This template contains a few requirements that are in the Produce Safety Rule that are different than the SQF Code.  Completing this addendum should provide the grower with an idea of how they stand in regards to the FSMA Produce Safety Rule.  It does not guarantee compliance, nor does it absolve the grower from ensuring that they meet all aspects of the FSMA Produce Safety Rule.  The addendum is voluntary and will not be scored.

**\*Primary Responses are Compliant, Noncompliant and N/A**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Produce Safety Rule / SQF Code Addendum | | | | |
| **Produce Safety Rule** | **SQF Code** | **Summary of Additional Requirements** | **Primary Response** | **Evidence** |
| § 112.22 Qualifications | 2.1.2 – Management Responsibility | At least one supervisor or responsible party on the farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration. | Choose an item. | Click here to enter text. |
| § 112.161 Record Identification | 2.2.2 - Records | All records need to include information the following:   * the location of the farm location of growing area; * the date and the time of the activity documented; * the signature or initials of the person performing the activity; * a review, date and signature with reasonable time after the records are created by a supervisor or responsible party; and   an adequate description (such as the commodity name, or the specific variety or brand name of a commodity, and, when available, any lot number or other identifier) of covered produce applicable to the record; | Choose an item. | Click here to enter text. |
| § 112.164 Record Retention | 2.2.2 - Records | * Record keeping is required for at least 2 years past the date the record was created. * Records that relate to the general adequacy of the equipment or processes or records that relate to analyses, sampling, or action plans being used by a farm, including the results of scientific studies, tests, and evaluations, must be retained at the farm for at least 2 years after the use of such equipment or processes, or records related to analyses, sampling, or action plans, is discontinued. | Choose an item. | Click here to enter text. |
| § 112.22 Qualifications | 2.9.2 - Training | All of the following requirements apply regarding qualifications and training for personnel who handle (contact) covered produce or food contact surfaces:  All personnel (including temporary, part time, seasonal, and contracted personnel) who handle covered produce or food contact surfaces, or who are engaged in the supervision thereof, must receive adequate training, as appropriate to the person's duties, upon hiring, and periodically thereafter, at least once annually.  All personnel (including temporary, part time, seasonal, and contracted personnel) who handle covered produce or food contact surfaces, or who are engaged in the supervision thereof, must have a combination of education, training, and experience necessary to perform the person's assigned duties in a manner that ensures compliance with this part. | Choose an item. | Click here to enter text. |
| § 112.22 Personal Training for Covered Activities | 2.9.2 - Training | At a minimum, all personnel who handle (contact) covered produce during covered activities or supervise the conduct of such activities must receive training that includes all of the following:   * Principles of food hygiene and food safety; * The importance of health and personal hygiene for all personnel and visitors, including recognizing symptoms of a health condition that is reasonably likely to result in contamination of covered produce or food contact surfaces with microorganisms of public health significance;   Persons who conduct harvest activities for covered produce must also receive training that includes all of the following:   * Recognizing covered produce that must not be harvested, including covered produce that may be contaminated with known or reasonably foreseeable hazards; * Inspecting harvest containers and equipment to ensure that they are functioning properly, clean, and maintained so as not to become a source of contamination of covered produce with known or reasonably foreseeable hazards; and * Correcting problems with harvest containers or equipment, or reporting such problems to the supervisor (or other responsible party), as appropriate to the person's job responsibilities. | Choose an item. | Click here to enter text. |
| § 112.130 Hand Washing | 7.3.2 – Sanitary Facilities and Hand Washing | The use antiseptic hand rubs as a substitute for soap (or other effective surfactant) and water is not allowed. | Choose an item. | Click here to enter text. |
| § 112.44 Hand Washing | 7.3.2 – Sanitary Facilities and Hand Washing | Hands shall be washed by all personnel   * Before starting work; * Before putting on gloves; * After using the toilet; * Upon return to the work station after any break or other absence from the work station; * As soon as practical after touching animals (including livestock and working animals), or any waste of animal origin; and * At any other time when the hands may have become contaminated in a manner that is reasonably likely to lead to contamination of covered produce with known or reasonably foreseeable hazards. | Choose an item. | Click here to enter text. |
| § 112.42 Agricultural Water Sources | 7.5.1 – Water System Description | Inspection all of agricultural water systems, to the extent they are under farm control (including water sources, water distribution systems, facilities, and equipment)is required at the start of the growing season and on an annual basis. The inspection will identify conditions that are reasonably likely to introduce known or reasonably foreseeable hazards into or onto covered produce or food contact surfaces in light of covered produce, practices, and conditions, including consideration of the following:   * The nature of each agricultural water source (for example, ground water or surface water); * The extent of your control over each agricultural water source; * The degree of protection of each agricultural water source; * Use of adjacent and nearby land; and * The likelihood of introduction of known or reasonably foreseeable hazards to agricultural water by another user of agricultural water before the water reaches your covered farm. | Choose an item. | Click here to enter text. |
| § 112.44 Agricultural Water Quality | 7.5.5 Water Management Plan | Agricultural water must have no detectable generic *Escherichia coli* (*E. coli*) in 100 milliliters (mL) per sample. Untreated surface water must not be used for any of these purposes:   * Applied in any manner that directly contacts covered produce during or after harvest activities (for example, water that is applied to covered produce for washing or cooling activities, and water that is applied to harvested crops to prevent dehydration before cooling), including when used to make ice that directly contacts covered produce during or after harvest activities; * Used to contact food contact surfaces, or to make ice that will contact food contact surfaces; and * Used for washing hands during and after harvest activities.   Agricultural water used during growing activities for covered produce (other than sprouts) using a direct water application method, shall have the following criteria apply:   * A geometric mean (GM) of the agricultural water samples of 126 or less colony forming units (CFU) of generic *E. coli* per 100 mL of water (GM is a measure of the central tendency of your water quality distribution); and   A statistical threshold value (STV) of your agricultural water samples of 410 or less CFU of generic *E. coli* per 100 mL of water (STV is a measure of variability of your water quality distribution, derived as a model-based calculation approximating the 90th percentile using the lognormal distribution). | Choose an item. | Click here to enter text. |
| § 112.42 Agriculture Water Sources and Distribution Systems | 7.5.5 Water Management Plan | * All agricultural water distribution systems to the extent they are under your control, must be maintained as necessary and appropriate to prevent the water distribution system from being a source of contamination to covered produce, food contact surfaces, areas used for a covered activity, or water sources, including by regularly inspecting and adequately storing all equipment used in the system. * All agricultural water sources to the extent they are under your control (such as wells) must be adequately maintained. Such maintenance includes regularly inspecting each source to identify any conditions that are reasonably likely to introduce known or reasonably foreseeable hazards into or onto covered produce or food contact surfaces; correcting any significant deficiencies (*e.g.,* repairs to well cap, well casing, sanitary seals, piping tanks and treatment equipment, and control of cross-connections); and keeping the source free of debris, trash, domesticated animals, and other possible sources of contamination of covered produce to the extent practicable and appropriate under the circumstances.   As necessary and appropriate, measures reasonably necessary to reduce the potential for contamination of covered produce with known or reasonably foreseeable hazards as a result of contact of covered produce with pooled water must be implemented. For example, such measures may include using protective barriers or staking to keep covered produce from touching the ground or using an alternative irrigation method. | Choose an item. | Click here to enter text. |
| § 112.46 Agricultural Water Testing & Sampling | 7.5.5.2 – Water Quality | Water not received from a Public Water System, as defined under the Safe Drinking Water Act (SDWA) regulations or meets the microbial quality requirement described in § 112.44 must have the following analysis and testing completed:  Conduct an initial survey to develop a microbial water quality profile of the agricultural water source.   1. The initial survey must be conducted on untreated surface water sources and untreated ground water sources. Sample collection will vary and is stated in the Rule. 2. The samples of agricultural water must be representative of your use of the water and must be collected as close in time as practicable to, but prior to, harvest. It must meet microbial water quality as per § 112.44 3. You must update the microbial water quality profile annually.   Conduct an annual survey to update the microbial water quality profile of your agricultural water.   1. Test the water annually to update your existing microbial water quality as per the Rule quantities and locations. 2. The samples of agricultural water must be representative of your use of the water and must be collected as close in time as practicable to, but prior to, harvest. | Choose an item. | Click here to enter text. |
| § 112.45 Agricultural Water Corrective Actions | 7.5.6 – Corrective Actions | If agricultural water does not meet the microbial quality criteria (or any alternative microbial quality criteria, if applicable) required under § 112.44(b), as soon as practicable and no later than the following year, its use must be discontinued, unless any of the following alternatives are used:   * Apply a time interval(s) (in days) and/or a (calculated) log reduction by applying a time interval between last irrigation and harvest or by applying a time interval between harvest and end of storage using an appropriate microbial die-off rate between harvest and end of storage, and/or applying a (calculated) log reduction using appropriate microbial removal rates during activities. * Re-inspect the entire affected agricultural water system to the extent it is under your control, identify any conditions that are reasonably likely to introduce known or reasonably foreseeable hazards into or onto covered produce or food contact surfaces, make necessary changes, and take adequate measures to determine if your changes were effective and adequately ensure that your agricultural water meets the microbial quality criteria in § 112.44(b) (or any alternative microbial criteria, if applicable); or   Treat the water in accordance with the requirements of § 112.43. | Choose an item. | Click here to enter text. |