



Citrus Food Safety Workshop

James R. Cranney

California Citrus Quality Council

August 6, 2019







Purpose of the Workshop

- Provide information on relevant regulations
- Raise awareness of food safety
- Change citrus industry culture regarding food safety

Deadlines for Compliance

Size	Produce Rule	Preventative Controls
More than \$500,000	Jan. 26, 2018	Sept. 19, 2016
\$250-500,000	Jan. 28, 2019	Sept. 18, 2017
\$25,000-250,000	Jan. 27, 2020	Sept. 17, 2018

Purpose for the Workshop

- Implementation phase of FSMA
- State and federal enforcement – penalties
- Facilitate better understanding of what is required
- Identify audit difficulties
- Communicate vulnerabilities

Citrus Industry Vulnerabilities

- Pathogens are present in the production system
- Listeria can be present in packinghouses
- Message – avoid a crisis with good GMPs and sanitation
- FSMA – prevention and risk reduction
- Food safety is a process; start at the beginning and build

About the Agenda

- **Jennifer McEntire – VP of Food Safety and Technology; United Fresh**
 - **Fundamentals of FSMA**
 - **Understanding the basics**
- **Steven Pao – Professor, Fresno State**
 - **Good Manufacturing Practices**
- **Trevor Suslow – VP of Food Safety; PMA**
 - **Packinghouse vulnerabilities**
 - **What to do about it**
- **Linda Harris – Professor; UC Davis**
 - **Dump tank & circulating tank vulnerabilities**
 - **What to do about it**

Housekeeping

- **Take advantage of discussion**
- **Ask questions**
- **Sign up sheet – receive notifications for future meetings**
- **Suggestion sheet – what you want to know? What do you need?**

Thank you



MACROPLASTICS™

A Division of IPL Plastics Inc.

Cesar Mejia

Southwest Account Manager

2250 Huntington Dr. Fairfield, CA USA 94533

m: 559 500 9802

e: cmejia@macroplastics.com

www.macroplastics.com

www.iplpgroup.com



Contact Information

Jim Cranney

CCQC

jcranney@ccqc.org

(530) 885-1894