

**Hawaii Department of Agriculture (HDOA)
Produce Safety Program Survey**

Why Complete this Survey? Your produce farm may be subject to the **FDA's Food Safety Modernization Act - Produce Safety Rule**. This new rule helps farmers reduce the risk of food contamination from pathogens like *E. coli*, *Listeria*, and *Salmonella* to protect their businesses and customers. The rule establishes science-based minimum standards for the safe growing, harvesting, packing, and holding of produce grown for human consumption. HDOA is participating in a cooperative agreement program with the Food & Drug Administration (FDA) to help Hawaii farmers prepare for and comply with the rule. Completing this survey will allow the HDOA Produce Safety Program team to help determine if this rule applies to your farm and to better assist you.

INSTRUCTIONS:

1. Complete the short survey.
2. Email to Lorrie Unruh at lorrieann.m.unruh.consultant@hawaii.gov
Or Mail this survey to: **HDOA Produce Safety Program, 1851 Auiki St., Honolulu, HI 96819**

For questions regarding this survey or the Produce Safety Rule, please contact the Hawaii Produce Safety Program Manager, **Dr. Joey Ooka** at **(808) 832-0685** or Joey.K.Ooka@hawaii.gov or HDOA.FSMA@hawaii.gov

Farm Name: _____ Contact Person & Role: _____

Physical Address: _____ City _____ State: _____ Zip code: _____

Mailing address: _____ City _____ State: _____ Zip code: _____

Phone: () _____ Email: _____

1. Do you grow, pack, harvest or hold produce? (Check all that apply)
 GROW PACK HARVEST HOLD (e.g. cooler, warehouse)
2. List crops produced for fresh market, ready-to-eat: _____

3. List crops that undergo commercial microbial kill step (or other processing) and the business/entity that does the service:

4. What is your average annual monetary value of produce gross sales (averaged over the previous 3 years)?
 Less than 25k /Yr \$25K-250K/Yr \$250K-\$500K/Yr More than \$500K/Yr
5. How many acres is your farm? (Approximate) _____
6. What is your produce harvesting season(s)? (e.g. certain months for specific crops or year round)

7. What percentage of your produce is sold locally? (Location, Percentage of sales) (ex. Farmers market: 40%, Mainland: 60%)

8. Which practices are utilized on your farm (check all that apply)?
 Greenhouse/ high tunnel Drip irrigation Irrigate from lakes/ponds/river
 Compost/manure Overhead irrigation Third party audits (circle: GAP, Primuslabs, other)
9. Has someone on your farm completed the 8-hr Produce Safety Alliance (PSA) Grower Training? Yes No Interested?
10. Have you requested and completed an OFRR (On-Farm Readiness Review) visit? Yes No Interested?

This publication was supported by the Food and Drug Administration (FDA) of the U.S. Department of Health and Human Services (HHS) as part of a financial assistance award U2FFD007652-01 totaling \$362,381 with 100 percent funded by FDA/HHS. The contents are those of the author(s) and do not necessarily represent the official views of, nor an endorsement, by FDA/HHS, or the U.S. Government.