



THE
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COLLEGE OF
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What is the difference between Covered Produce and Not Covered Produce?

Under the *Produce Safety Rule*, covered produce is defined as fruits and vegetables that are typically consumed raw. Produce not covered by the *Produce Safety Rule* has been identified by the United States Food and Drug Administration (FDA) as a commodity that is rarely consumed raw and instead undergoes a “kill step” (cooking) prior to consumption.

Examples of Covered Produce

Fruits and vegetables subject to the *Produce Safety Rule* that are grown in New England include (but are not limited to): apples, apricots, blackberries, blueberries, broccoli, cantaloupe, cauliflower, carrots, celery, cherries (sweet), cucumbers, garlic, gooseberries, grapes, green beans, herbs, kale, leeks, lettuce, mushrooms, nectarines, onions, parsnips, peaches, pears, peas, peppers (bell), plums, quince, radishes, raspberries, rhubarb, scallions, shallots, spinach, sprouts, strawberries, summer squash, tomatoes, turnips, and watermelons.

Please note: The list of covered fruits and vegetables is not exhaustive. Additional covered produce items grown throughout the United States can be found in the *Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption* (21 CFR § 112.1).

Examples of Produce Not Covered by the *Produce Safety Rule*

The following produce (grown throughout the United States) is not covered by the *Produce Safety Rule*: asparagus, beans (black, great Northern, kidney, lima, navy, and pinto), beets (garden - roots and tops), beets (sugar), cashews, cherries (sour), chickpeas, cocoa beans, coffee beans, collards, corn (sweet), cranberries, dates, dill (seeds and weed), eggplants, figs, ginger, hazelnuts, horseradish, lentils, okra, peanuts, pecans, peppermint, potatoes, pumpkins, squash (winter), sweet potatoes, and water chestnuts.

In addition, produce that would be covered by the *Produce Safety Rule* but is intended for commercial processing that adequately reduces pathogens is eligible for exemption provided that proper documentation from the commercial processor is maintained.

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