









Colorado Produce Safety Rule Inspections: Resources

Please use the information below to find resources that can help with compliance after an inspection.

	<p>General Resources</p>	<ul style="list-style-type: none"> ✓ FDA Produce Safety Rule Webpage https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-produce-safety ✓ Colorado Produce Safety Resources www.coproducesafety.org
	<p>Worker Health and Hygiene Training</p>	<ul style="list-style-type: none"> ✓ Training videos (English & Spanish) ✓ Training Fact Sheets (English & Spanish) ✓ Visual Training Aids (English & Spanish) ✓ Visitor Signs (English & Spanish) <p>http://freshproduce.colostate.edu/worker-training/</p>
	<p>Wildlife and Domesticated Animals</p>	<ul style="list-style-type: none"> ✓ Species Specific Mitigation Information ✓ Co-Management Strategies ✓ CO Nuisance Wildlife Laws ✓ Identification of Intrusion <p>http://freshproduce.colostate.edu/wildlife/</p>
	<p>Agricultural Water</p>	<p>Agricultural Production Water</p> <ul style="list-style-type: none"> ✓ Water Testing Fact Sheet ✓ Water Testing Lab Location Map <p>http://freshproduce.colostate.edu/agricultural-production-water/</p> <p>Postharvest Water</p> <ul style="list-style-type: none"> ✓ Water Sanitizer Use ✓ Water Temperature, pH and Turbidity <p>http://freshproduce.colostate.edu/post-harvest-water/</p>
	<p>Equipment, Tools and Buildings</p>	<ul style="list-style-type: none"> ✓ Cleaning and Sanitizing ✓ Labeled Sanitizers for Produce – Excel Tool ✓ Video Tutorial - Selecting an EPA Sanitizer <p>http://freshproduce.colostate.edu/produce-safety-rule-resources/</p>
	<p>Biological Soil Amendments of Animal Origin</p>	<ul style="list-style-type: none"> ✓ FDA Biological Soil Amendments of Animal Origin Fact Sheet <p>https://www.fda.gov/media/114775/download</p>

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	<p style="text-align: center;">Records</p> <p>(required records are Worker Health and Hygiene Training and Cleaning and Sanitizing)</p>	<ul style="list-style-type: none"> ✓ PSA Required Records Information https://producesafetyalliance.cornell.edu/sites/producesafetyalliance.cornell.edu/files/shared/documents/Records-Required-by-the-FSMA-PSR.pdf ✓ Editable Templates http://freshproduce.colostate.edu/wp-content/uploads/2019/05/PSA-Grower-Record-Keeping-Templates_modified-for-inflation.docx
	<p style="text-align: center;">FDA's Draft Guidance on the PSR</p> <p>(examples and recommendations for subparts of the PSR)</p>	<ul style="list-style-type: none"> ✓ Guidance document https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-standards-growing-harvesting-packing-and-holding-produce-human-consumption

Still have questions? Need additional resources?

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Produce Safety Alliance Grower Trainings

✓ Colorado Trainings: <http://freshproduce.colostate.edu/produce-safety-events-training/>



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