

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

FSMA compliance dates

bit.ly/FSMA-ComplianceDates

What to Expect During an On-Farm Readiness Review

bit.ly/WhatToExpect-OFRR

Produce Safety Rule

What Hop Growers Should Know



Nebraska Department of Agriculture Food Safety and Consumer Protection, Produce Safety

301 Centennial Mall South
P.O. Box 94757
Lincoln, Nebraska 68509

Phone: 402-471-2537

Email: agr.produce.safety@nebraska.gov
Website: nda.nebraska.gov/producesafety



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 or other produce over the last 3 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 hops will be brewed (and do not go through dry hopping), the following must take place:
 - At the point of sale, growers need to provide a disclosure in documents accompanying the hops that states that the hops are not yet “processed to adequately reduce the presence of micro-organisms of public health significance;” AND
 - Obtain a letter from the brewery/facility that purchases the hops which must include information on how the hops will be processed and details of how pathogens are killed (i.e. fermenting, cooking, etc.).

All hops otherwise used 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.



Learn what is expected of your farm! Please contact us (email caitlyn.andrews@nebraska.gov or call 402-471-2537) if you are interested in attending a Produce Safety Alliance Training (required for all covered farms). Sign up now! Each session is limited to 50 attendees.

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.

Produce Safety Alliance Training (required for all covered farms)		
Date	City	Location
11/9/2018	Grand Island	Raising Nebraska
1/18/2019	Omaha	Douglas-Sarpy County Extension Office
2/15/2019	North Platte	West Central Research and Extension Center

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.