

New Mexico Department of Agriculture

Produce Safety Form

The [Food Safety Modernization Act \(FSMA\)](#) has been signed into law. Under FSMA is the [Produce Safety Rule \(PSR\)](#) which applies to those who grow, harvest, pack or hold produce.

The [New Mexico Department of Agriculture](#) and [New Mexico State University Cooperative Extension Services](#) will be providing outreach, education and technical assistance to the New Mexico farming community to prepare for these new food laws. Please complete the form with some basic information about your produce farm.

Contact Information:

First Name: _____ Last Name: _____ Role: _____

Farm Name: _____ Physical Address: _____

City: _____ State: _____ Zip Code: _____

Phone #: _____ Email Address: _____

Website: _____

Farming Operation:

Please provide some additional information about your farm. This information will help us determine if your farming operation is covered under the Produce Safety Rule.

Does your farm grow, harvest, pack or hold produce? Yes No

Is the produce grown for personal consumption only? Yes No

Do you sell produce directly to farmers markets, grocery stores, restaurants? Yes No

Annual Produce Sales in the past 3 years: Less than \$25,000 \$25-\$250,000
\$250-\$500,000 Greater than \$500,000

Do you grow produce which is not a raw commodity? Yes No

(FDA has identified as rarely consumed raw: asparagus; black beans, great Northern beans, kidney beans, lima beans, navy beans, and pinto beans; garden beets (roots and tops) and sugar beets; cashews; sour cherries; chickpeas; cocoa beans; coffee beans; collards; sweet corn; cranberries; dates; dill (seeds and weed); eggplants; figs; horseradish; hazelnuts; lentils; okra; peanuts; pecans; peppermint; potatoes; pumpkins; winter squash; sweet potatoes; and water chestnuts)

Does your operation also preform processing activities (Cutting, Dicing, or Packaging)? Yes No

Additional Questions: *These questions will allow us to tailor outreach, education and technical assistance to you and your operation.*

Please estimate your overall level of understanding related to the FSMA, PSR: Poor Fair Good

Do you have a designated person/employee who is responsible for food safety? Yes No

Please let us what specific aspects of the FSMA, PSR you are interested in learning more about or may need clarification on: (Understanding coverage, exemptions, modified requirements, employee training requirements, record keeping, labeling and traceability, inspections and audits, post-harvest and packing-house sanitation, safe use of raw and composted animal manures, water testing requirements, general food safety, sanitation and food safety plan development)

If you have questions please feel free to contact us at 575-646-3007 or email us at producesafety@nmda.nmsu.edu ; also be sure to sign up for the NMDA Produce Safety Newsletter.

Submit Form