



Wisconsin Department of Agriculture, Trade and Consumer Protection
 Division of Food and Recreational Safety/Produce Safety
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GROWER REGISTRATION QUESTIONNAIRE

This questionnaire is the annual review to determine how the federal Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR) applies to your Wisconsin produce operation for the upcoming 2020 growing season. By completing this questionnaire, you will:

- Provide information to help determine your current status under the rule AND receive official confirmation from the Wisconsin Department of Agriculture, Trade and Consumer Protection (WDATCP) Produce Safety Program explaining if and how the rule applies to your operation.
- Get the latest updates, resources, and information about trainings and general on-farm produce safety in Wisconsin.
- Help WDATCP support Wisconsin produce growers.
- This questionnaire should be filled out once per year, per farm.

Your information will assist the WDATCP in building a produce farm inventory database as part of a cooperative agreement between the WDATCP and the U.S. Food and Drug Administration (FDA) for the implementation of the PSR under the Food Safety Modernization Act (FSMA). Participation in this questionnaire is voluntary. There are no legal consequences for choosing not to complete the questionnaire.

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CONTACT INFORMATION			
FARM LEGAL ENTITY NAME		DOING BUSINESS AS	
OWNER NAME		PRIMARY CONTACT NAME	
FARM ADDRESS STREET		CITY	STATE ZIP
MAILING ADDRESS STREET (if different than farm address)		CITY	STATE ZIP
PHONE: () -	E-MAIL	WHAT IS YOUR PREFERRED CONTACT METHOD? <i>Check one</i> <input type="checkbox"/> Mail <input type="checkbox"/> Phone <input type="checkbox"/> Email	

FARMING ACTIVITIES
Does your farm only grow produce for personal/on-farm consumption? <i>Check one</i> <input type="checkbox"/> Yes <input type="checkbox"/> No
How many acres do you have in produce production? <i>Check one:</i> <input type="checkbox"/> 0 – 10 <input type="checkbox"/> 11 – 100 <input type="checkbox"/> 101 -500 <input type="checkbox"/> 501 – 1000 <input type="checkbox"/> 1001 – 2500 <input type="checkbox"/> 2501 – 5000 <input type="checkbox"/> > 5000
What water sources do you use for produce production? <i>Check all that apply</i> <input type="checkbox"/> Groundwater (example: well water) <input type="checkbox"/> Municipal water <input type="checkbox"/> Surface water (example: irrigation pond, stream and well water exposed to the air)
What food production activities (intended for sale) happen on your farm? <i>Check all that apply</i> <input type="checkbox"/> Aeroponics <input type="checkbox"/> Aggregating (e.g. collecting produce from more than one grower other than yourself, after harvest) <input type="checkbox"/> Aquaponics <input type="checkbox"/> Farm Store or You-Pick operation <input type="checkbox"/> Foraging (e.g. mushrooms, fruits, nuts, herbs, etc.) If mushrooms, please identify species or common name: <input type="checkbox"/> Greenhouse growing <input type="checkbox"/> Growing in outdoor fields/beds

- Harvesting
- High tunnel/hoop house growing
- Holding (e.g. after harvest, storing produce on your farm)
- Hydroponics
- Mushroom cultivating
- Processing (e.g. chopping, peeling, heating, dehydrating, preserving, or freezing)
- Packing (e.g. grading, culling, or weighing and placing produce in containers for sale)
- Sprouts production
- Washing
- None of the above
- Other:

PRODUCTS

Which of the following products do you typically grow, harvest, pack, or store on your farm and sell to a customer? *Check all that apply*

- | | |
|--|---|
| <input type="checkbox"/> We do not grow, harvest, pack, or store produce | <input type="checkbox"/> Nuts (almonds, chestnuts, macadamia nuts, walnuts, etc.) |
| <input type="checkbox"/> Beans | <input type="checkbox"/> Peppers |
| <input type="checkbox"/> Berries | <input type="checkbox"/> Root vegetables (carrots, beets, radish, etc.) |
| <input type="checkbox"/> Cucumber | <input type="checkbox"/> Sprouts (e.g. mung bean, alfalfa, etc.) |
| <input type="checkbox"/> Herbs (cilantro, basil, parsley, mint, etc.) | <input type="checkbox"/> Tomatoes |
| <input type="checkbox"/> Leafy greens (kale, radicchio, spinach, watercress, etc.) | <input type="checkbox"/> Tree fruit (apples, pears, cherries) |
| <input type="checkbox"/> Melons | <input type="checkbox"/> Other (please specify): |
| <input type="checkbox"/> Mushrooms (fungus) | |

DETERMINING YOUR ELIGIBILITY FOR AN EXEMPTION OR EXCLUSION

Is the produce you grow used for commercial processing (cooking or preserving, such as pickling or fermenting, in a manufacturing facility)? *Check one*

- Yes, all of it No, none of it Some of it

Where or to whom do you sell your produce? *Check all that apply:*

Qualified End-Users: *(Direct to Consumer)*

- | | |
|--|--|
| <input type="checkbox"/> On-farm(s) | <input type="checkbox"/> CSA customers |
| <input type="checkbox"/> Farm stand(s) off my farm | <input type="checkbox"/> Internet sales to customers (consumers) |
| <input type="checkbox"/> Farmers market(s) | <input type="checkbox"/> School(s) that do not re-distribute produce to other schools |
| <input type="checkbox"/> U-pick (customers come to my farm to pick produce themselves) | <input type="checkbox"/> Directly to grocery stores, restaurants ¹ , or institutions in the same state or the same Indian reservation as the farm that produced the food; OR less than 275 miles from such farm |

Not Qualified End-Users: *(Not the end consumer of the product)*

- | | |
|--|--|
| <input type="checkbox"/> Wholesale warehouse | <input type="checkbox"/> Distributor(s) |
| <input type="checkbox"/> Food broker(s) | <input type="checkbox"/> Food processor(s)/manufacturer(s) |
| <input type="checkbox"/> Food hub(s) | |
| <input type="checkbox"/> Schools or school districts with a central kitchen that re-distributes produce to other schools | |
| <input type="checkbox"/> Directly to grocery stores, restaurants, or institutions NOT in the same state or the same Indian reservation as the farm that produced the food; OR MORE than 275 miles from such farm | |
| <input type="checkbox"/> Other <i>(please specify):</i> | |

What was the estimated annual average of your total produce² sales from 2017-2019? Check one:

Under \$27,528 \$27,529 to \$250,000 \$250,001 to \$500,000 More than \$500,000

What was the estimated annual average of your total food³ (including animal and human) sales from 2017-2019? Check one: _____

Under \$550,551 \$550,551 or more

Were more than 50% of your total food sales from 2017-2019 sold directly to qualified end-users⁴?

Yes No Don't know Other (please specify):

1 Definition of a "restaurant": a facility that prepares and sells food directly to consumers for immediate consumption. This includes cafeterias, catering facilities, and nursing home/child care facility kitchens. (21 CFR 1.227)

2 Definition of "produce": any fruit or vegetable, including berries, mushrooms, sprouts, peanuts, tree nuts, and herbs. Produce does not include food grains that are primarily grown and processed for use as meal, flour, baked goods, cereals and oils. (21 CFR 112.13)

3 Definition of "food": ALL food or drink for human and animal consumption sold by your business. This includes produce AND: grain, hay, pies, chocolate, juices, seeds and beans used to grow sprouts, etc. (21 USC §321(f))

4 Definition of "qualified end-users": the consumer of the food (where the term consumer does not include a business); or a restaurant or retail food establishment (as those terms are defined in §1.227) that is located: (1) In the same State or the same Indian reservation as the farm that produced the food; or (2) Not more than 275 miles from such farm.

INFORMATION & TRAINING

Have you or someone on your farm attended a Produce Safety Rule grower training?

No Yes, in Wisconsin Yes, outside Wisconsin Name of attendee: _____

In your experience, is the Produce Safety Program providing the level of customer service that you want and need?

Yes No

Comments: _____

Does the Produce Safety Program provide you the information that meets your needs about produce safety practices and the FSMA regulatory requirements on produce safety?

Yes No

Comments: _____

How could we improve the Produce Safety Program?

What produce safety education resources are you aware of or have used? *Check all that apply.*

On-Farm Readiness Reviews

Produce Safety Program fact sheets and literature from a conference, event, or mailer

Safeproduce.wi.gov website

Produce Safety Program field day or workshop

University of Wisconsin – Madison, Division of Extension resources (website, handouts, etc.)

Would you like a Produce Safety Rule Inspection on your farm?

Yes No

CONTACT US

Thank you very much for taking the time to respond. We will follow-up with an official letter identifying what, if any, requirements of the PSR apply to your farm operation.

If you have any questions about upcoming grower trainings, On-farm readiness reviews or the implementation of the PSR, please reach out to the Produce Safety Program:

Phone: 608-224-4511

Email: safeproduce@wi.gov

Mail: Produce Safety Program

c/o Wisconsin Department of Agriculture, Trade and Consumer Protection
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