



Food Safety Modernization Act (FSMA) Fully Exempt Farm Criteria

The farm is fully exempt from FSMA if:

- Produce grown is only for personal or on-farm consumption
- Produce grown is on “rarely consumed raw” list (by FDA)
- Produce grown goes through a “kill step”

OR

The farm’s total annual gross **produce sales** are less than \$31,925 annually (adjusted for inflation and averaged over three years, see table below).

2011	2021	2022	2023	Average value for 2021-2023
\$25,000	\$30,119	\$32,240	\$33,415	\$31,925

Add your gross produce sales from 2021, 2022 & 2023 up and average them. If the average is below \$31,925 then the farm meets this exemption.

What crops are considered “rarely consumed raw” by the FDA?

Asparagus	Cashews	Dill (seeds and weed)	Pecans
Black beans	Sour Cherries	Eggplants	Peppermint
Great Northern beans	Chickpeas	Figs	Potatoes
Kidney beans	Cocoa beans	Ginger	Pumpkins
Lima beans	Coffee beans	Hazelnuts	Winter squash
Navy beans	Collards	Horseradish	Sweet potatoes
Pinto beans	Sweet corn	Lentils	Water chestnuts
Beets (roots and tops)	Cranberries	Okra	
Sugar Beets	Dates	Peanuts	

What is considered a kill step?

Processing a raw produce item under high heat (e.g. pasteurization, canning), fermentation (e.g. wine making), or exposing product to irradiation are some examples of kill steps. It is considered a kill step when you wash produce in water that has a sanitizer in it.

Okay, my farm is **fully exempt** from FSMA. What do I need to do? Turn over →



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Food Safety Modernization Act (FSMA) Fully Exempt Farm Requirements

If your farm is claiming the full exemption because your crops are processed in a way that includes a kill step then the farm must:

- Provide written documentation on produce and affiliated records that leave the farm that the shipped produce has not been processed according to validated processes to kill microorganisms
- The Processing company that receives your produce and processes it must provide the farm with a written document that they processed the tomatoes, grapes, etc. according to validated scientific processes.

Important note: The FDA can revoke a farm's exemption status if the farm is involved in a foodborne illness outbreak.

Food Safety Modernization Act (FSMA) Fully Exempt Farm Recommendations

If your farm is claiming any of the other full exemptions under FSMA it's helpful to have written documentation to prove it.

- Tax returns, Quickbook reports, and/or financial records to prove the farm is under \$25k
- Planting schedule and/or seed invoices for crops where the farm is claiming the rarely consumed as raw exemption

CAFF highly recommends that all farms regardless of their size and FSMA status implement Good Agricultural Practices (GAPs).

What are Good Agricultural Practices (GAPs)?

GAPs are a voluntary set of practical best practices put in place on a farm to help reduce food safety risks. GAPs are adaptable to the unique needs of every farm. Most farms explain what GAPs practices they're doing on their farm in their Farm Food Safety Plan. GAPs cover five main topic areas:

1. Water
2. Employee training (health & hygiene)
3. Land Use & Animal Access
4. Equipment, Tools, and Buildings
5. Manure, Compost, and Chemicals

Learn more and access our free resources at <https://www.caff.org/food-safety/>