

# Food Safety Modernization Act (FSMA) Rules & Compliance Dates Summary

Growers or Huller/Shellers and Brownskin Almond Handlers (On-farm or Secondary Activities Farm Operations)	Large Orchards >\$500,000 crop value	Midsize Orchards \$250,000–\$500,000 in crop value	Small Orchards \$25,000-\$250,000 in crop value
<p><b>Produce Safety</b> Federal food safety regulations for farms covering: agricultural water; biological soil amendments; worker hygiene and training; buildings, tools and equipment; and management of domesticated and wild animals. Growers have two options for compliance:</p>			
<p><b>Option 1:</b> Exemption <b>Step A:</b> Grower Disclosure <b>Step B:</b> Customer Written Assurance</p>	<p><b>Jan. 26, 2018</b> <b>Jan. 27, 2020</b></p>	<p><b>Jan. 28, 2019</b> <b>Jan. 26, 2021</b></p>	<p><b>Jan. 27, 2020</b> <b>Jan. 26, 2022</b></p>
<p><b>Option 2:</b> Full Compliance – Meeting Good Agricultural Practices <i>(farms will have additional two years for water quality testing requirements)</i></p>	<p><b>Jan. 26, 2018</b></p>	<p><b>Jan. 28, 2019</b></p>	<p><b>Jan. 27, 2020</b></p>
Handlers or Non-farm Huller/Shellers	Large Businesses >500 employees	Midsize Businesses <500 employees	Very Small Businesses as noted below
<p><b>Preventive Controls (PC) for Human Food</b> This rule applies to almond handlers or huller/shellers not considered a primary or secondary activities farm. Under Preventive Controls, you are required to conduct a hazard analysis and implement a food safety plan*; additional requirements exist around supply chain controls.  *Almond Board of California has created model almond food safety plans to be used as a resource. Contact Tim Birmingham, director, Quality Assurance &amp; Industry Services, tbirmingham@almondboard.com</p>	<p><b>Sept. 19, 2016</b></p>	<p><b>Sept. 18, 2017</b></p>	<p><b>Sept. 17, 2018</b>  &lt;\$1 million in sales + market value of food manufactured/processed/packed/ held without sale</p> <p>Compliance date extended by two years for facilities solely engaged in packing and/or holding activities on raw agricultural commodities (RACs) and/or nut hulls and shells or facilities that meet the definition for a secondary activities farm (except for the majority of ownership requirement).</p>
<p><b>Preventive Controls for Animal Food</b> Similar to the human food rule, it sets requirements for facilities that manufacture, process, pack or hold their by-products for use as animal food.</p>	<p><b>Sept. 19, 2016</b></p>	<p><b>Sept. 18, 2017</b></p>	<p><b>Sept. 17, 2018</b>  &lt;\$2.5 million in sales + market value of food manufactured/processed/packed/ held without sale</p>
<p><b>Sanitary Food Transportation</b> This rule generally reflects longstanding industry best practices for food transportation and establishes requirements for vehicles and transportation equipment, records, training and waivers.</p>	<p><b>April 6, 2017</b></p>	<p><b>April 6, 2018</b> For certain motor vehicle carriers the definition is less than \$27.5 million in annual receipts</p>	<p>N/A</p>
<p><b>Intentional Adulteration/Food Defense</b> This rule outlines risk-reducing strategies to prevent intentional adulteration from acts intended to cause wide-scale harm and requires, for the first time, a food defense plan.</p>	<p><b>July 26, 2019</b></p>	<p><b>July 26, 2020</b></p>	<p><b>July 26, 2021</b></p>
<p><b>Foreign Supplier Verification Program</b> For the first time, importers have an explicit responsibility to verify that their foreign suppliers have adequate preventive controls in place to ensure the food coming into the U.S. meets food safety standards comparable to those in the U.S.</p>	<p><b>May 30, 2017</b></p>	<p><b>May 30, 2017</b></p>	<p><b>May 30, 2017</b></p>

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