



Food Safety Modernization Act (FSMA) Produce Safety Rule

The purpose of the Food Safety Modernization Act (FSMA) is to shift food safety regulations toward a system designed to prevent food contamination. Prior to FSMA, food safety efforts were focused on responding to contaminants after they had been discovered in the U.S. food supply.

FSMA was a law enacted on Jan. 4, 2011, that authorizes the U.S. Food and Drug Administration (FDA) to take a preventative approach to food safety. The law does so by incorporating new enforcement actions that are designed to achieve higher rates of compliance with preventative safety standards. FSMA also gives the FDA the tools it needs to hold imported foods to the same standards as domestic foods.

The Texas Department of Agriculture (TDA) is working with FDA through a cooperative agreement to advance efforts for a nationally integrated food safety system. This will occur through the planning, establishment and/or enhancement of State and Territory Produce Safety Programs that encourage the safe production of fresh fruits and vegetables. Additionally, TDA will work to promote understanding and compliance with the requirements of FDA's "Standards for the Growing, Harvesting, Packing and Holding of Produce for Human Consumption" (commonly referred to as the Produce Safety Rule).

TDA will create the necessary infrastructure and conduct grower outreach, education and inspections based on FSMA. In order to build this produce safety program, TDA must first build a complete list of produce growers.

Visit www.texasagriculture.gov and click on "Regulatory Programs," scroll down to Food Safety Modernization Act to complete the [Farm Inventory Survey](#). For any additional questions, email us at ProduceSafety@TexasAgriculture.gov.

