

# Produce Safety Rule

## Pre-inspection self-assessment form



**Food Protection**  
Division

This self-assessment document is designed to help growers discover their farm's strengths and weaknesses for meeting the provisions of the Federal Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR).

If you have any questions about produce safety compliance and would like to learn more, please do not hesitate to contact us at (317) 233-3213. All calls are confidential.

PSR Code number	CFR Booklet	Rule Details	I am ready	I have questions	Not applicable
<b>Personnel Qualifications and Training (21 CFR Part 112, Subpart C)</b>					
112.21 and 112.22	Pg. 26 - 27	Qualifications and training for personnel who handle (contact) covered produce or food contact surfaces			
112.23	Pg. 27	Assignment or identification of supervisors			
112.30	Pg. 27	Record-keeping: Personnel Qualifications and Training			
<b>Health and Hygiene (21 CFR Part 112, Subpart D)</b>					
112.31	Pg. 28	Measures to prevent ill or infected persons from contaminating covered produce with microorganisms of public health significance			
112.32	Pg. 28 - 29	Hygienic practices of personnel			
112.33	Pg. 27	Measures to prevent visitors from contaminating covered produce and food contact surfaces with microorganisms of public health significance			
<b>Agricultural Water (21 CFR Part 112, Subpart E)</b>					
Certain provisions for Subpart E compliance are currently under review					
112.41	Pg. 31	Quality of agricultural water	Enforcement Discretion until further notice		
112.42	Pg. 31 - 32	Agricultural water sources, water distribution system, and pooling of water			
112.43	Pg. 33 - 34	Treating Agricultural Water			
112.48	Pg. 38 - 39	Water that is used during harvest, packing, and holding activities			
112.50	Pg. 39 - 40	Record-keeping: Water System Inspection Record			

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<b>Biological Soil Amendments of Animal Origin and Human Waste (21 CFR Part 112, Subpart F)</b>					
112.52	Pg. 41 - 42	Handling, conveyance, and storage of biological soil amendments of animal origin			
112.53	Pg. 42	Use of human waste			
112.51 112.54, 112.55, and 112.56	Pg. 41 Pg. 42 - 45	Determining status of biological soil amendment of animal origin; acceptable treatment processes; applicable microbial standards for such treatment processes; and, application requirements and minimum application intervals for biological soil amendments of animal origin			
112.60	Pg. 46	Record-keeping: Compost Treatment Record			
<b>Domesticated and Wild Animals (21 CFR Part 112, Subpart I)</b>					
112.83	Pg. 47	Measures related to grazing animals, working animals, or animal intrusion			
<b>Growing, Harvesting, Packing, and Holding Activities (21 CFR Part 112, Subpart K)</b>					
112.111	Pg. 49	Measures related to growing, harvesting, packing, or holding both covered and excluded produce			
112.112	Pg. 49	Measures to be taken immediately prior to and during harvest activities			
112.113	Pg. 50	Handling harvested covered produce			
112.114	Pg. 50	Disposition of dropped covered produce			
112.115	Pg. 50	Measures related to packaging covered produce			
112.116	Pg. 50	Measures related to food-packing (including food-packaging) material			
<b>Equipment, Tools, Buildings, and Sanitation (21 CFR Part 112, Subpart L)</b>					
112.123	Pg. 51 - 52	Equipment and tools			
112.124	Pg. 52	Instruments and controls used to measure, regulate, or record			
112.125	Pg. 53	Equipment used in the transport of covered produce			
112.126	Pg. 53	Buildings			
112.127	Pg. 54	Domesticated animals in and around a fully-enclosed building			
112.128	Pg. 54	Pest control in buildings			
112.129	Pg. 54 – 55	Toilet facilities			

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<b>Equipment, Tools, Buildings, and Sanitation (21 CFR Part 112, Subpart L) continue</b>					
112.130	Pg. 55 – 56	Hand-washing facilities			
112.131	Pg. 56	Control and disposal of sewage			
112.132	Pg. 56 – 57	Control and disposal of trash, litter, and waste			
112.133	Pg. 57	Plumbing			
112.134	Pg. 57 – 58	Control of animal excreta and litter from domesticated animals			
112.140	Pg. 58	Record-keeping: Cleaning and Sanitizing Record			
<b>Records (21 CFR Part 112, Subpart O)</b>					
112.161 – 112.167	Pg. 69 – 71	General Record-keeping			

**Additional items:**

Name/Title of individual who completed Produce Safety Alliance Growers Training, or equivalent curriculum: _____	Date successfully completed the food safety training : _____
Person in Charge during inspection: _____	
My last annual agriculture water systems check was conducted on: _____	
Do I have a farm map that marks all the growing, harvesting, packing and holding locations?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Can I identify where all the water sources are?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Are all my records onsite or can be retrieved within 24 hours of request for official review?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Is my farm registered with Indiana Department of Health (IDOH)?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Do I know who my IDOH Food Safety Farm Consultant is?	<input type="checkbox"/> Yes <input type="checkbox"/> No

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