

State of California

Form PSP001: Questionnaire for Produce Farms

Instructions: Please provide the information requested below to help CDFA Produce Safety Program (PSP) understand if your operation is covered by the Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR). Based on the information provided, CDFA will be able to determine if your farm is subject to a PSR inspection, or if it is not covered or exempt from inspection. In addition, this questionnaire will help identify farms that would benefit from an On Farm Readiness Reviews (OFRRs). You can enter any additional information or explanation in "Notes" at the bottom of the form. The information is requested in three sections: Farm Contact Information, Farm Coverage Information, and Additional Information.

This form may be accessed at: <https://www.cdfa.ca.gov/producesafety/FarmerQuestionnaire.html>.

Return by email: producesafety@cdfa.ca.gov or

Return by mail to:

CDFA Produce Safety Program
Inspection Services Division 1220 N
Street
Sacramento, CA 95814

For more information, visit the CDFA Produce Safety Program website at
<https://www.cdfa.ca.gov/producesafety/>.

Contact us: producesafety@cdfa.ca.gov.

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Farm¹ Contact Information

Farm Business Name _____

Contact Responsible for Food Safety _____ Title _____

Phone Number _____ Email: _____

Farm Business Address _____

Farm Mailing Address (if different) _____

Alternate Business Names (if any) _____

Preferred Language (other than English) _____

¹ Farm is defined by FDA as noted below. Detailed information is available at <https://www.ecfr.gov/current/title-21/chapter-1/subchapter-B/part-112>.

(1) **Primary production farm.** A primary production farm is an operation under one management in one general (but not necessarily contiguous) physical location devoted to the growing of crops, the harvesting of crops, the raising of animals (including seafood), or any combination of these activities. The term “farm” includes operations that, in addition to these activities:

- (i) Pack or hold raw agricultural commodities;
- (ii) Pack or hold processed food, provided that all processed food used in such activities is either consumed on that farm or another farm under the same management, or is processed food identified in paragraph (1)(iii)(B)(1) of this definition; and
- (iii) Manufacture/process food, provided that:
 - (A) All food used in such activities is consumed on that farm or another farm under the same management; or
 - (B) Any manufacturing/processing of food that is not consumed on that farm or another farm under the same management consists only of:
 - (1) Drying/dehydrating raw agricultural commodities to create a distinct commodity (such as drying/dehydrating grapes to produce raisins), and packaging and labeling such commodities, without additional manufacturing/processing (an example of additional manufacturing/processing is slicing);
 - (2) Treatment to manipulate the ripening of raw agricultural commodities (such as by treating produce with ethylene gas), and packaging and labeling treated raw agricultural commodities, without additional manufacturing/processing; and
 - (3) Packaging and labeling raw agricultural commodities, when these activities do not involve additional manufacturing/processing (an example of additional manufacturing/processing is irradiation); or

(2) **Secondary activities farm.** A secondary activities farm is an operation, not located on a primary production farm, devoted to harvesting (such as hulling or shelling), packing, and/or holding of raw agricultural commodities, provided that the primary production farm(s) that grows, harvests, and/or raises the majority of the raw agricultural commodities harvested, packed, and/or held by the secondary activities farm owns, or jointly owns, a majority interest in the secondary activities farm. A secondary activities farm may also conduct those additional activities allowed on a primary production farm as described in paragraphs (1)(ii) and (iii) of this definition.

Farm Coverage Information

Farm Activities

Farm Activities (what do you do with fruits, vegetables, nuts, herbs, or mushrooms?):

- Grow** **Harvest** **Pack** **Hold** **Processing** **None ***

* If **None**, you may stop here and submit.

Covered Commodities Grown, Harvested, or Handled (check all that apply):

- | | |
|---|---|
| <input type="checkbox"/> Avocados | <input type="checkbox"/> Mushrooms |
| <input type="checkbox"/> Berries | <input type="checkbox"/> Onions (except green onions) |
| <input type="checkbox"/> Cantaloupes / Honeydew | <input type="checkbox"/> Peas (sugar snap, snow, garden) |
| <input type="checkbox"/> Celery | <input type="checkbox"/> Peppers (hot, bell, banana) |
| <input type="checkbox"/> Citrus | <input type="checkbox"/> Pomes (apples, pears, Asian pears, quince) |
| <input type="checkbox"/> Cole crops (broccoli, cauliflower, Brussels sprouts, kohlrabi) | <input type="checkbox"/> Root vegetables (carrots, radishes, turnips, daikon, etc.) |
| <input type="checkbox"/> Green beans | <input type="checkbox"/> Stone fruit (peaches, cherries, nectarines, plums, apricots, etc.) |
| <input type="checkbox"/> Herbs (cilantro, parsley, garlic, shallots, green onions, leek, fennel, basil, dill, etc.) | <input type="checkbox"/> Summer squash (yellow, zucchini, Mexican grey, etc.) |
| <input type="checkbox"/> Leafy greens (lettuce, spring mix, spinach, cabbage, chard, kale, arugula, escarole, endive) | <input type="checkbox"/> Table grapes (for fresh consumption or raisin production) |
| <input type="checkbox"/> Melons (NOT cantaloupe or honey-dew) | <input type="checkbox"/> Tomatoes |
| <input type="checkbox"/> None | <input type="checkbox"/> Tree Nuts (other than almonds or pecans) |
| <input type="checkbox"/> Other: _____ | |

Rarely Consumed Raw (RCR) Commodities* (check all that apply):

- | | | |
|---|--|---|
| <input type="checkbox"/> Asparagus | <input type="checkbox"/> Figs | <input type="checkbox"/> Sweet corn |
| <input type="checkbox"/> Beets (only garden or sugar) | <input type="checkbox"/> Pecans | <input type="checkbox"/> Sweet potatoes |
| <input type="checkbox"/> Collards | <input type="checkbox"/> Peppermint | <input type="checkbox"/> White potatoes |
| <input type="checkbox"/> Dates | <input type="checkbox"/> Sour cherries | <input type="checkbox"/> None |
| <input type="checkbox"/> Eggplants | <input type="checkbox"/> Squash (only winter, pumpkin) | <input type="checkbox"/> Other: _____ |

* FDA Fact Sheet includes all 34 commodities on the Rarely Consumed Raw list. Only RCR commodities are excluded. Link to fact sheet: <https://www.fda.gov/media/107445/download>

Enforcement Discretion Commodities (check all that apply):

- Almonds Hops Pulse Crops Wine Grapes None

Farm Coverage Information (continued)

Farm Business Size Class:

	Size	Average Gross Annual Produce Sales**	(adjusted for inflation as of 2023)
<input type="checkbox"/>	Exempt	Less than \$25,000	Less than \$31,925
<input type="checkbox"/>	Very Small	\$25,000 - \$250,000	\$31,925 - \$319,250
<input type="checkbox"/>	Small	\$250,000 - \$500,000	\$319,250 - \$638,491
<input type="checkbox"/>	Large	+ \$500,000	+ \$638,491

The exclusion is based on 3-year average sales and is adjusted for inflation. The inflation-adjusted cut-off values for 2021-2023 was \$31,925, \$319,250 and \$638,491 respectively. The cut-off value is updated annually. For more information, visit <https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-inflation-adjusted-cut-offs>. **If your farm is excluded, you may stop here and submit.

Are >50% of your food sales direct-to-consumer (i.e. farm stand, farmers market), to restaurants, to grocery stores, or to other retail food outlets located either in California or within 275 miles of your farm?

*(This '50%' refers to total **food** sales - if in addition to produce, you also sell meat, eggs, dairy, grains, etc, include these in your calculation. Food sales to distributors, coolers, packinghouses, marketing companies, etc. do not count toward this '50%.')*

- Yes No Unsure

Is all your produce destined for processing with a kill step (e.g., pasteurization, distillation, canning, etc.)?

(A kill step is a scientifically validated process that adequately reduces the presence of microorganisms of public health significance. This generally involves a minimum 5-log reduction of the number of microorganisms)

- Yes No Unsure

If you manufacture or process any produce, for example by slicing, juicing, peeling, freezing, etc., (select 'Yes'. If not, select 'No'. If all manufacturing or processing is limited to dehydration, ripening, labelling, and/or packaging (into the container in which the produce is sold to the consumer), select 'Yes, but limited'.)

- Yes No Yes, but limited

Additional Information

Do you dehydrate or ripen produce, and does the result of the dehydration or ripening result in a different commodity? (Example: Table grapes dehydrated to create raisins.)

- Yes, results in same commodity Yes, results in different commodity No

Has your operation been inspected as a processing “facility” by CDFA (California Dept. of Public Health) or FDA (Food and Drug Administration)?

- Yes, CDPH Yes, FDA Yes, but unsure what agency No

What is your 10-digit FEI? (Firm Establishment Identifier, also known as Facility or FDA Establishment Identifier)

(All FDA-registered facilities that process or manufacture food will have an FEI.)

If your farm is determined to be subject to inspection under the Produce Safety Rule, would you be interested in an On-Farm Readiness Review (OFRR) prior to your initial inspection?

- Yes, I am interested No, I am not interested
- I am not eligible (I have already been inspected under the Produce Safety Rule)

Do you undergo any food safety audits, for instance through Primus or GAP?

- Private audit (Primus, GLOBAL GAP, etc.) None
- State and/or Federal audit program (USDA GAP, LGMA, California Cantaloupe Advisory Board, etc.) Other

Has any employee with the company taken the Produce Safety Alliance Grower Training course? (This is a standard FDA-approved course covering the contents of the Produce Safety Rule. If you took this course, you would have been sent a certification after completion.)

- Yes No Unsure

Is any part of your operation located on tribal lands?

- Yes No Unsure

Additional Information (continued)

Optional: If you are the business owner, do you belong to any of the following demographic categories?

- African American Native Indian Alaskan Native
 Hispanic Asian American Native Hawaiian/ Pacific Islander

Are any other businesses that grow, harvest, pack, and/or hold fresh produce associated with your business? *(Examples would be sister, daughter or parent companies; partnerships; or other associations.)*

- Yes No Unsure

Please list the business names and the cities where each associated business is located.

Additional Notes (Enter any additional information, explanation, or clarification of your responses):

I affirm that this information is true and complete to the best of my knowledge.

- Yes No

Thank you for filling out this questionnaire.

For more information, visit www.cdfa.ca.gov/producesafety/