

### 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)	ese sales include all other food for hu	mans, feed for
Year 1 (Sales year:)	S	
Year 2 (Sales year:)	š	
Year 3 (Sales year:)	\$	A must be
		smaller than B
Average total food sales	\$A	for eligibility
Inflation adjusted1 threshold for (range)	\$B	
	(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 or		res and restauran
Year 1 (Sales year:)	•	
Year 2 (Sales year:)	\$ \$	
Year 3 (Sales year:	ě	

• 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.

§ 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.

Worker Training	Record Template
Name and address of farm:	Date:
Trainer:	Training time:
Topics Covered:	
Training materials: Please attach any printed mat	terials related to the training. Also reference any
Training materials: Please attach any printed mat	terials related to the training. Also reference any
Topics Covered: Training materials: Please attach any printed mat relevant SOPs or sections of the farm food safety p  Employee Name (please print)  1	terials related to the training. Also reference any olan that apply.  Employee Signature

### **Agricultural Water (Subpart E)**

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

The findings of the inspection of the agricultural water system in accordance with the requirements of § 112.42(a). This record does not require a review but it is a best practice to have records reviewed to assure they are correct.

			em Inspection Record Tea	тріате	
me and a	ddress of farm		specific water distribution system inspection	procedures.	
Date	Time	Water Source and/or Distribution System	Observations	Corrective Actions Taken	Initials
4/22/16	7:00 AM	Well 1, north field	Well casing in good shape, backflow prevention device in place, no broken pipes	None	EAB
4/22/16	9:00 AM	Pond, south field	Significant geese presence	Introduced swan decoys. Will monitor	EAB

- 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.
- 3. Scientific data or information growers rely on to support the adequacy of the methods related to water treatment.
- 4. 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.
- 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).

		Please	see the food safe	ety plan for over	all water treatmer	nt 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; retested -pH 7.0	EAB
10/14/16	12:00 pm	7.0	72° F	47 NTU	NaOCI 55 ppm	no	EAB

6. Documentation of corrective measures taken in accordance with § 112.45(b) if agricultural water does not meet the numerical water quality criteria in § 112.44. A template corrective measures record specifically for the die-off provision § 112.45(b)(1) is provided as a resource. This record must be reviewed, dated, and signed by a supervisor or responsible party within a reasonable time after the records are made.

Name ar	nd address of farm:						
			Γ		EXA	MPLE	
Water so	urce:			Water so	urce: Southwest po	and	
Current o	alculated GM:	CFU/100 mL water	1.	Current	Calculated GM:	190	CFU/100 mL water
Current o	alculated STV:	CFU/100 mL water	1.	Current	Calculated STV:	690	CFU/100 mL water
Calculate	ed Interval*:	Days	[.	Calculate	ed Interval:	<u>1</u> d	ays (0.5-log)
А	djusted GM:	CFU/100 mL water		,	idjusted GM:	60	CFU/100 mL water
A	djusted STV:	CFU/100 mL water		,	djusted STV:	220	CFU/100 mL water
Field	Crop	Date and time of beginning of crop harvest	Date and time of end of water application		Time interval sine water applicat		Harvest Supervisor Initials
2A	Cortland Apple	9/23/2016, 1:00 PM	9/21/2016, 4:00 PM		2 days		DMP
2A	Cortland Apple	9/25/2016. 10:00 AM	9/21/2016. 4:00 PM		4 days		DMP

- 7. Annual documentation of the 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.
- 8. Scientific data or information to support any alternative microbial water quality criteria, die-off rates, or sampling frequencies established and used on the farm in accordance with § 112.49.
- 9. Support for any equivalent analytical methods used in lieu U.S. EPA method 1603 (modified mTEC).

**Biological Soil Amendments of Animal Origin (Subpart F)** § 112.60(b) requires records for 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.

	ss of farm:				
Type of compost	method. Mindrow D	late piled: 9-15-2016	Date finished:	Row numb	er:2
List all ingredien	ts added to compositeuit	ry litter, kitchen scraps, a	ried leaves, straw		
-				intained. Use one sheet for e	
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
			138 F/ 2-19 PM	137 F/ 2-25 PM	FAR
9-26-2016	137 F/ 2:15 PM	137 F/2:18 PM	138 F/ 2:19 PM	137 F/ 2:20 PM	
9-26-2016	137 F/ 2:15 PM	137 F/2:18 PM	138 F/ 2:19 PM	13/ F/ 2/25 PM	
9-26-2016	137 F/ 2:15 PM	137 F/2:18 PM	138 F/ 2:19 PM	13/ F/ Z26 PM	

For 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.

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.

		List the date, ti	me, tool or eq	uipment name, and method for each cleaning or sanitizing activity.	
Date	Time	List tools/equipment	Cleaned and/or Sanitized?	Method used	Cleaned 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:	
Total food sales (in addition to produce, these animals, and sales of live food animals)	e sales include all other foo	d for huma	ans, feed for
Year 1 (Sales year:) Year 2 (Sales year:) Year 3 (Sales year:)	\$\$ \$\$	- -	A must be smaller than B
<b>Average</b> total food sales Inflation adjusted <sup>1</sup> threshold for (range)  (fo	\$ \$	B	for eligibility
Sales to qualified end users (QEUs) (e.g. co within 275 miles or within the same state or Inc		cery stores	and restaurants
Year 1 (Sales year:) Year 2 (Sales year:) Year 3 (Sales year:)	\$ \$ \$	- - -	
Average food sales to QEUs	\$	_ <b>C</b>	
Sales to non-QEUs (e.g. wholesale buyers)		ĺ	C must be
Year 1 (Sales year:) Year 2 (Sales year:) Year 3 (Sales year:)	\$ \$ \$		larger than <b>D</b> for eligibility
Average food sales to non-QEUs	\$	_ <b>D</b>	
Based on this information, this farm meets the	criteria for a qualified exen	nption.	
Reviewed by:	_Title:	Date	
Sales receipts must also be retained to suppor <sup>1</sup> FDA updates the inflation adjusted value (B) <u>https://www.fda.gov/food/food-safety-modern</u>	yearly:	tion-adjust	ed-cut-offs

FSMA PSR Reference § 112.7(b) Confidential Record

### Worker Training Record Template

Name and address of farm:	Date:
Trainer:	Training time:
Topics Covered:	
<b>Training materials:</b> Please attach any printed marelevant SOPs or sections of the farm food safety	
Employee Name (please print)	Employee Signature
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	
12	
Reviewed by:Tir	tle: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

# Water System Inspection Record Template

farm:
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See farm policy for specific water distribution system inspection procedures.

Date	Time	Water Source and/or Distribution System	Observations	Corrective Actions Taken	Initials
4/22/16	7:00 AM	Well 1, north field	Well casing in good shape, backflow prevention device in place, no broken pipes	None	EAB
4/22/16	9:00 AM	Pond, south field	Significant geese presence	Introduced swan decoys. Will monitor	EAB
Reviewed by:			Title:	Date:	

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

Modified from On-Farm Decision Tree Project: Agricultural Water for Production—v4 07/17/2014 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:\_

Please see the food safety plan for overall 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	UTN 32	NaOCI 75 ppm	Yes - pH was too high, added citric acid; retested –pH 7.0	EAB
10/14/16	12:00 pm	0.7	72° F	NLN 14	NaOCI 55 ppm	ои	EAB
*Not all of the a	bove factors ma	y need to be rec	orded. Refer to tl	he product's EP/	A label for specif	*Not all of the above factors may need to be recorded. Refer to the product's EPA label for specific use instructions.	
Reviewed by:				Title:		Date:	

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

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.comell.edu

# Agricultural Water Die-Off Corrective Measures Record Template

Name and address of farm: \_

		EXAI	EXAMPLE
Water source:		Water source: Southwest pond	<u>puq</u>
Current calculated GM:	CFU/100 mL water	Current Calculated GM:	190 CFU/100 mL water
Current calculated STV:	CFU/100 mL water	Current Calculated STV:	690 CFU/100 mL water
Calculated Interval*:		Calculated Interval:	1_days (0.5-log)
Adjusted GM:	CFU/100 mL water	Adjusted GM:	60 CFU/100 mL water
Adjusted STV:	CFU/100 mL water	Adjusted STV:	220 CFU/100 mL water

2A         Cortland Apple         9/23/2016, 1:00 PM         2 days           2A         Cortland Apple         9/25/2016, 10:00 AM         9/21/2016, 4:00 PM         4 days	Field	Crop	Date and time of beginning of crop harvest	Date and time of end of last water application	Time interval since last water application	Harvest Supervisor Initials
Cortland Apple 9/25/2016, 10:00 AM 9/21/2016, 4:00 PM	2A	Cortland Apple	9/23/2016, 1:00 PM	9/21/2016, 4:00 PM	2 days	DMP
	2A	Cortland Apple	9/25/2016, 10:00 AM	9/21/2016, 4:00 PM	4 days	DMP

Attach documentation to support calculations (e.g. the Ag Water Excel Tool at wcfs.ucdavis.edu). If a die-off rate other than the specified 0.5 log/day in § 112.45(b)(1) is used, include documentation supporting the alternative die-off rate as required by § 112.50(b)(8).

Date	
/: Title:	
Reviewed	

FSMA PSR reference § 112.50(b)(6) Confidential Record

### Compost Treatment Record Template

Type of compost method!\(\textit{Vindrow}\)	methodivindrow	Date piled: 9-15-2016	Date finished:	Row number:	ber:2
List all ingredient	is added to composिല്	List all ingredients added to composteultry litter, kitchen scraps, dried leaves, straw	ried leaves, straw		
Use this record for	r on farm composting. Recc	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.	es, and the temperatures ma	intained. Use one sheet for o	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
Proper compost proα 131°F for 15 days usi	Proper compost production requires a minimum 131ºF for 15 days using a windrow system, durin	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)).	ntained for 3 days using an se turned 5 times (FSMA Pro	enclosed system OR a temp duce Rule. 2015. Rule 21 CF	perature of at least R part 112.54(b)).
Reviewed by:			Title:	Date:	

### FSMA PSR reference § 112.60(b)(2) 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

## 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.

Date	Time	List tools/equipment	Cleaned and/or Sanitized?	Method used	Cleaned 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
Reviewed by:				Title: Date:	

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