that required practices are being carried out correctly, to meet buyer requirements, and/or participate in a third party audit. Other documentation, such as Standard Operating Procedures (SOPs), may be helpful to support the implementation of practices on the farm.

Throughout this factsheet, the icon indicates a template record is provided. Clicking on the icon will take you to an example record. The template records provided are examples of required records. They have not been approved by FDA and other formats may be used. This publication should be used in conjunction with the Produce Safety Alliance (PSA) Grower Training Curriculum and the PSR preamble and codified regulation. It should not be used as a standalone reference.

All records required by the PSR must contain certain information as outlined in § 112.161. Except as otherwise specified, all required records must include:

- The name and location of the farm
- Actual values and observations obtained during monitoring
- An adequate description of covered produce, if applicable to the record (e.g. the commodity name, or the specific variety or brand name of a commodity, and any lot number or other identifier)
- The location of a growing area or other area, if applicable to the record (e.g. a specific field or packing shed)
- The date and time of the activity documented

Records must also be created at the time an activity is performed or observed, be accurate, legible, indelible, dated, and signed or initialed by the person who performed the activity.

#### Records to Support a Farm's Coverage or Exemption Status

Subpart A, General Provisions, outlines what farms and commodities are covered by the Produce Safety Rule

§ 112.2 requires documentation to support an exemption from FSMA Produce Safety Rule requirements for produce undergoing a further processing step. Broadly, this includes:

 Farm documentation accompanying the produce stating that the food is "not processed to adequately reduce the presence of microorganisms of public health significance"

Name and address of farm:	Date:
Total food sales (in addition to produce, the animals, and sales of live food animals)	hese sales include all other food for humans, feed for
Year 1 (Sales year:) Year 2 (Sales year:) Year 3 (Sales year:)	\$\$ A must be \$ A must be smaller than
Average total food sales nflation adjusted <sup>1</sup> threshold for (range)	\$A \$A (for example, B is \$584,908 for 2019-2021)
Sales to qualified end users (QEUs) (e.g within 275 miles or within the same state o	. consumers anywhere, or grocery stores and restaura r Indian reservation)
Year 1 (Sales year:) Year 2 (Sales year:) Year 3 (Sales year:)	\$ \$

• A written assurance from the customer that the produce will be processed to adequately reduce microorganisms of public health significance. This assurance must be obtained annually.

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§ 112.7 requires records to establish eligibility for a qualified exemption. Records, such as receipts, must demonstrate that the farm satisfies the criteria for a qualified exemption. This includes a written record reflecting that the grower has performed an annual review and verification of the farm's continued eligibility for the qualified exemption. Receipts must be dated, but no signature is required. The annual review verifying the farm's qualified exemption must be reviewed, dated, and signed by a supervisor or responsible party within a reasonable time after the records are made.

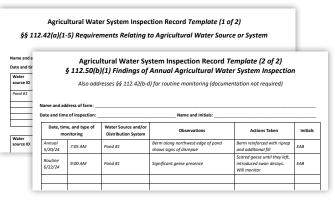
#### Personnel Qualifications and Training (Subpart C)

§ 112.30 requires documentation of required training. Documentation must include the date of training, topics covered, and the names of persons trained. Required training topics are outlined in § 112.22. Training records must be reviewed, dated, and signed by a supervisor or responsible party within a reasonable time after the records are made.

#### Agricultural Water (Subpart E)

Note: Only some Subpart E requirements, for agricultural water used during harvest and postharvest activities on covered produce, are inspected starting 2023. Requirements in Subpart E for pre-harvest activities are under enforcement discretion while revisions are made. For more information, refer to the FDA fact sheet "<u>Requirements for Harvest and Post-Harvest Agricultural</u> <u>Water in Subpart E for Covered Produce Other than</u> <u>Sprouts</u>".

Name and address of farm:	Date:
Trainer:	Training time:
Topics Covered:	
Training materials: Please attach any printed mater relevant SOPs or sections of the farm food safety pla	
Employee Name (please print)	Employee Signature
1	
2.	



§ 112.50(b) requires the following records that are relevant to agricultural water:

- 1. The findings of the inspection of the agricultural water system in accordance with the requirements of § 112.42(a). This record does not require supervisor review but it is a best practice to have records reviewed to assure they are correct.
- 2. Results of any analytical tests conducted on agricultural water to comply with FSMA Produce Safety Rule provisions. Test results are obtained from the lab and must be reviewed, dated, and signed by a supervisor or responsible party within a reasonable time after the records are made. "FSMA Produce Safety Rule: Documentation Requirements for Water Laboratory Analysis Results" describes the required elements for the record of analytical test results so it is clear what should be on the record provided by the laboratory.
- Scientific data or information growers rely on to support the adequacy of the methods used to satisfy the requirements of § 12.43(a)(1) and (2) (i.e., water treatment). Additional regulations besides the FSMA Produce Safety Rule may apply to water treatment methods (e.g., Federal Insecticide, Fungicide, and Rodenticide Act and associated EPA labeling).

When produce wash water is treated using an EPA-labeled sanitizer, the EPA label is one way to address the requirement in § 112.50(b)(3). One example efficacy statement reads "Use SaniDate 15.0 to reduce (in 90 seconds) 99.9% of pathogenic bacteria: *Escherichia coli* O157:H7, *Salmonella enterica*, and *Listeria monocytogenes* in processing waters used for washing fruits, and vegetables."

Other sources of science-based information may be suitable to address the requirement in § 112.50(b)(3) related to chemical sanitizers that are not EPA labeled, or pesticide devices like filtration systems that do not carry an EPA label.

 Documentation of the results of water treatment monitoring carried out under § 112.43(b). Water treatment monitoring records must be reviewed, dated, and signed by a supervisor or responsible party within a reasonable time after the records are made.

and and add	iress of farm:		ee the food safet	v plan for overal	water treatment	procedures.	
Date	Time	Water pH	Water Temperature	Turbidity	Sanitizer (name & rate)	Corrective Action Needed (yes or no)	Initials
10/14/16	8:35 am	8.5	65° F	25 NTU	NaOCI 75 ppm	Yes - pH was too high, added citric acid; retestedpH 7.0	EAB
10/14/16	12:00 pm	7.0	72° F	47 NTU	NaOCI 55 ppm	по	EAB

- 5. Scientific data or information relied upon to support the microbial die-off rate between harvest and end of storage or removal rate during activities such as washing, if used in accordance with § 112.45(b)(1)(ii). No template is available while this recordkeeping requirement, along with die-off rates described in § 112.45(b)(1)(ii), is under revision.
- 6. Documentation of corrective measures taken in accordance with § 112.45 if agricultural water does not meet the numerical water quality criteria in § 112.44.
  - For the re-inspection corrective measure, the template for re-inspection in § 112.50(b)(1) can be found above in (1).
  - For treatment of agricultural water, templates for water treatment methods in § 112.50(b)(3) and monitoring in § 112.50(b)(4) can be found above in (3) and (4).
  - There is no template for die-off as a corrective measure in § 112.50(b)(5) while § 112.45(b)(1) is under revision.

This record must be reviewed, dated, and signed by a supervisor or responsible party within a reasonable time after the record is made.

7. Annual documentation of the analytical results or certificates of compliance from a public water system as outlined in §§ 112.46(a)(1) or (2), as applicable. Annual records from the public water system can be obtained from the water authority. The provision requires that the documentation should be annual. In some cases the water system may delay releasing their annual report so it is recommended, at least once a year, to document that the report in the file is the most current report.

A water utility annual report may certify that the water system is not in violation of Safe Drinking Water Act requirements, as shown in Figure 1. Analytical results for *E. coli* are relevant to the FSMA Produce Safety Rule. If you are unsure whether the report you obtained is sufficient to meet this requirement, reach out to the FDA or the agency that inspects your farm for confirmation.

Contaminant	Y/N		Total Coliform* Positive	<i>E-Coli</i> ** Positive	<i>E-Coli</i> MCLG	Likely Source of Contamination
Microbiological Co	ntaminants					
Routine Samples	Ν	1806	6	0	0	Naturally present in the environment
Repeat Samples	N	18	0	0	0	Human and animal fecal waste

Figure 1: Example from a drinking water utility annual report. Information in the red box represents compliance with Safe Drinking Water Act requirements.

8. Scientific data or information to support alternatives to subpart E requirements, as described in § 112.49. No templates are available while § 112.49 is under revision.

 Support for any equivalent analytical methods used in lieu U.S. EPA Method 1603 (modified mTEC). The FDA released a guidance document called "<u>Equivalent Testing Methodology for Agricultural Water</u>". This document is one way to support the equivalency status of many testing methodologies used by commercial laboratories.

#### Biological Soil Amendments of Animal Origin (Subpart F)

§ 112.60(b) requires records for treated biological soil amendments of animal origin.

For soil amendments that growers treat and apply on their own farms, records must be kept to document that process controls (e.g., time, temperature, and turnings) were achieved. Records related to on-farm soil amendment treatment must be reviewed, dated, and signed by a supervisor or responsible party within a reasonable time after the records are made.

ine and addres	s of farm:									
pe of compost	method: Windrow Da	te piled: 9-15-2016	Date finished:	Row number	r:2					
st all ingredient	added to compost: Po	oultry litter, kitchen scrap	s. dried leaves. straw							
Use this record for on farm composting. Record the date piled, turning dates, and the temperatures maintained. Use one sheet for each pile or row.										
Date Turned	Temp/Time Test Area 1	Temp/Time Test Area 2	Temp/Time Test Area 3	Temp/Time Test Area 4	Initials					
9-25-2016	135 F/ 2:00 PM	138 F/2:01 PM	140 F/ 2:03 PM	135 F/ 2:04 PM	EAB					
9-26-2016	137 F/ 2:15 PM	137 F/2:18 PM	138 F/ 2:19 PM	137 F/ 2:25 PM	EAB					

For treated soil amendments received from a third party, growers must document annually that:

- The process used to treat the biological soil amendment of animal origin is a scientifically valid process that was carried out with appropriate process monitoring; and
- The biological soil amendment of animal origin has been handled, conveyed, and stored in a manner and location to minimize the risk of contamination by an untreated or in process biological soil amendment of animal origin.

"<u>FSMA Produce Safety Rule: Documentation Requirements for Commercial Soil Amendment Suppliers</u>" describes the recordkeeping requirements and includes a model certificate of conformance for third-party soil amendments.

#### Equipment, Tools, Buildings, and Sanitation (Subpart L)

§ 112.140(b)(2) requires that growers subject to the rule establish and keep a record of the date and method of cleaning and sanitizing equipment used in covered harvesting, packing, or holding activities. This record must be reviewed, dated, and signed by a supervisor or responsible party within a reasonable time after the records are made.

	ddress of t	arm:									
	List the date, time, tool or equipment name, and method for each cleaning or sanitizing activity.										
Date	Time	List tools/equipment	Cleaned and/or Sanitized?	Method used	Cleaner By (initials						
10/11/16	10:07 AM	Harvest tools	cleaned	See Cleaning SOP (Removed dirt with brush, washed with detergent, rinsed, air dried)	EAB						
10/11/16	10:30 AM	Dump Tank	cleaned and sanitized	See Dump Tank Cleaning and Sanitizing SOP (drained tank, washed with detergent, rinsed, sanitized with 150 ppm NaOCI)	EAB						

### Storage of Records, Allowable Record Types, and Off-Site Storage (Subpart O)

§ 112.162 allows for the storage of records offsite if such records can be retrieved and provided onsite within 24 hours of official request. Electronic records are acceptable if they can be accessed on the farm.

§ 112.163 specifies that existing records do not need to be duplicated if they contain all of the required information. For instance, if records are kept for organic certification and they include the required information, there is no need to duplicate these records.

§ 112.164 requires that records be kept for at least 2 years past the date the record was created. Records that a farm relies on to support a qualified exemption must be retained as long as necessary to support the farm's status.

§ 112.165 requires the records be kept as original records, true copies or electronic records.

§ 112.166 outlines requirements for making records available and accessible to FDA.

- Records must be readily available and accessible during the retention period for inspection and copying by FDA upon oral or written request. Growers have 24 hours to obtain records kept offsite, even if the farm is closed for a prolonged period.
- Records must be provided to FDA in a format that is accessible and legible.

§ 112.167 specifies that records obtained by FDA in accordance with the Produce Safety Rule are subject to the disclosure requirements under 21 CFR part 20 (Public Information). All of the templates provided in this document are marked Confidential to reduce the likelihood that farm records would be released in response to a Freedom of Information Act (FOIA) request submitted to FDA should they obtain or copy farm records.

#### **Qualified Exemption Review** *Template*

Name and address of farm:		Date:	
<b>Total food sales</b> (in addition to produce, th animals, and sales of live food animals)	ese sales include a	all other food for humans	s, feed for
Year 1 (Sales year:) Year 2 (Sales year:) Year 3 (Sales year:) Average total food sales Inflation adjusted <sup>1</sup> threshold for (range)	\$\$ \$\$ \$\$ (for example, B is \$58	s	A must be maller than B for eligibility
<b>Sales to qualified end users</b> (QEUs) (e.g. within 275 miles or within the same state or			าd restaurants
Year 1 (Sales year:) Year 2 (Sales year:) Year 3 (Sales year:)	\$ \$ \$		
Average food sales to QEUs	\$	C	
Sales to non-QEUs (e.g. wholesale buyers Year 1 (Sales year:) Year 2 (Sales year:) Year 3 (Sales year:)	\$		C must be arger than D for eligibility
Average food sales to non-QEUs	\$	D	
Based on this information, this farm meets t Reviewed by:			
			<u> </u>

Sales receipts must also be retained to support this record. <sup>1</sup>FDA updates the inflation adjusted value (B) yearly: <u>https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-inflation-adjusted-cut-offs</u>

#### FSMA PSR Reference § 112.7(b) Confidential Record

#### Worker Training Record Template

Name and address of farm:	Date:
Trainer:	Training time:
Topics Covered:	
Training materials: Please attach any printed relevant SOPs or sections of the farm food safety and the farm food safety and the farm food safety at t	d materials related to the training. Also reference any fety plan that apply.
Employee Name (please print)	Employee Signature
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	
12	
Reviewed by:	_ Title:Date:

#### FSMA PSR reference § 112.30(b) Confidential Record

Modified from On-Farm Decision Tree Project: Worker Health, Hygiene, and Training—v14 07/16/14 E.A. Bihn, M.A. Schermann, A.L. Wszelaki, G.L. Wall, and S.K. Amundson, 2014 www.gaps.cornell.edu

§§ 112.42(a)(1-5) Requirements Relating to Agricultural Water Source or System Agricultural Water System Inspection Record Template (1 of 2)

Name and address of farm: \_

Runoff from property to the northwest over the water. If water source is not under your full control, explain why. Describe the extent of your control of farm property flows to pond Partial control water source control over Extent of Name and Initials: ground, surface) Nature of the source (e.g., Surface % acre spring-fed pond, northwest of house General description of water source Date and time of inspection:  $\_$ source ID Pond #1 Water

Water source ID	Degree of protection from hazards	Describe the degree of protection for this water source	Describe potential concernsDescribe any prior uses of the water that may introduce hazards	Describe any prior uses of the water that may introduce hazards
Pond #1	Mostly protected	Spring fed, only a little fill from runoff. No exclusion to prevent wildlife access to pond.	Property to the northwest of No prior users of the water farm property is used as a horse grazing pasture	No prior users of the water

FSMA PSR reference § 112.50(b)(1) Confidential Record

# § 112.50(b)(1) Findings of Annual Agricultural Water System Inspection Agricultural Water System Inspection Record Template (2 of 2)

Also addresses §§ 112.42(b-d) for routine monitoring (documentation not required)

Name and address of farm:

1				 			
	Initials	EAB	EAB				
	Actions Taken	Berm reinforced with riprap and additional fill	Scared geese until they left, introduced swan decoys. Will monitor				
	Observations	Berm along northwest edge of pond shows signs of disrepair	Significant geese presence				
	Water Source and/or Distribution System	Pond #1	Pond #1				
Date and time of inspection:	Date, time, and type of monitoring	7:05 AM	9:00 AM				
חמוש ווווים	Date, time mor	Annual 5/20/24	Routine 6/22/24				

FSMA PSR reference § 112.50(b)(1) Confidential Record

Modified from On-Farm Decision Tree Project: Soil Amendments—v5 7/16/2014 E.A. Bihn, M.A. Schermann, A.L. Wszelaki, G.L. Wall, and S.K. Amundson, 2014 www.gaps.cornell.edu Water Treatment Monitoring Record Template

Name and address of farm:

Initials EAB EAB Yes - pH was too high, added citric acid; retested –pH 7.0 **Corrective Action Needed** (yes or no) 20 \*Not all of the above factors may need to be recorded. Refer to the product's EPA label for specific use instructions. Sanitizer (name & rate) NaOCI 75 ppm NaOCI 55 ppm Turbidity 25 NTU 47 NTU Water Temperature 65° F 72° F Water pH 8.5 7.0 12:00 pm 8:35 am Time 10/14/16 10/14/16 Date

Please see the food safety plan for overall water treatment procedures.

Reviewed by:

Modified from On-Farm Decision Tree Project: Postharvest Water—v7 07/16/2014 E.A. Bihn, M.A. Schermann, A.L. Wszelaki, G.L. Wall, and S.K. Amundson, 2014 www.gaps.cornell.edu

FSMA PSR reference § 112.50(b)(4) Confidential Record

Title:

Date:

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Template
Record
reatment
Compost <b>T</b>

Name and address of farm:

er: 2		ch pile or row.	Initials	EAB	EAB		
Row number:		Use this record for on farm composting. Record the date piled, turning dates, and the temperatures maintained. Use one sheet for each pile or row.	Temp/Time Test Area 4	135 F/ 2:04 PM	137 F/ 2:25 PM		
Date finished:	, dried leaves, straw	s, and the temperatures mai	Temp/Time Test Area 3	140 F/ 2:03 PM	138 F/ 2:19 PM		
Date piled: <u>9-15-2016</u>	Poultry litter, kitchen scraps, dried leaves, straw	the date piled, turning dates	Temp/Time Test Area 2	138 F/2:01 PM	137 F/2:18 PM		
	st:	on farm composting. Record	Temp/Time Test Area 1	135 F/ 2:00 PM	137 F/ 2:15 PM		
Item is a structure Mindrow	-ist all ingredients	Use this record for o	Date Turned	9-25-2016	9-26-2016		

Proper compost production requires a minimum temperature of 131°F be maintained for 3 days using an enclosed system OR a temperature of at least 131°F for 15 days using a windrow system, during which the materials must be turned 5 times (FSMA Produce Rule. 2015. Rule 21 CFR part 112.54(b)).

Reviewed by:

Title:

Date:

Modified from On-Farm Decision Tree Project: Soil Amendments—v5 7/16/2014 E.A. Bihn, M.A. Schermann, A.L. Wszelaki, G.L. Wall, and S.K. Amundson, 2014 www.gaps.cornell.edu

FSMA PSR reference § 112.60(b)(2) Confidential Record

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Cleaning and Sanitizing Record Template

Name and address of farm: \_

List the date, time, tool or equipment name, and method for each cleaning or sanitizing activity.

Cleaned By (initials)	EAB	EAB			
Method used	See Cleaning SOP (Removed dirt with brush, washed with detergent, rinsed, air dried)	See Dump Tank Cleaning and Sanitizing SOP (drained tank, washed with detergent, rinsed, sanitized with 150 ppm NaOCI)			
Cleaned and/or Sanitized?	cleaned	cleaned and sanitized			
List tools/equipment	Harvest tools	Dump Tank			
Time	10:07 AM	10:30 AM			
Date	10/11/16	10/11/16			

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Reviewed by:

\_Title:

Date:

FSMA PSR reference § 112.140(b)(2) Confidential Record