

Food Safety Requirements for Georgia Pecan Growers, Shellers, Packers, and Wholesalers

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Food Safety Modernization Act

7 Food Safety-Related Rules

Produce Safety Rule

Preventive Controls for Human Foods Rule

Produce Safety Rule

Fresh Produce

Pecans are exempt



Preventive Controls for Human Foods Rule

Applies to value-added processors



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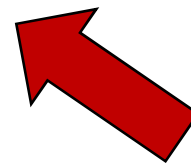
Preventive Controls for Human Foods Rule

Food facilities that manufacture, process, pack, or hold human food for consumption in the United States

- This does not include farms or most locations that shell, pack, or hold pecans (for now)
- This does include facilities that further process or manufacture pecan products
Chopping, roasting, making candy/nut spreads/etc.

Preventive Controls Applies to Facilities that are Required to Register with the FDA

If you do anything beyond shelling and packing of the pecan, you may need to register with the FDA and comply with the Preventive Controls Rule



“Questions and Answers Regarding Food Facility Registration (Seventh Edition): Guidance for Industry”

Unless you are a restaurant or retail establishment



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Retail Food Establishments

- Direct to consumer sales by a farm-operated business
 - Farmers markets, roadside stands
 - Community supported agriculture (CSA) program
 - Door-to-door, catalogue, internet sales (including online farmers markets and online grocery delivery), state or local fairs
- A wholesaler that sells to businesses (restaurants, grocery chains, etc.) is NOT a retail food establishment, but, technically it is “holding” a raw agricultural commodity, which could fall under the farm definition



Where we stand now

- A pecan grower who shells his/her own pecans is exempt from PSR and PC
- A sheller, not owned by a farm, is exempt from PSR and PC
- A wholesaler (direct to consumer) who only mixes pecans from similar farms, packs, and stores is likely exempt from PSR and PC

For now...

FDA is aware that pecans fall into this gap is still determining how they will approach the nut industry



Where we stand now

- If you manufacture or process pecans beyond shelling and packing, you need to register with the FDA and comply with the Preventive Controls for Human Foods Rule

Third Party Audits and Buyers

- For growers
 - GAPs
 - Produce Safety Rule Grower Training
 - Farm Food Safety Plan
- For shellers, packers, or wholesalers
 - Food Safety Plan (Preventive Controls)
 - CGMPs

Future Recommendations

The FDA will regulate pecan production eventually!!!

- Growers
 - May need Produce Safety Rule Grower Training
 - May need Packinghouse HACCP (buyer requirement)
- Packers, Shellers, others
 - May need Preventive Controls for Human Foods
 - May need Packinghouse HACCP (buyer requirement)
- Food Manufacturers and Processors
 - Will need Preventive Controls for Human Foods

Produce Safety Rule

- Not required for pecans...yet
- Required if you grow fresh produce
- Next course – **April 5th, Moultrie (\$10)**

Register at:

Georgia Department of Agriculture
Farm Food Safety

<http://agr.georgia.gov/farm-safety-program.aspx>



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Preventive Controls for Human Foods Rule (PCQI)


- Next Course
 - July 30-August 1 (2.5 days)
 - \$600/person
 - Athens, GA
- Register at the fste.uga.edu website or contact



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Packinghouse HACCP

- Non-regulatory, but may be needed for audits or buyers
- Next course
 - April 18-19th (2 days)
 - \$400
 - Tifton Extension Office
- Register at the fste.uga.edu website or contact

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Thank you for your patience!

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