



NEWS RELEASE

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New Food Safety Tool for Produce Wholesalers Now Available

Document Guides Development of Food Safety Plans Specifically for Wholesalers

WASHINGTON, D.C. (March 22, 2017) – Produce wholesalers and distributors now have a new tool to develop food safety plans that comply with FDA regulations under the Food Safety Modernization Act (FSMA).

“Wholesalers face many of the same food safety regulatory challenges that other members of the produce supply chain do under FSMA, but the unique nature of the wholesale produce business means the rules apply differently to these types of companies,” said Dr. Jennifer McEntire, Vice President of Food Safety & Technology, United Fresh Produce Association. “It’s critical that wholesalers and distributors understand their responsibilities under the new rules, and this new publication provides step by step guidance on assessing how the rules apply to your operations and developing the appropriate company food safety plan.”

Developed with the support of the National Association of Perishable Agricultural Receivers (NAPAR), which had previously published a food safety plan builder for wholesalers written by Dr. McEntire, the new publication includes a summary of each of the major FSMA rules and how they impact wholesalers, including a step-by-step review of the Preventive Controls for Human Food Rule, which requires the development of a food safety plan. The publication includes templates developed by the Food Safety Preventive Controls Alliance that companies can use to develop and implement their food safety plans.

“The Preventive Controls for Human Food Rule applies to facilities that are required to register with the FDA, which applies to most wholesalers and distributors,” said John Motley, President of NAPAR. “These companies need to develop a food safety plan to be considered in compliance with this rule, as well as to meet customers’ expectations and requirements.”

Wholesalers can download the new publication “*How to Build a Food Safety Plan*” on the [United Fresh website](#) for \$100 for United Fresh members and \$300 for non-members.

For more information on this publication and United Fresh's wholesaler-distributor resources, please contact Miriam Wolk, Vice President, Member Services, at 202-303-3410.

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About United Fresh Produce Association

Founded in 1904, the United Fresh Produce Association brings together companies across every segment of the fresh produce supply chain, including growers, shippers, fresh cut processors, wholesalers, distributors, retailers, foodservice operators, industry suppliers and allied associations. We empower industry leaders to shape sound government policy. We deliver the resources and expertise companies need to succeed in managing complex business and technical issues. We provide the training and development individuals need to advance their careers in produce. Through these endeavors, we unite our industry with a common purpose – to build long-term value for our members and grow produce consumption.

About NAPAR

NAPAR, the National Association of Perishable Agricultural Receivers, is based in Washington, DC. It is the only produce association focused exclusively on and representing the unique interests of produce wholesalers and receivers in the U.S. NAPAR members are some of the leading wholesale receivers in the country. Most are family owned, multi-generational businesses. The NAPAR Board meets twice a year and all members are invited to join.