

Additional Resources

What *is* the rule?

bit.ly/FSMA-FinalPSR

Exemptions to the Produce Safety Rule

bit.ly/PSR-Exemptions

Water Update: FDA considering simplifying agricultural water standards

bit.ly/FDA-WaterUpdate

FSMA final law in formal language

bit.ly/FSMA-FinalLaw



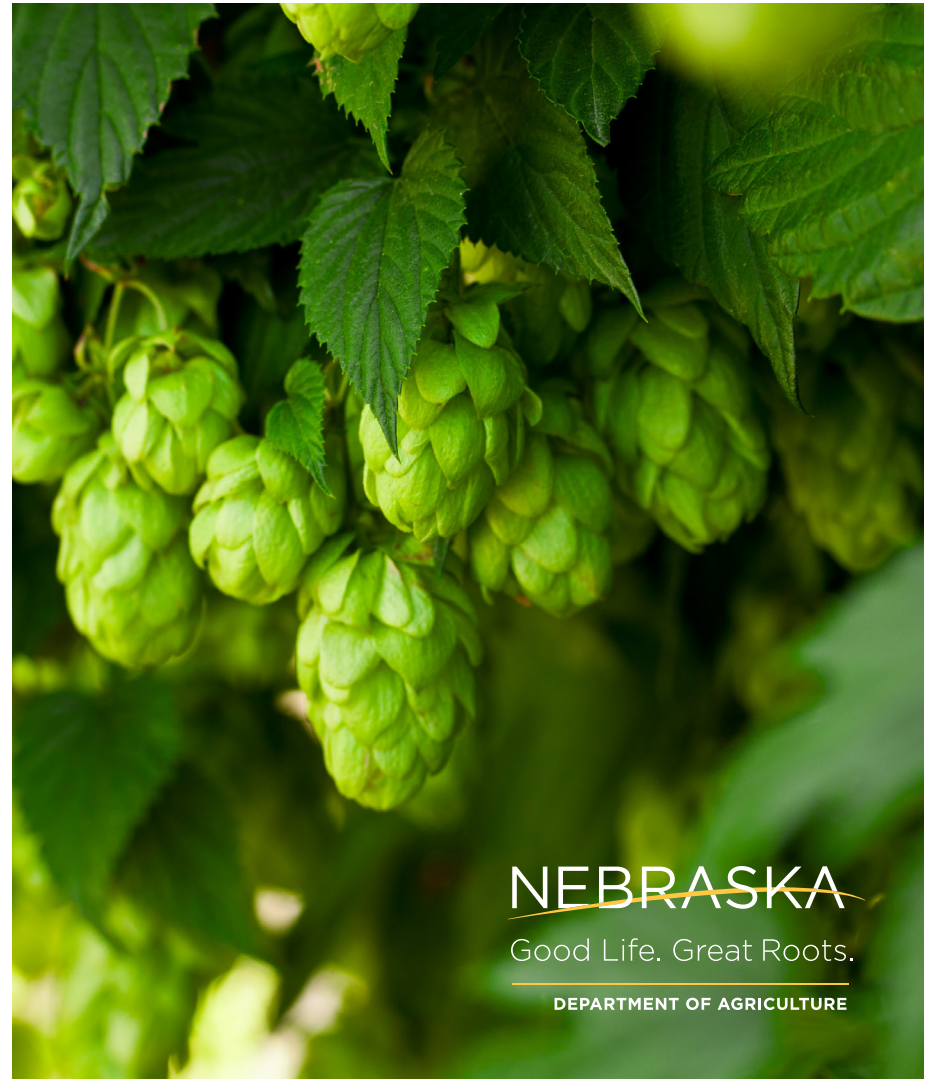
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Produce Safety Rule

What Hop Growers Should Know



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DEPARTMENT OF AGRICULTURE

The Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR) covers a wide variety of produce. Hops are not included in the definition of “rarely consumed raw.” In the new Produce Safety Federal Register, published by the FDA, it states:

We are aware that hops are regularly added to beer after all cook steps are completed in a process known as “dry hopping” (Ref. 90). Therefore it would not be reasonable to infer on this basis that hops were not consumed uncooked in any measurable quantity by most consumers across the United States, and we are not adding hops to the list of rarely consumed raw produce. Instead, hops are covered produce subject to the requirements of part 112 as applicable. However, we note that hops used in the making of beer will be eligible for exemption from the requirements of part 112 under the provisions of § 112.2(b)(1), provided the covered farm establishes and maintains documentation in accordance with § 112.2(b)(2).

Growers who average more than \$25,000 worth of hops over the last three years will need to complete the following steps:

1. Determine if hops are sold to be brewed or if they will be sold for “dry hopping.”
2. If the majority of hops will be brewed (and do not go through dry hopping), obtain a letter from the brewery that purchases the hops. The letter must include information on how the hops will be processed and details of how pathogens are killed (i.e. fermenting, cooking, etc.).

Growers who sell more than \$25,000 worth of hops with the majority of those hops used for “dry hopping,” will be considered covered by the FSMA Produce Safety Rule. “Covered” means that the farm growing the hops will need to adopt the Produce Safety Rule.

Implementation Dates

The PSR will be implemented by date and according to farm size based upon produce sales.

Large business: earns more than \$500,000 in average produce sales during the previous three-year period. Compliance by January 26, 2018.

Small business: earns more than \$250,000 but no more than \$500,000 in average annual produce sales during the previous three-year period. Compliance by January 28, 2019.

Very small business: earns more than \$25,000 but no more than \$250,000 in average annual produce sales during the previous three-year period. Compliance by January 27, 2020.



Any covered farm will be required by the FSMA PSR to send one employee to Produce Safety Alliance (PSA) Training. In order to help growers be prepared, this course will be offered in Grand Island on November 3, 2017. There will be additional opportunities for this course at a later time.

Once a farm completes PSA training, the farm will have the opportunity for an On Farm Readiness Review conducted at the farm’s convenience. This review gives farmers an opportunity to implement the new rule at the farm, ask questions and learn more about how to be compliant with the new PSR.