

Three bright green apples are arranged on a white background. One apple is in the foreground, slightly to the right, and two others are behind it, one to the left and one to the right. The apples are fresh and have a natural sheen.

Preparing for GAP Audits and Certification



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Thought Provoking Facts

- The **Butterfly** was originally named the "**Flutterby**"
- A **rat** can last longer without water than a **camel**



Why oh Why??



Relevance

- Protect health and safety of consumer
- Protect financial interest of farm
- Maintain market strength/growth
- Keeping up with the industry
 - Responsibility not a factor of farm size
- Provide the highest quality produce



What are GAPs?

- Operations and procedures utilized on the farm or in packing house to **minimize risks** related to Food Borne Illness
- Involves all aspects of:
 - Production
 - Harvesting
 - Handling (GHP)



What's driving on-farm food safety?

- Grocery stores/Restaurants/Processors
 - Third party audits for evidence of safe farming practices
 - Traceability
 - Liability
- Government
 - S.510: FDA Food Safety and Modernization Act
 - Regulations and inspections



U.S. Annual Food Safety Costs

- CDC estimates
 - 48 million ⁽⁷⁶⁾ cases of food borne illness/yr.
 - 128,000 hospitalizations ^(325,000)
 - 3,000 deaths ⁽⁵⁰⁰⁰⁾
 - Up to \$152 Billion in medical costs and lost productivity
 - Reports of outbreak/recall impacts sales across the industry



Impact of Fresh Produce Safety

- “Of 110 recent outbreaks, 30% were associated with fresh fruits and vegetables.

-CDC, Aug. 2006

- “Fresh fruits and vegetables are responsible for more illnesses, by far, than any other commodity we regulate”

-FDA, April 2006



Outbreaks and Recalls

- Green onions (Chi-Chi's) 2003
 - TN, GA, NC, PA
 - 4 deaths
- Sliced Tomatoes 2004
 - PA, OH, MD, WV, VA
 - 485 E. Coli infections
- Fresh cut spinach 2006
 - 26 states
 - 200 E. coli infections, 4 deaths
- Lettuce (Taco Bell) Dec. 2006
 - PA, DE, SC, NJ
 - 71 E. coli infections, 53 hospitalizations
- Lettuce (Taco John's) 2006
 - MN, IA
 - 87 E. coli infections 26 hospitalizations
- Spinach 2007
 - 8,000 cartons recalled
 - No illness reported
- Jalapeno & Serrano Peppers, Tomatoes(?)
 - 43 states
 - 1442 Salmonella infections
 - Possible role in 2 deaths



Recalls and Outbreaks Associated with Produce

- *E.coli* O157:H7
 - Iceburg Lettuce, spinach, radish, sprouts, apple cider/juice
- *Salmonella* spp.
 - Tomatoes, bean sprouts, sliced watermelon, sliced cantaloupe, onions, alfalfa sprouts, root veg., juice
- *L. monocytogenes*
 - Cabbage
- *Hepatitis A Virus*
 - Iceberg lettuce, raspberries, strawberries



Recent Outbreaks

30 Ill in Illinois, 70 Ill in Wisconsin - Rolf's Patisserie recalling all desserts made after November 1 because of Staphylococcus aureus (Staph aureus)

DECEMBER 24, 2010

CDC and FDA link Tiny Greens Brand Alfalfa and Spicy Sprouts to Salmonella Outbreak

DECEMBER 27, 2010

"Little Bear," J&D Produce, Inc. recalls 7,000 cases of cilantro and curly parsley due to Salmonella

DECEMBER 27, 2010

Outbreak of Salmonella I 4,[5],12:i:- Infection Spreads - Should interstate sales of sprouts be banned?

DECEMBER 28, 2010

Salmonella Newport outbreak prompts clover sprouts illnesses in Washington and Oregon linked to Jimmy Johns

JANUARY 03, 2011



Food Safety Modernization Act

- Allows FDA to order recalls
 - Currently it can only negotiate with businesses for voluntary recalls
- FDA will develop new safety regulations for producers of “highest risk” foods



Food Safety Legislation

- Require farms and processors to keep records for traceability
- Increase inspections of domestic and foreign food facilities



The Tester Amendment

- **Food facilities** exempt from prevention control/HACCP provisions if:
 - They are “very small”
 - Annual value of sales less than \$500,000 if majority of product is direct marketed
 - Marketing in-state or within 275 miles of facility



The Tester Amendment

- **Farms** qualify for exemption if:
 - Av. Annual food sales <\$500,000
 - Majority of sales to:
 - Consumers
 - Restaurants
 - Grocery Stores
 - Not 3rd party brokers
 - Sales in-state or within 275 miles of farm
- Food sold under these exemptions would require disclosure



So What Does This Mean?

- Small or mid-sized producers selling direct can continue as long as no problems arise
- Producers selling to 3rd party brokers will need GAP Plan/inspections



So What Does This Mean?

- Commercial buyers not already requiring certification probably behind the curve
- Exempt operations would be wise to get familiar with GAP
 - To maintain exemption
 - To maintain quality and safety for customers





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