



Comparison of the Produce Safety Rule and Good Agriculture Practices

The Produce Safety Rule and 21 CFR 112 of Food Safety Modernization Act (FSMA) required the United States Food and Drug Administration (FDA) to establish science-based minimum standards for the safe growing, harvesting, packing, and holding of fresh produce for human consumption.

Good Agricultural Practices (GAP) and Good Handling Practices (GHP) audits focus on the use of best agricultural practices to verify that fruits and vegetables are produced, packed, handled, and stored in the safest manner possible to minimize risks of microbial food safety hazards.

Food & Drug Administration – FDA

Produce Safety Rule – PSR

- **Mandatory regulations**
- **Regulations issued by Food & Drug Administration**
- **Inspection of farms by regulatory body (by state departments of agriculture or FDA inspectors)**
- **No cost for inspection**
- **Does not require Farm Food Safety plan**
- **Does not require a recall and traceability program**

United States Department of Agriculture – USDA

Good Agriculture Practices Program – GAP

- **Voluntary program**
- **Guidance document**
- **Audits of farms are done by licensed auditors and need to be renewed annually**
- **Farmers pay for audits (hourly rate that increases periodically)**
- **Requires Farm Food Safety plan**
- **Requires a recall and traceability program**



For more information, including training opportunities for Produce Safety and GAP, contact:
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