



Schedule a Free On-Farm Readiness Review Today!



Are you prepared for your produce safety regulatory inspection?

Are you wondering how the requirements of the Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR) apply to your farm and food safety practices?

Get answers to these questions and more by scheduling a **FREE On-Farm Readiness Review (OFRR)!**

To prepare for a produce safety inspection, California farm operators are encouraged to request an **On-Farm Readiness Review (OFRR)**. An OFRR is a **free, voluntary, customized assessment conducted before an initial regulatory inspection**. An OFRR includes a **farm walk-around** and **one-on-one conversations** with CDFA PSP staff to **discuss how the FSMA Produce Safety Rule applies to your operation**.

An OFRR is *not* a regulatory inspection. Instead, it aims to help prepare you for your upcoming produce safety inspection and discuss enhanced food safety practices tailored to your unique farm needs. **Farms that request an OFRR will receive a free OFRR produce safety manual, FSMA Produce Safety Rule regulatory pocket handbook, and recordkeeping templates.** “Small”^[1] and “Very Small”^[2] farms that have not yet undergone an initial FSMA Produce Safety Rule regulatory inspection can especially benefit from an OFRR to aid in their preparation plan for their initial inspection. Farm operators are encouraged to request a free OFRR assessment after completing the **Produce Safety Alliance (PSA) Grower Training Course** (www.cals.cornell.edu/produce-safety-alliance/training/grower-training-course).

Scheduling an OFRR is easy! Simply email producesafety@cdfa.ca.gov or call our Produce Safety Rule and Outreach Specialist, Angela Terrazas, at 916-809-0245. When requesting an OFRR, please be prepared to provide the following information to support a seamless scheduling process:

1. Farm name and location
2. A contact person and how to contact you
3. What produce do you grow, harvest, pack, or hold?
4. When are you harvesting?
5. Have you completed the PSA Grower Training?

The CDFA Produce Safety Program is a unit operating under the CDFA Inspection Services Division with a mission to ensure California produce farmers understand how to comply with the requirements of the FSMA Produce Safety Rule, resulting in a safer food supply for the people of California and beyond. To learn more about CDFA's Produce Safety Program, please visit www.cdfa.ca.gov/producesafety

Produce farms nationwide that are covered under the federal FSMA Produce Safety Rule are required to comply with the requirements of the Produce Safety Rule and are subject to mandatory regulatory inspections as required by the U.S. Food and Drug Administration (FDA) under the jurisdiction of the Federal Food, Drug, and Cosmetic Act. In California, the California Department of Food and Agriculture (CDFA) Produce Safety Program (PSP) inspectors are duly appointed officers authorized to conduct on-farm produce safety regulatory inspections on behalf of the FDA. To learn more about the FSMA Produce Safety Rule, please visit: www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-produce-safety

Under the FSMA Produce Safety Rule, farms sizes are classified by the average annual gross produce sales adjusted for inflation over a three-year period. [Click here to learn more about the FSMA Inflation Adjusted Cut Offs](#). “Large” farms have average annual produce sales above \$500,000 adjusted for inflation. ^[1] “Small” farms have average annual produce sales above \$250,000 and up to \$500,000 adjusted for inflation. ^[2] “Very Small” farms have average annual produce sales above \$25,000 and up to \$250,000 adjusted for inflation.