



contains many of the key principles to the produce safety regulation. Additionally, a collaborative project between FDA, USDA and Cornell University, called the Produce Safety Alliance (PSA), has been created. The overall goal of PSA is to develop and provide training and educational opportunities related to current best practices and guidance, and future regulatory requirements. PSA consists of food safety experts from many of the top universities from around the United States. PSA is currently developing a nationwide curriculum to increase the understanding of the principles of GAPs and to facilitate the implementation of food safety practices on fresh fruit and vegetable farms and in packinghouses (including citrus). Visit [www.producesafetyalliance.cornell.edu/psa.html](http://www.producesafetyalliance.cornell.edu/psa.html) for more information or if you are interested in working with PSA on the curriculum development or other objectives.

#### IMPACTS OF FSMA ON FLORIDA CITRUS – PROCESSORS

FSMA provides for exemptions or modified requirements under certain circumstances, such as when a facility is already subjected to and operating in accordance with FDA's Juice HACCP regulation, which required implementation by most commercial citrus processors in January 2002. Therefore, Florida juice processors operating under the Juice HACCP regulation will likely see minimal impact from FSMA.

It is important for Florida's fresh citrus industry to stay informed about proposed rules and guidance that are developed as a result of FSMA, and to be active in providing feedback during the comment period. For the most current information and details about FSMA, visit [www.fda.gov/FSMA](http://www.fda.gov/FSMA). This site also provides a way to sign up to receive FSMA updates via e-mail. Remember, active industry collaboration and comment on FDA proposed rules and guidelines will result in regulations that are commercially viable while increasing consumer safety and confidence in the food consumers buy.

*The authors are all with the University of Florida-IFAS. Michelle Danyluk is at the Citrus Research and Education Center, Lake Alfred; Renée Goodrich is in the Food Science and Human Nutrition Department, Gainesville; and Mark A. Ritenour is at the Indian River Research and Education Center, Fort Pierce.*



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