

OMB No. 0910-0865
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Paperwork Reduction Act Statement

Public reporting burden for this collection of information is estimated to be 10 minutes, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Your participation/nonparticipation is completely voluntary, and your responses will not have an effect on your eligibility for receipt of any FDA services. An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number. The control number for this project is 0910-0865.

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**International On-Farm Readiness Review (OFRR)
Pre-/Post-Training Test**

No: _____

Please tell us about you:

1. How would you classify yourself: (Choose one)?
 - a. Farmer/Grower
 - b. University
 - c. Industry Specialists/Consultants
 - d. Government
 - e. Other, please specify: _____

Please provide the best answer for each of the questions specific to the Produce Safety Rule (PSR):

2. What is the overall objective of the Food Safety Modernization Act (FSMA)? (Choose best answer)
 - a. To prevent food safety issues.
 - b. To ensure the environmental sustainability of farms.
 - c. To promote equitable employment conditions between foreign suppliers.
 - d. To reduce federal control of local food production systems.
3. The main objective for the On-Farm Readiness Review (OFRR) is: (Choose best answer)
 - a. To provide a regulatory compliance review.
 - b. To provide a non-regulatory, pre-inspectional readiness review for the farm.
 - c. To train workers on hand washing methods.
 - d. To provide guidelines for marketing produce.
4. Produce, as defined by the Produce Safety Rule, does not include: (Choose best answer)
 - a. A fruit that is the edible reproductive body of a seed plant or tree nut.

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- b. A vegetable that is the edible part of an herbaceous plant or fleshy fruiting body of a fungus.
 - c. Food grains meaning the small, hard fruits or seeds of arable crops, or the crops bearing these fruits or seeds.
5. What produce is not subject to the requirements in the Produce Safety Rule? (Choose all that apply):
- a. Produce that is a raw agricultural commodity (RAC)
 - b. Produce that is listed on the exhaustive rarely consumed raw (RCR) list
 - c. Mixes of intact fruits and vegetables (such as fruit baskets)
6. Which of the following methods of soil amendment application reduces food safety risks? (Choose best answer)
- a. Apply manure broadcast overtop of crop in the ground
 - b. Apply manure during non-produce field rotations
 - c. Apply manure in a broadcast method to maximize covered area
 - d. Apply manure using side-dressing techniques
7. Agricultural teas are considered an untreated Biological Soil Amendment of Animal Origin (BSAAO) if (Choose best answer):
- a. The biological materials of animal origin used to make the tea have been processed to completion to adequately reduce microorganisms of public health significance,
 - b. The water used is not untreated surface water
 - c. The water used to make the tea has no detectable generic *Escherichia coli* (*E. coli*) per 100 ml
 - d. The biological materials of animal origin contain an agricultural tea supplemental nutrient source
8. What microbial quality indicator is specified to be used on agricultural water in the Produce Safety Rule? (Choose best answer)
- a. Pathogenic *E. coli*
 - b. Generic *E. coli*
 - c. *Salmonella enterica*
 - d. Norovirus
9. Which of the following statements regarding cleaning and sanitizing is true? (Choose best answer)
- a. Sanitizing may be done in place of cleaning when unavoidable
 - b. Cleaning and sanitizing are synonymous
 - c. All surfaces can be cleaned and sanitized
 - d. Surfaces that have not been cleaned cannot be sanitized
10. Which of the following records is required by the FSMA Produce Safety Rule? (Choose best answer)
- a. Worker training dates and topics covered.
 - b. Pest control monitoring.
 - c. Soil amendment application dates.
 - d. Preharvest assessments for animal intrusion.

Thank you for completing this pre/post test.

We appreciate your input as we make every effort to improve Extension and FDA's outreach programs.