



# WASH STATION & FOOD SAFETY WORKSHOP

## **Where: FreeBird Farm**

**. 497 Mckinley Rd,  
Palatine Bridge, NY 13428**

## **When: Monday July 27th**

**. 10:00am - 2:00pm**

**. Lunch is included**

**Cost: Only \$10.00 if  
enrolled in program**

**\*\$15.00 if not enrolled**

Please join the **Eastern New York Commercial Vegetable Program** and **Robert Hadad** from the **Cornell Vegetable Program** to learn about the process of designing, building, and operating a small-scale, post-harvest handling system. This workshop focuses in proper washing and handling practices, as well as food safety. The wash system we will examine is designed to work best for new and small growers. The workshop will start with a discussion and hands-on demonstration about designing and setting up your wash line, tables, and packing shed. In addition, we will cover standard operating practices and a range of methods for washing produce. We will also discuss dunking, spraying, and aerating along with using organic sanitizers. The session will finish with an examination of clean-up procedures and post-harvest handling considerations.



**If you would like to build or upgrade your wash lines and post harvest handling techniques to produce a safer and longer lasting product, then this workshop is for you!**

**To enroll: please call Marcie Vohnoutka at (518-272-4210) or visit [www.enych.cce.cornell.edu](http://www.enych.cce.cornell.edu)**