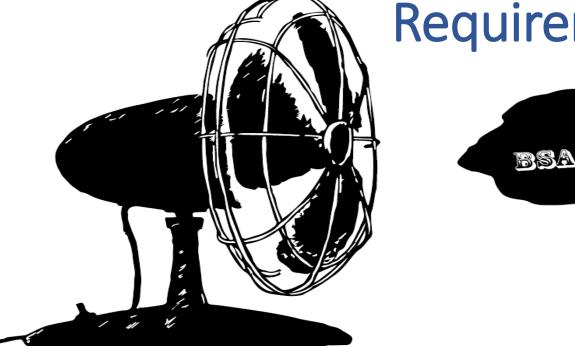
LAO-IICA-DPS Partnership April 11, 2024



CENTER FOR FOOD SAFETY & APPLIED NUTRITION

Food Safety Modernization Act: Produce Safety Rule Standards for Soil Amendments: Clarification on



Requirements





David T. Ingram, Ph.D. Fresh Branch, Division of Produce Safety

THE FUTURE IS NOW

- Standards for Growing, Harvesting, Packing and Holding of Produce for Human Consumption, the Produce Safety Rule
- 2. Preventive Controls for Human Foods
- 3. Preventive Controls for Animal Foods
- 4. Foreign Supplier Verification Programs (FSVP)
- 5. Mitigation Strategies to Protect Food Against Intentional Adulteration
- 6. Sanitary Transport of Human and Animal Food
- 7. Accredited 3rd party certification





FSMA: Produce Safety Rule



Conditions and practices identified as potential contributing factors for microbial contamination:

Agricultural water

- Biological soil amendments of animal origin
- Worker health and hygiene
- Equipment, tools, buildings and sanitation
- Domesticated and wild animals
- Growing, harvesting, packing and holding activities
- Sprouts requirements

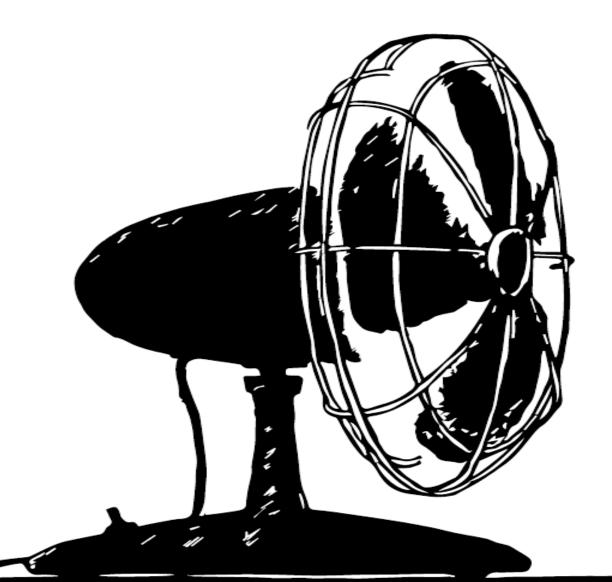


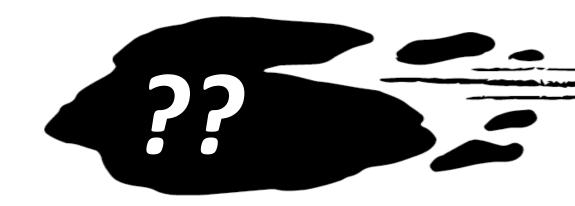
Resources: PSR and Guidance Documents

- Produce Safety Rule
 - Standards for the Growing, Harvesting, Packing and Holding of Produce for Human Consumption
 - Preamble and codified
- DRAFT Produce Safety Rule Compliance and Implementation Guidance

• Produce Small Entity Compliance Guide

What is not Regulated under PSR?









	Least				Most	
Туре	Non-Biological (e.g., elemental)	Non-Animal Origin	Animal	Origin	Human Waste	
And where contamination is known to exist, the likelihood of contamination is a function of the following factors:						
Treatment	Pasteurized (heat, chemical, physical)		posted	osted Untreated/Raw; Partia treated; Re-contaminat		
Application timing	Further from harvest		Close to harve			
Application method	No contact with harvestable portion		e to minimize ntact	Cont	act with harvestable portion	

Qualitative Assessment of Risk to Public Health from On-Farm Contamination of Produce



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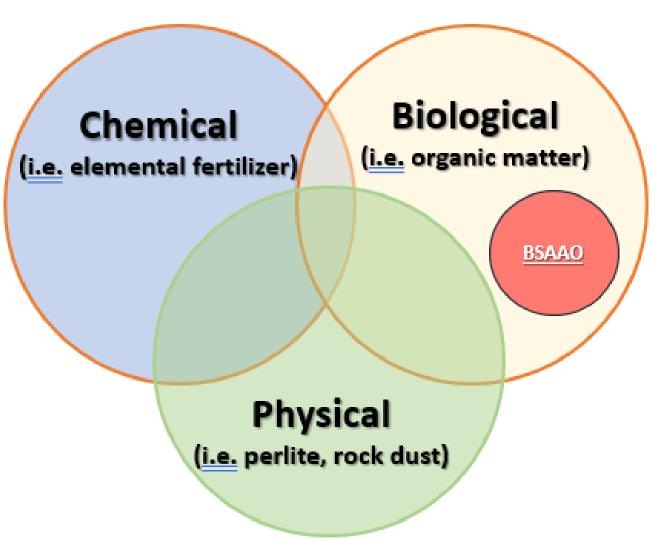
Qualitative Assessment of Risk to Public Health from On-Farm Contamination of Produce

Soil Amendments



Defined terms:

- Soil Amendment
- Biological Soil Amendment
- Agricultural Tea
- Curing
- Non-fecal animal by-products
- Table waste
- Yard trimmings



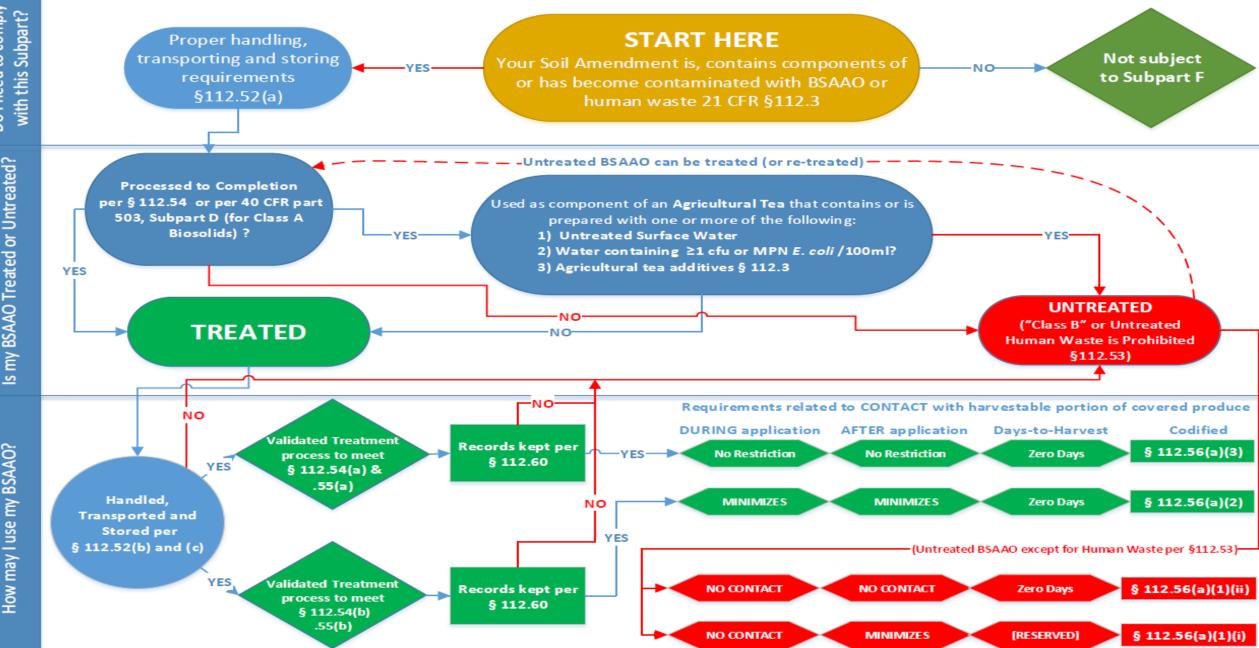
DRAFT Produce Safety Rule Compliance and Implementation Guidance: Chapter 4



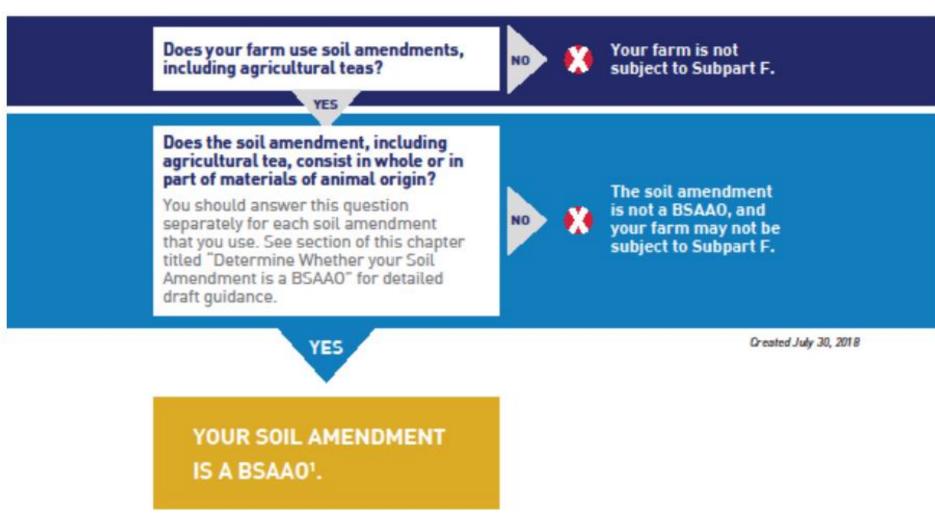
- 1. Determine Whether your Soil Amendment is a BSAAO
- 2. Determine Whether your BSAAO is "Treated" or "Untreated"
- **7** 3. Determine level of treatment and associated Microbial Standard for *the Treatment Process*
 - 4. Determine How to Apply your BSAAO
 - 5. Determine the Requirements for Handling, Transporting, and Storing your BSAAO
 - 6. Determine What Records to Keep for your Treated BSAAO

Subpart F: Biological Soil Amendments of Animal Origin (BSAAO) Decision Tree

Understanding how to characterize and utilize your BSAAO in compliance with the Produce Safety Rule



1. Determine Whether Your Soil Amendment is a BSAAO



You must handle, convey and store your BSAAD in accordance with the requirements of 21 CFR 112.52. See section "Determine the Requirements for Handling, Conveying, and Storing your BSAAD" for detailed draft guidance. **FD**/

2. Determine Whether Your BSAAO is "Treated" or "Untreated"



Treated BSAAO

- Compost, Heat Treated Poultry Pellets, Fish Emulsion, Meals (bone, blood, feather, fish, meat, etc.), "Class A" Biosolids, etc.
- Agricultural Teas that are BSAAOs
- The rule does not require you or your supplier to conduct microbiological testing
- TREATMENT PROCESS must be scientifically validated

Untreated BSAAO

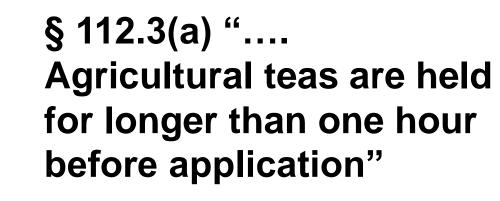
- Examples
- Options for management



2. Determine Whether Your BSAAO is "Treated" or "Untreated"

Agricultural Tea may be considered "treated" if:

- "treated" BSAAO feedstock is used
- No untreated surface water is used
- Water has NO detectable *E. coli* per 100ml
- No agricultural tea additives are used

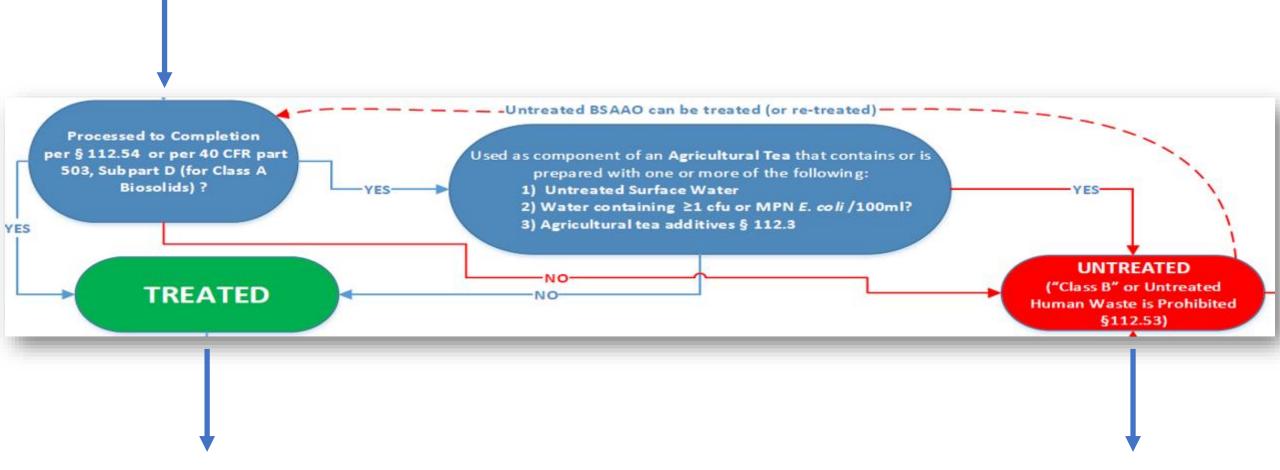








2. Determine Whether Your BSAAO is "Treated" or "Untreated"



FDA

3. Determine the Appropriate Treatment Level and Associated Microbial Standard



BSAAO Treatment Levels and associated microbiological standards

- § 112.54 / § 112.55 Treatment processes validated to meet the relevant microbial standard
- Recommendations to process your BSAAO to completion
 - Establish procedures to deliver the scientifically valid, controlled process throughout the BSAAO;
 - Administer the treatment process in a controlled manner to ensure treatment parameters are achieved throughout the BSAAO material;
 - Ensure that the treatment parameters are achieved in areas of the material where delivery of the process could be more challenging to achieve

§ 112.54 – BSAAO Treatment Levels



Flexibility: any chemical, physical and/or biological treatment process that is scientifically validated to meet one of two treatment levels and associated microbiological standard.

Treatment A aka 'nuclear bomb approach'
 § 112.54(a)

≻<u>Treatment B</u>

§ 112.54(b)(1) Static Composting

131°F / 55°C for 3 consecutive days + adequate curing

§112.54(b)(2) Turned Composting

131°F / 55°C for 15 days + adequate curing

Treatment A: § 112.54 / § 112.55 – BSAAO Treatment Levels and associated microbiological standards



Treatment A (21 CFR <mark>§ 112.55(a))</mark>	The microbial standard is -
L. monocytogenes	Not detected using a method that can detect one colony forming unit (CFU) per 5 gram (or milliliter, if liquid is being sampled) analytical portion.
Salmonella species	Not detected using a method that can detect three most probable numbers (MPN) per 4 grams (or milliliter, if liquid is being sampled) of total solids.
<i>E. coli</i> O157:H7	Not detected using a method that can detect 0.3 MPN per 1 gram (or milliliter, if liquid is being sampled) analytical portion.

Treatment B: § 112.54 / § 112.55 – BSAAO Treatment Levels and associated microbiological standards



Treatment B (21 CFR <mark>§ 112.55 (b))</mark>	The microbial standard is -
<i>Salmonella</i> species	Not detected using a method that can detect three most probable numbers (MPN) per 4 grams (or milliliter, if liquid is being sampled) of total solids.
Fecal coliforms	Less than 1,000 most probable numbers (MPN) per gram (or mL, if liquid is being sampled) of total solids.



United States Department of Agriculture Agricultural Marketing Service National Organic Program 1400 Independence Avenue SW. Room 2646-South Building Washington, DC 20250

NOP 5006 Effective Date: July 22, 2011 Page 1 of 3

Guidance Processed Animal Manures in Organic Crop Production

Links Update: August 31, 2018

1. Purpose

This guidance explains the policy for the use of heat processed animal manures in crop production operations certified as organic under the National Organic Program (NOP). This policy does not supersede requirements of other Federal and State laws and regulations. However, written procedures and records prepared by producers to meet NOP requirements may be the same as those prepared to meet other regulatory requirements.

2. Scope

This guidance applies to all organic crop producers. This guidance does not apply to compost teas or other products that may contain raw or composted manure.



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NOP 5006 Effective Date: July 22, 2011 Page 1 of 3

Guidance

Dracesod Animal Manures in Arganic Cran Draduction

Processed manure products must be treated so that all portions of the product, without causing combustion, reach a minimum temperature of either 150° F (66° C) for at least one hour or 165° F (74° C), and are dried to a maximum moisture level of 12%; or an equivalent heating and drying process could be used. In determining the acceptability of an equivalent process, processed manure products should not contain more than $1x10^3$ (1,000) MPN (Most Probable Number) fecal coliform per gram of processed manure sampled and not contain more than 3 MPN Salmonella per 4 gram sample of processed manure.

and records prepared by producers to meet NOP requirements may be the same as those prepared to meet other regulatory requirements.

2. Scope

This guidance applies to all organic crop producers. This guidance does not apply to compost teas or other products that may contain raw or composted manure.

DRAFT Produce Safety Rule Compliance and Implementation Guidance: Chapter 4



Chapter 4: Biological Soil Amendments of Animal Origin and Human Waste Overview

- 1. Determine Whether your Soil Amendment is a BSAAO
- 2. Determine Whether your BSAAO is "Treated" or "Untreated"
- 3. Determine level of treatment and associated Microbial Standard for *the Treatment Process*
- 4. Determine How to Apply your BSAAO
- 5. Determine the Requirements for Handling, Transporting, and Storing your BSAAO
- 6. Determine What Records to Keep for your Treated BSAAO

4. Determine How to Apply Your BSAAO

FDA

• Factors to Consider

✓ Treatment Status, Level of Treatment (A or B) and Application Restrictions

- ✓ The application methods that you could use and the likelihood of contact between the BSAAO and the harvestable or harvested part of the crop
- \checkmark The type of covered produce and maturity at the time of application
- \checkmark Location of the growing area and environmental conditions

Application Methods

Direct contact with covered produce

Minimizes potential for contact with covered produce

>No contact *with covered produce*

"We do not object to growers' use of a 90 or 120 day application interval for untreated BSAAOs..."

- §205.203(c)(1)) "The <u>90-120 Day</u> <u>Rule</u>"
- If the edible portion is exposed to splash with raw manure-amended soil from irrigation, precipitation or manure application
- You may not apply raw, uncomposted livestock manure to food crops unless it is:

Incorporated into the soil a minimum of 120 days prior to harvest when edible portion of the crop has contact with soil or soil particles







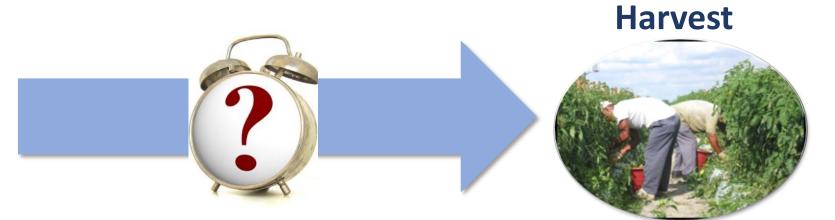
§112.56 – Application Requirements



	Contact <u>During Application</u>	Contact <u>After Application</u>	Minimum Application Interval
	and minimizes potential for contact with covered produce after application	[Reserved] harvest interval	
	produce <i>during application</i>	and No contact after application	Zero days-to- harvest interval

Application





§112.56 – Application Requirements



Treated BSAAO	Contact <u>During application</u>	Contact <u>After Application</u>	Minimum Application Interval
Treatment A 112.54 (a)/112.55(a)	In any manner (i.e. no restrictions)	In any manner (i.e. no restrictions)	Zero days-to-harvest interval

§112.56 – Application Requirements



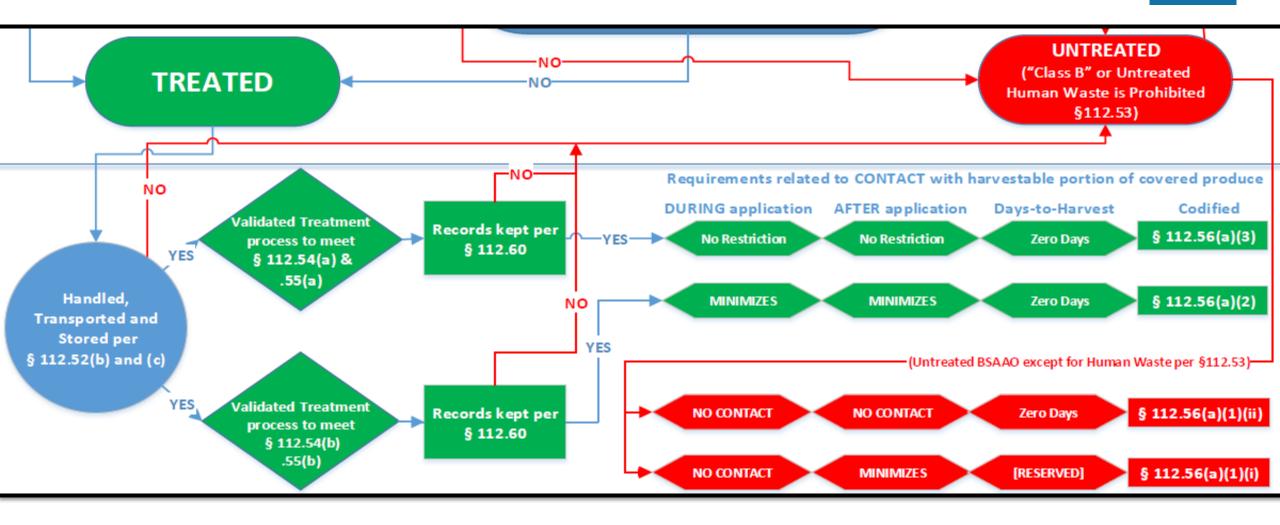
Treated BSAAO	Contact <u>During Application</u>	Contact <u>After Application</u>	Minimum Application Interval
Treatment	minimizes potential for contact	And minimizes potential for	Zero days-to-harvest interval
B	with covered produce <i>during</i>	contact with covered	
112.54 (b)/112.55(b)	<i>application</i>	produce <i>after application</i>	





Combining §112.54/55/56

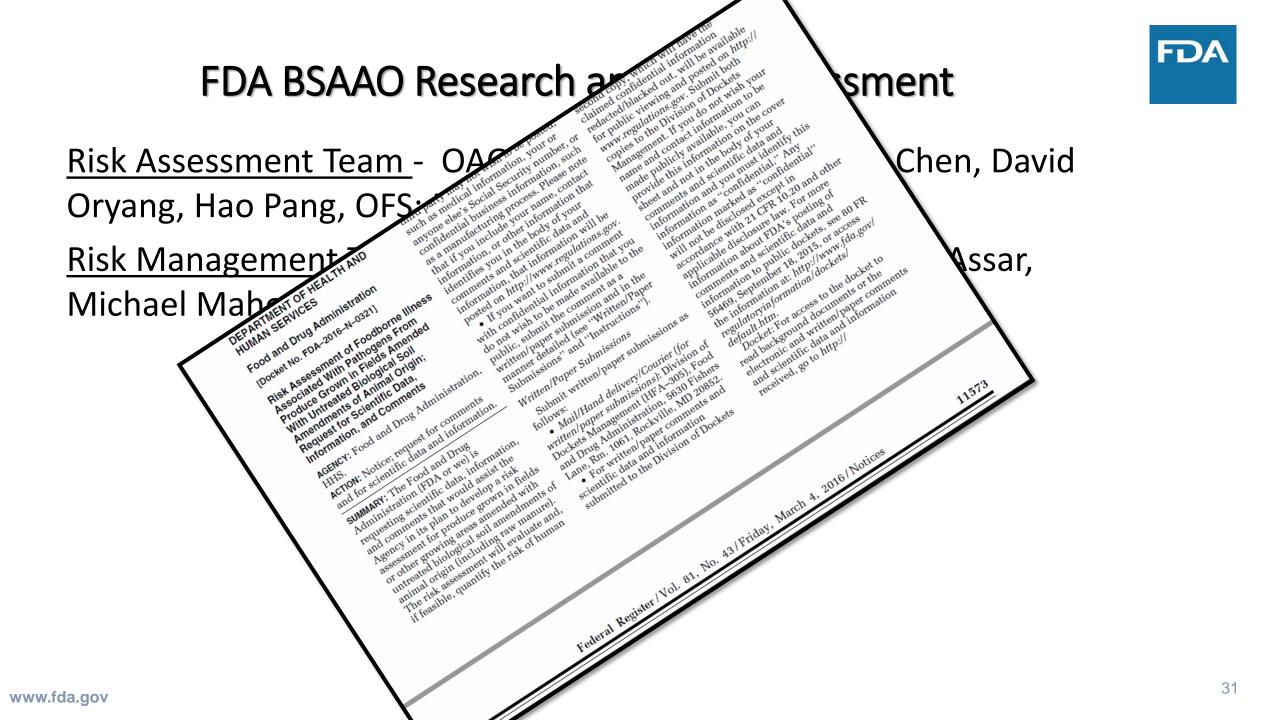






FDA BSAAO Research and Risk Assessment

- FDA is conducting risk assessment to evaluate and, if feasible, quantify the risk of human illness associated with the consumption of produce grown in fields or other growing areas amended with untreated BSAAO
- This process involves assessing the impact of certain interventions, such as use of a time interval or intervals between application and harvest, on the predicted risk
- Prevalence, Population, Persistence, Potential for Pathogenicity



Pathogen pathway Biological Soil Amendments of Animal Origin (BSAAO) to Produce



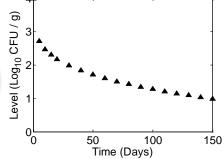
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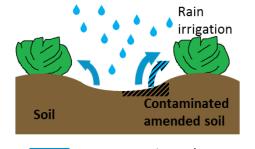
Pathogens may be present in BSAAO prior to application Pathogens may persist in amended soil for a long time period considering environmental factors (e.g., soil moisture, temperature) 3

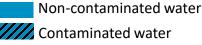
Pathogens may be transferred from amended soil to produce through different pathways (e.g., water splash, wind, animal encroachment) 4

Pathogen levels on crops may be impacted by harvesting practices, processing practices, storage conditions, etc.













5. Determine the Requirements for Handling, Transporting and Storing your BSAAO

- Recommendations
 - Evaluate your practices for BSAAOs (both treated and untreated) for the potential to contaminate your:
 - Growing areas;
 - Water sources;
 - Water distribution systems;
 - Other soil amendments (including treated BSAAOs); and
 - Areas used for covered activities, covered produce, and food contact surfaces.
 - Evaluate storage practices and locations
 - Evaluate use of equipment and tools
 - Ensure personnel, supervisors and responsible parties:
 - Understand the potential routes of contamination associated with BSAAOs; and
 - Understand how to take appropriate corrective measures



6. Requirements for Records (§ 112.60)

- Documentation only necessary for treated BSAAO:
- 3rd party purchased BSAAO

§112.60(b)(1) – Documentation required (annual) (i) – Process used to treat BSAAO is scientifically validated with appropriate process monitoring (ii) – BSAAO has been handled, conveyed and stored in a manner and location to minimize the risk of contamination by an untreated or in-process BSAAO

• On-farm prepared BSAAO

§112.60(b)(2) – Documentation that process controls were achieved

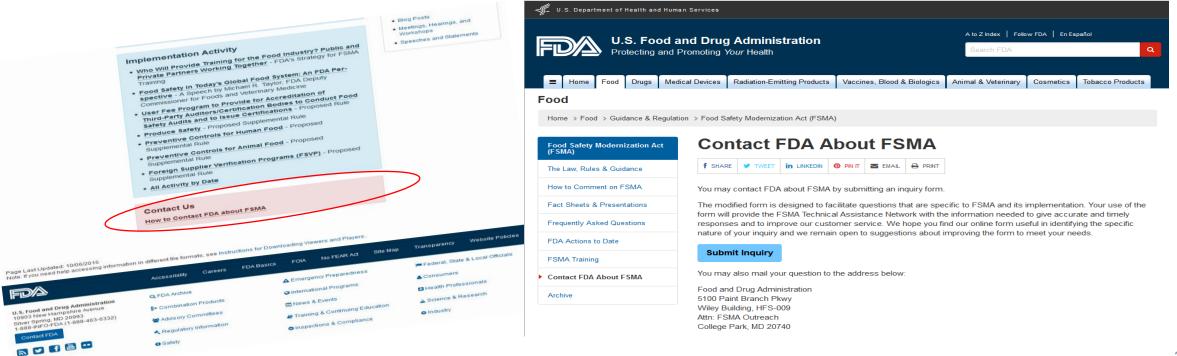


6. Requirements for Records (§ 112.60)

For example, a farm that receives a treated BSAAO from a third party could keep a record that includes a statement such as: "A scientifically valid thermal treatment was applied and carried out with appropriate process monitoring to satisfy the microbial standard in 21 CFR 11.55(a). The BSAAO has been handled, conveyed, and stored in a manner and location to minimize the risk of contamination." In addition, other information related to producing or managing the BSAAO, such as the BSAAO materials used, process parameters monitored and their results, and any applicable test results could be included.

For More Information

- Web site: www.fda.gov/fsma
- Subscription feature available
- To submit a question about FSMA, visit www.fda.gov/fsma and go to <u>Contact Us</u>







Produce Safety Network Contact Information

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PSN directory: <u>https://www.fda.gov/media/105420/download</u>



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CENTER FOR FOOD SAFETY & APPLIED NUTRITION

Thank you for your time!

David T. Ingram

Consumer Safety Officer

Division of Produce Safety | Fresh Produce Branch

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