

Benefits of On-Farm Produce Safety Technicians

- ✓ Receive recognition for your efforts in following best produce safety practices by using the Participating Farm logo for marketing purposes from the State of Michigan.
- ✓ Be better prepared for other food safety programs and marketing audits, like GAP and PRIMUS.
- ✓ Grow, distribute, and provide safe produce for you and your community.
- ✓ Get organized with a well-developed produce safety plan and record-keeping system.
- ✓ Develop worker and supervisor training to ensure best health and hygiene practices are implemented.
- ✓ Reduce potential risks of microbial contaminants in fresh produce.



Produce Safety Technicians

- All services offered by technicians are free, voluntary, non-regulatory, and confidential.
- Technicians work with farmers to achieve their produce safety needs and goals in personalized ways that work for them and their operation.
- Technicians are employed by and housed at a local conservation district near you!

For technician contact information and service area map, visit: www.miofps.org/contact



MICHIGAN STATE UNIVERSITY | Extension



A Proactive Approach to Produce Safety



Produce Safety Technicians provide Free, Voluntary, Confidential and Non-Regulatory On-Farm Assistance for Produce Growers in Michigan



What is Michigan On-Farm Produce Safety?

On-farm produce safety proactively minimizes contamination risks of produce.

Three state-wide organizations collaborate to further produce safety goals: MSU Extension, Michigan Department of Agricultural and Rural Development, and Conservation Districts (Produce Safety Technicians).

Technicians offer resources to assess your current practices and improve produce safety on-farm through the following ways:

- Produce Safety Risk Assessment (PSRA)
- On-Farm Readiness Review (OFRR)
- Farm Produce Safety Plan Development
- On-Farm Technical Assistance

Produce Safety Risk Assessment

Education about best produce safety practices



Technician farm visit, cost-share resources available



Implementation of recommended produce safety practices



Receive Produce Safety Certificate, logo usage, and marketing benefits

Free, Voluntary & Confidential



photo credit: Blandford Nature Center Farm

Food Safety Modernization Act Produce Safety Rule

The Food Safety Modernization Act (FSMA) and Produce Safety Rule (PSR) focus on preventing food safety risks and foodborne illnesses instead of reacting to problems after they occur.

Depending on size, commodities grown, and buyer demographics, some farms in Michigan may be covered by the PSR and subject to regulatory inspections.

Produce safety technicians, and MSU-E educators, can prepare you for an inspection with an On-Farm Readiness Review. Sign-up for an OFRR by visiting: https://www.canr.msu.edu/agrifood_safety/on-farm-readiness-reviews.

Who Does the FSMA Produce Safety Rule Affect?

Scan this QR Code, or visit canr.msu.edu/resources/am-i-covered to see if your farm is subject to an inspection:

