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

<table>
<thead>
<tr>
<th>Size</th>
<th>Produce Rule</th>
<th>Preventative Controls</th>
</tr>
</thead>
<tbody>
<tr>
<td>More than $500,000</td>
<td>Jan. 26, 2018</td>
<td>Sept. 19, 2016</td>
</tr>
<tr>
<td>$250-500,000</td>
<td>Jan. 28, 2019</td>
<td>Sept. 18, 2017</td>
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<tr>
<td>$25,000-250,000</td>
<td>Jan. 27, 2020</td>
<td>Sept. 17, 2018</td>
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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

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