

2004N-0258

Proposed
Produce Safety Action Plan
Public Meeting
College Park, MD
June 29, 2004

Michelle A. Smith, Ph.D.
Center for Food Safety and Applied Nutrition
Food and Drug Administration
Michelle.smith@fda.hhs.gov

751



Produce Safety
From Production to Consumption
A Proposed Action Plan to Minimize
Foodborne Illness
Associated with Fresh Produce
Consumption



Produce Safety Action Plan

- Priority for CFSAN
- Builds upon existing programs
- Covers fresh fruits and vegetables from farm to table



**Goal: Minimize foodborne
illness associated with fresh
produce consumption.**



Scope

- Fresh fruits and vegetables in their unpeeled natural form, e.g., intact, raw agricultural commodities
- Raw, minimally processed products, e.g., pre-cut or fresh-cut fruits and vegetables



Scope

- Targets fresh produce consumed in the U.S.
- Covers the entire food chain
- Does not cover processed products (e.g., juice) or agricultural products other than fruits and vegetables (e.g., tree nuts).



Why Produce? Why Now?

- Produce is recognized as an important component of a healthy diet
- Fresh produce - Challenges
 - Produced in a natural environment
 - Consumed raw, w/o intervention to control or eliminate pathogens prior to consumption



Why Produce? Why Now?

Potential for outbreaks associated with fresh produce is more than just theoretical--- outbreaks have occurred.



Foodborne illness investigations - findings

In many cases – the
most likely causes of
contamination are
preventable.



Produce Safety Action

A comprehensive produce safety plan to fill any food safety gaps in produce handling and reduce the number of foodborne outbreaks



Action Plan – General Objectives

1. Prevent microbial contamination
2. Reduce exposure to contaminated produce
3. Improve communication
4. Facilitate and support research



Questions for Stakeholder

- Public Meeting - June 29, 200
 - **Concepts and underlying pr**
 - Major practices that contribute contamination and potential interventions
 - **Scope & Coverage**
 - How to measure progress



Questions for Stakeholder

- Expand or revise GAPs/GMPs g
- Variations within food operation commodities
- **Role of other federal, state agencies; foreign government industry & consumers in achieving objectives**
- Other existing food safety system standards to consider



Collaboration

Key to the success of the
Produce Safety Action Plan
will be collaboration with
food safety partners,
industry, consumer groups
and all our stakeholders



Summary

- **Foodborne Illness associated with fresh produce is REAL.**
- **This Action Plan is only one of many steps to achieve the goal of produce safety**
- **Working in collaboration with other federal, state, local, and foreign agencies, academia, consumer groups and the private sector, the problem can be solved.**

