

Produce Safety Rule

Is Olive Oil subject to new national food safety regulations for produce?

Not at this time.

- California Department of Food and Agriculture's Inspection Division.
- New unit created to enforce the Produce Safety Rule in California.
- Conducting inspections on behalf of the U.S. Food and Drug Administration.



30 produce commodities are exempt:

- asparagus
- black beans, great Northern beans, kidney
 beans, lima beans, navy beans, and pinto
 beans
- garden beets (roots and tops) and sugar beets
- cashews
- sour cherries
- chickpeas
- cocoa beans
- coffee beans

- collards
- sweet corn
- cranberries
- dates
- dill (seeds and weed)
- eggplants
- figs
- ginger
- horseradish
- hazelnuts

- lentils
- okra
- peanuts
- pecans
- peppermint
- potatoes
- pumpkins
- winter squash
- sweet potatoes
- water chestnuts

FDA is exercising Enforcement Discretion

- For some other produce items.
- Growers of these commodities are not required to meet any of the Produce Safety Regulation requirements.
- This includes items that receive commercial processing to adequately reduce the presence of microorganisms.
- Examples = tomatoes and peaches grown for canning purposes.
- Olive Oil

To qualify:

- Farms must disclose to the processor or handler that the product has not been grown in accordance with Produce Safety Rule regulations.
- This disclosure can be provided through labels, bills of lading, freight bills, shipment-specific certificates or other documents.

Documentation is encouraged!!

- Producers and processors should develop a system to ensure proper documentation.
- Should your product become involved in a foodborne illness outbreak, you will be responsible to provide this information.
- If not available, you will be in violation of the law.

Only exemptions are for:

- Very, very small farms (Annual sales less than \$25,000)
- Farms who grow olive oil only for their own consumption.

More information:

www.cdfa.ca.gov/producesafety

