

## GAPS certification/ FSMA Produce Safety rule comparison

### Extension Food Safety Fact Sheet- August 2017

	Good Agricultural Practices (GAPS) certification	Food Safety Modernization Act (FSMA) Produce Safety rule
Year started?	1998	2015
Required by?	Some buyers	Federal governmental regulations
What does it cover?	Basic on-farm produce safety: water, soil amendments, animals, personnel, equipment, worker training, record keeping; expected to eventually be revised for consistency with FSMA requirements	Same foundational principles and content areas as GAPS, though specifics differ. In particular, at time of publication, the approach to water quality differed substantially and some requirements related to manure application were deferred to a future date.
Administered by?	USDA or 3 <sup>rd</sup> party	FDA- will likely work with state departments of ag and/or health
Can I get an exemption?	Only required if your buyer requires it	There are some exemptions, which can be revoked if linked to food borne disease outbreak
Training requirements?	“One formal food safety workshop” is required, although there is no specific workshop required	If covered, need to attend standardized FSMA Produce Safety Rule training

	<b>Good Agricultural Practices (GAPS) certification-continued</b>	<b>Food Safety Modernization Act (FSMA)- continued</b>
Documented on-farm food safety plan required?	Yes	No, though components of a food safety plan would aid meeting some requirements
Audit/inspection frequency?	Audited every year that you are certified	Farm may be inspected by governmental regulator; frequency currently unknown
What happens if you fail audit/inspection?	You can make corrections and get audited again	Unknown at this time

**References/ resources available:**

- KSU/MU Extension Produce Safety website: [www.ksre.k-state.edu/foodsafety/produce/index.html](http://www.ksre.k-state.edu/foodsafety/produce/index.html) (includes a fact sheet with key points on FSMA for produce growers)
- Kansas State University Extension Food Safety materials: [www.ksre.k-state.edu/foodsafety/](http://www.ksre.k-state.edu/foodsafety/)
- University of Missouri Extension Food Safety: <http://missourifamilies.org/foodsafety/newsletters/>
- FDA'S FSMA Website: [www.fda.gov/Food/FoodSafety/FSMA/default.htm](http://www.fda.gov/Food/FoodSafety/FSMA/default.htm)
- Cornell Produce Safety Alliance: <http://producesafetyalliance.cornell.edu/>

*Prepared by Londa Nwadike, PhD, Kansas State University/ University of Missouri Extension Consumer Food Safety Specialist*

*Reviewed by Don Stoeckel, PhD, Produce Safety Alliance Midwest Regional Extension Associate*

22201 W. Innovation Dr  
Olathe, KS 66061  
tel: 913-307-7391  
email: [lnwadike@ksu.edu](mailto:lnwadike@ksu.edu)

105 East 5<sup>th</sup> St  
Suite 200  
Kansas City, MO 64106  
tel: 816-482-5801  
email: [nwadikel@missouri.edu](mailto:nwadikel@missouri.edu)

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