Produce Safety Rule – Grower Survey



2018 Growing Season

Please complete this form to receive information about educational resources and updates on the implementation of the Produce Safety Rule. Definitions of words marked with footnotes can be found on Page 3.

Contact Information

Full Name:				
Farm Name:				
Farm Address:	Street	City	State	Zip Code
Mailing Address:	Street	City	State	Zip Code
Email:	Phone:	Pre	Preferred Contact Method:	

Farm Exemptions

- Y / N Does your farm grow, harvest, pack, or hold produce $^{1?}$
- Y / N Does your farm have, on average over the past three years, more than \$26,632 in produce sales?
- Y / N Is ALL of the produce you grow considered by the FDA to be rarely consumed raw²?
- Y / N Will ALL of the produce you grow be consumed on your farm (i.e. by family, livestock, etc.)?
- Y / N Is ALL of the produce you grow meant for commercial processing³?

Farm Information

How would you describe your operation? Circle all that apply.

	Produce Grower	Packinghous	е	Wholesaler	Other:				
What is your typical growing period? Circle one.									
	Seasonal	Year-round							
What types of produce do you primarily grow? Circle all that apply.									
	Leafy Greens T	ree Fruit	Berries	Vegetables	Other:				
Number of Production Acres:									
Y / N Are livestock present on the farm?									

Sales Information

What was your average gross annual PRODUCE sales⁴ over the last three years? Circle one.

Less than \$26,632 \$26,632-\$250,000 \$250,001-\$500,000 Greater than \$500,000

- Y / N Were your gross annual FOOD⁵ sales, over the past three years, less than \$539,121?
- Y / N Is the majority (greater than 50%) of your FOOD sales by dollar value to a Qualified End-User⁶?

Food Safety Information

- Y / N Has at least one supervisor from your farm successfully completed an FDA recognized produce safety training, such as the Produce Safety Alliance Grower Training?
- Y / N Would you be interested in receiving more information on upcoming FDA recognized produce safety training?
- Y / N Representatives from the Safe Wisconsin Produce team are available to provide On-Farm Readiness Reviews to help growers prepare for compliance deadlines. These voluntary, non-regulatory, mock inspections will help growers identify what steps they may need to take to comply with the Produce Safety rule before an inspection. Are you interested in having an On-Farm Readiness Review?
- Y / N In an effort to reach as many growers as possible, the Safe Wisconsin Produce team is offering on-farm workshops to small groups. This is a two-hour overview of the Produce Safety Rule, followed by a Q&A session to answer grower's specific concerns. Are you interested in hosting an on-farm workshop?

Contact us

Representatives from the Produce Safety Team are available to assist you with any questions, and can be reached by phone at (608) 224-4511 or email at safeproduce@wi.gov.

Thank you for completing the Safe Wisconsin Produce Grower Survey, please mail form to:

Safe Wisconsin Produce 2811 Agriculture Drive Madison, WI 53718

If you have indicated that you would like an On-Farm Readiness Review or requested more information about upcoming educational opportunities, a Safe Wisconsin Produce Representative will reach out to you within a few business days of your survey being received.

Definitions:

^{1.} **Produce** – Any fruit or vegetable (including mixes of intact fruits and vegetables) and includes, mushrooms, sprouts, peanuts, tree nuts, and herbs. A fruit is the edible reproductive body of a seed plant or tree nut (such as apple, orange, and almond) such that fruit means the harvestable or harvested part of a plant developed from a flower. A vegetable is the edible part of an herbaceous plant (such as cabbage or potato) or fleshy fruiting body of a fungus (such as white button or shiitake) grown for an edible part such that vegetable means the harvestable or harvested part of any plant or fungus whose fruit, fleshy fruiting bodies, seeds, roots, tubers, bulbs, stems, leaves, or flower parts are used as food and includes mushrooms, sprouts, and herbs (such as basil or cilantro). Produce does not include food grains meaning the small, hard fruits or seeds of arable crops, or the crops bearing these fruits or seeds, that are primarily grown and processed for use as meal, flour, baked goods, cereals and oils rather than for direct consumption as small, hard fruits or seeds (including cereal grains, pseudo cereals, oilseeds and other plants used in the same fashion). Examples of food grains include barley, dent- or flint-corn, sorghum, oats, rice, rye, wheat, amaranth, quinoa, buckwheat, and oilseeds (e.g., cotton seed, flax seed, rapeseed, soybean, and sunflower seed).

^{2.} **Rarely consumed raw produce** – All produce considered to be "Rarely Consumed Raw" by the FDA is found on this exhaustive list: Asparagus; beans, black; beans, great Northern; beans, kidney; beans, lima; beans, navy; beans, pinto; beets, garden (roots and tops); beets, sugar; cashews; cherries, sour; chickpeas; cocoa beans; coffee beans; collards; corn, sweet; cranberries; dates; dill (seeds and weed); eggplants; figs; ginger; hazelnuts; horseradish; lentils; okra; peanuts; pecans; peppermint; potatoes; pumpkins; squash, winter; sweet potatoes; and water chestnuts.

^{3.} **Commercial Processing** – Any process that kills pathogens, such as canning, refining, distilling, or otherwise manufacturing / processing produce into sugars, oils, spirits, wine, beer, or similar products. You must maintain documents, statements or written assurances as proof.

^{4.} **Produce Sales –** Are calculated using average sales for each of the three previous years, and are adjusted for inflation using 2011 dollars

^{5.} Food – As defined by the FDA: articles used for food or drink for man or animals; chewing gum; and articles used for components of food.

^{6.} **Qualified End-User –** A consumer that will eat your food; a restaurant or retail food establishment in the same state or less than 275 miles away.