

2010 Southeast Regional Fruit and Vegetable Conference

Tomato Food Safety Guidelines

January 8, 2010

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The Giumarra Companies**

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Food Safety Programs and Auditing Protocol for the Fresh Tomato Supply Chain



Open Field Production, Harvest and Field Packing

2009



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Food Safety Programs and Auditing Protocol for the Fresh Tomato Supply Chain



Greenhouse

2009



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Food Safety Programs and Auditing Protocol for the Fresh Tomato Supply Chain



Packingshouse

2009



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Food Safety Programs and Auditing Protocol for the Fresh Tomato Supply Chain



Repacking and Distribution

2009



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Audit Checklists

Food Safety Programs and
Auditing Protocol for the
Fresh Tomato Supply Chain



*Open Field Production, Harvest and Field Packing
Checklist*

2009



Food Safety Programs and
Auditing Protocol for the
Fresh Tomato Supply Chain



*Greenhouse
Checklist*

2009



Food Safety Programs and
Auditing Protocol for the
Fresh Tomato Supply Chain



*Packinghouse
Checklist*

2009



Food Safety Programs and
Auditing Protocol for the
Fresh Tomato Supply Chain



*Repacking and Distribution
Checklist*

2009



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Tomato Outbreaks 1998-2006

Month	Year	Tomato Type	Agent	Source	Fresh-Cut	Illnesses	Hospitalizations	Deaths
Dec-Mar	1998-99	Tomato	<i>S. Baildon</i>	FL		86	15	3
Nov-Dec	2000	Tomato	<i>S. Thompson</i>	FL or GA		29	14	0
Jul-Oct	2002	Red round	<i>S. Newport*</i>	VA		512	31	0
Feb-Mar	2002	Grape	<i>S. Newport</i>	FL or MX		12	2	0
Jun-Jul	2002	Roma	<i>S. Javiana</i>	FL or MX	Yes	90	3	0
Jun-Jul	2004	Roma	<i>S. Javiana</i>	FL, GA or SC	Yes	471	129	0
Jun-Jul	2004	Roma	<i>S. Braenderup</i>	FL		123	29	0
Jul-Sep	2005	Red round	<i>S. Newport*</i>	VA		71	8	0
Jun-Jul	2005	Tomato	<i>S. Enteritidis</i>	CA		77	1	0
Nov-Dec	2005	Roma	<i>S. Braenderup</i>	FL	Yes	76	18	0
Sep-Oct	2006	Red round	<i>S. Typhimurium</i>	OH		186	22	0
Jun-Oct	2006	Red round	<i>S. Newport*</i>	No traceback		107	8	0
Canadian Outbreak								
Jul	2004	Roma	<i>S. Javiana</i>	SC		12	2	0

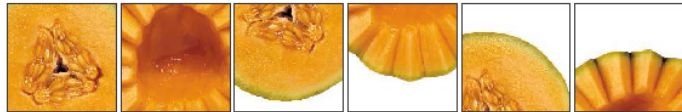
* Identical matching PFGE patterns

Source: Tomato Research Needs Workshop Report



Commodity Specific Food Safety Guidelines for the Melon Supply Chain

1ST EDITION



NOVEMBER 7, 2005

Cantaloupe Guidelines

- *Created by a broad cross section of the melon industry, academia, and government*
- *1st commodity specific guidance published in response to FDA mandate.*

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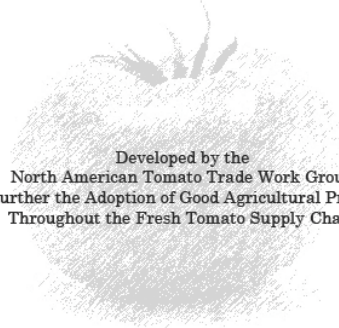
North American Tomato Working Group

NATTWG

- *1st Commodity Specific Food Safety Guidelines*
- *Created by a cross section of tomato industry and government*

COMMODITY SPECIFIC FOOD SAFETY GUIDELINES FOR THE FRESH TOMATO SUPPLY CHAIN

Edition 1.0



Developed by the
North American Tomato Trade Work Group
to Further the Adoption of Good Agricultural Practices
Throughout the Fresh Tomato Supply Chain

May 2006

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Tomato Guidelines

- *Included the producers, distributors, wholesales, and repackers, as well as the buying community*
- *Also included FDA, USDA, and state agencies*
- *Also included Canada and Mexico*
- *Covered the entire tomato supply chain*
 - **Production**
 - **Packinghouse**
 - **Distribution**
 - **Repackers**
 - **Foodservice & Retail**

Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain

2ND EDITION



JULY 2008



Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain

2ND EDITION



JULY 2008

Lineamientos de Inocuidad de los Alimentos Específicos para Tomate Fresco en la Cadena de Suministro

2ª edición



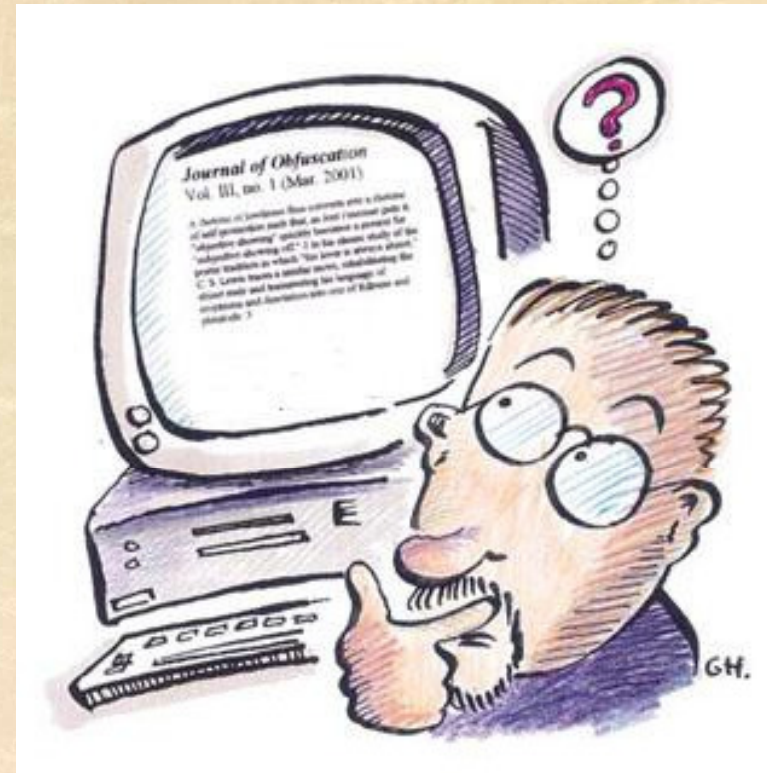
Julio de 2008

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**Why go to all of
this trouble?**

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Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Tomatoes; Draft Guidance

Contains Nonbinding Recommendations
July 2009

DRAFT GUIDANCE

This guidance document is being distributed for comment purposes only.

Although you can comment on any guidance at any time (see 21 CFR 10.115(g)(5)), to ensure that the agency considers your comment on this draft guidance before it begins work on the final version of the guidance, submit written or electronic comments on the draft guidance within 90 days of publication in the *Federal Register* of the notice announcing the availability of the draft guidance. Submit written comments to the Division of Dockets Management (HFA-305), Food and Drug Administration, 5630 Fishers Lane, rm. 1061, Rockville, MD 20852. Submit electronic comments to <http://www.regulations.gov>. All comments should be identified with the docket number listed in the notice of availability that publishes in the *Federal Register*.

For questions regarding this draft document contact the Center for Food Safety and Applied Nutrition (CFSAN) at 301-436-1700.

**U.S. Department of Health and Human Services
Food and Drug Administration
Center for Food Safety and Applied Nutrition
July 2009**

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*Contains Nonbinding Recommendations
Draft - Not for implementation*

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Guidance for Industry^[1]

Guide to Minimize Microbial Food Safety Hazards of Tomatoes

This draft guidance, when finalized, will represent the Food and Drug Administration's (FDA's) current thinking on this topic. It does not create or confer any rights for or on any person and does not operate to bind FDA or the public. You can use an alternative approach if the approach satisfies the requirements of the applicable statutes and regulations. If you want to discuss an alternative approach, contact the FDA staff responsible for implementing this guidance. If you cannot identify the appropriate FDA staff, call the telephone number listed on the title page of this guidance.

I. Introduction

This guidance is intended to assist domestic firms and foreign firms exporting tomatoes to the United States (U.S.) by recommending practices to minimize the microbial food safety hazards of their products throughout the entire tomato supply chain. It identifies some, but not all, of the preventive measures that these firms may take to minimize these food safety hazards. This guidance document is not intended to serve as an action plan for any specific operation but should be viewed as a start-ing point. We encourage each firm from the farm level through the retail or foodservice level to assess the recommendations in this guidance and tailor its food safety practices to its particular operations by developing its own food safety program based on an assessment of the potential hazards that may be associated with its operations.



Thank You

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