



Cornell University  
 Cooperative Extension  
 Eastern New York Commercial Horticulture

# 2-Day GAPs Farm Food Safety Trainings

**March 24 & 25, 2015** (pre-registration due by March 20, 2015)

**Holiday Inn, 412 Route 3, Plattsburgh, NY 12901**

For information on this location contact Anna Wallis at 518-561-7450 or aew232@cornell.edu

**\$50 registration includes educational materials, lunch, and refreshments. Add \$20 for additional attendee from the same farm. Space is limited so sign up early!**

Are you a farmer interested in produce safety? Are your markets asking for food safety plans or third party verification? Do you want to understand produce safety issues and Good Agricultural Practices as well as the FSMA proposed produce rule and third party audits? Join us for a multi-day workshop on food safety and leave with a food safety plan for YOUR farm! See the full program on the backside of this flyer!

**Goals of the workshop:**

- ◆ Understand how GAPs (Good Agricultural Practices) impact produce safety
- ◆ Learn what is needed to have a USDA GAP/GHP audit, and the two types (harmonized and basic)
- ◆ Begin writing a farm food safety plan that complies with a USDA GAP/GHP audit

**Growers participating in this training will receive:**

- ◆ A flash drive pre-loaded with templates to use in writing a farm food safety plan including templates of record keeping forms
- ◆ Farm Worker Training CD
- ◆ Food safety begins on the farm: A grower self-assessment for food safety risks
- ◆ Bag with lots of other resources

**Send Your Registration Form And Check Payable To:** ENYCHP , CCE Rensselaer County, Agriculture & Life Sciences Bldg., 61 State Street, Troy, NY 12180. **Attention of:** Marcie Vohnoutka. Make checks payable to "CCE ENYCHP".

**Registration Form Food Safety Training with GAPs**

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\$50 for the first person and \$20 for additional member from the same farm: = \$ \_\_\_\_\_

I do not have a laptop computer and will require one for the second day (Loaners are available)!

Name (s) \_\_\_\_\_

Business Name \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Phone(in case of cancellation) \_\_\_\_\_ Email \_\_\_\_\_

On-line registration and payments can be accepted by visiting our website:

<http://enych.cce.cornell.edu/>

**Space is limited, so mail your forms and payment in today!**

### **Day 1: Agenda: Introduction to Food Safety and GAP's**

8:00 am	Registration and Refreshments
8:30 am	Welcome and Introductions
8:45 am	Food Safety Begins on the Farm: A Review of Produce Safety Issues & Market Implications
9:30 am	Introduction to Buyer Requirements, 3 <sup>rd</sup> Party Audits, and Regulations
10:00 am	Break
10:15 am	GAPs: Recordkeeping and Worker Training
11:15 am	GAPs: Manure, Compost, and Wildlife Management
11:45 am	GAPs: Production Water Management
12:30 pm	Lunch
1:15 pm	GAPs: Postharvest Water Use & Packinghouse Sanitation
2:00 pm	GAPs: Traceability & Transportation
2:30 pm	Break
2:45 pm	USDA GAPs Audits: An Overview
3:05 pm	Regulatory Updates: FSMA & The Proposed Produce Rule
3:30 pm	Developing a Farm Food Safety Plan
3:45 pm	What to Expect in Day 2, What to Bring, Bag of Resources, and Evaluations
4:00 pm	Adjourn

### **Day 2 Agenda: Writing Your Own Farm Food Safety Plan**

8:30 am	Computer set up and check of software
9:00 am	Walk through of USB drive materials
9:30 am	Begin working on individual farm food safety plans
10:00 am	Continue working on your own farm food safety plan (Breaks as needed)
11:30 am	Discussion: How is it going? (Time as long as needed)
Noon	Lunch
12:45 pm	Continue working on your own farm food safety plan (Breaks as needed)
2:30 pm	Reach a stopping point on your plan
2:45 pm	Wrap up and Course Evaluation
3:00 pm	Adjourn

### **Bring the following items with you on day 2 of the workshop**

- Laptop computer unless you reserved one of ours in advance
- A list of crops you want to be certified in (if planning to participate in an audit)
- Farm maps with fields outlined
- If you have a packinghouse, bring a packinghouse floor plan that shows product flow from the time it enters the packinghouse until it leaves. Can be hand drawn and simple.
- A list of services you have contracted. This may include pest control, portable toilet rental/servicing, trucking/transportation, etc. and any recordkeeping documents they supply.
- Lots of questions!

### **Participants will be provided with:**

- A flash drive pre-loaded with templates to use in writing your own farm food safety plan including templates of recordkeeping forms
- Bag of Resources: Farm Worker Training CD, A Grower Self Assessment for Food Safety Risks, Posters, Magnets, Coloring Book, and Photonovellas

**Co-sponsored by:** The NWF Local Economies Project, Cornell Cooperative Extension Eastern NY Commercial Horticulture Program, The National GAPs Program, the Produce Safety Alliance, Cornell University, Northeast Organic Farming Association of New York and the New York State Department of Agriculture & Markets.



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