

What to Expect at the PSA Grower Training Course

On Day 1 of the training, seven curriculum modules will be covered including:

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training;
- Soil Amendments
- Wildlife, Domestic Animals, and Land Use
- Agricultural Water
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan.

Parts of the proposed FSMA Produce Safety Rule requirements are outlined within the modules. There will be time for questions and discussion, so participants should come prepared to share their experiences and produce safety questions they have. Attending Day 1 satisfies the regulatory training requirement for the FSMA Produce Safety Rule. You **MUST** be present for ALL seven modules in order to be eligible to receive the certificate of course completion from the Association of Food and Drug Officials. Those arriving late or leaving early will not be eligible to receive the certificate.

On Day 2, participants will begin working on their own farm food safety plan using computers. ***You must have a laptop computer.*** A template plan and resources will be provided on a USB drive and the class will work together on sections at the beginning of the day. For the remainder of the day, participants work on their own plans with help and question answering as needed from the instructors, NY Ag & Markets personnel, and Extension specialists.

Benefits of Attending the Course

The course will provide a foundation of Good Agricultural Practices (GAPs), proposed FSMA Produce Safety Rule standards, as well as hands-on development of a farm food safety plan (Day 2). Individuals who participate in this course are expected to gain a basic understanding of:

- Microorganisms relevant to produce safety and where they may be found on the farm
- How to identify microbial risks, practices that reduce risks, and how to begin implementing produce safety practices on the farm
- Expectations proposed in the FSMA Produce Safety Rule and how to meet them
- Different types of third party audits, including the USDA GHP/GAP and Harmonized Audits
- Parts of a farm food safety plan and how to write one

Growers participating in this training will receive:

- A certificate of course completion (Day 1) from the Association of Food & Drug Officials (AFDO) which satisfies the FSMA Produce Safety Rule training requirement
- 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
- Produce Safety Alliance Course Manual with printed PPT slides
- Bag with lots of other resources

Produce Safety Alliance Grower Training Course &

Farm Food Safety Plan Writing Workshop

July 20-21, 2015

Agenda: Day 1 – July 20, 2015

8:30 AM	<i>Registration and Refreshments</i>
9:00 AM	Welcome and Introductions
9:15 AM	Module 1: Introduction to Produce Safety
10:00 AM	Module 2: Worker Health, Hygiene, and Training
11:00 AM	<i>Break</i>
11:15 AM	Module 3: Soil Amendments
12:00 PM	Module 4: Wildlife, Domestic Animals, and Land Use
12:45 PM	<i>Lunch</i>
1:30 PM	Module 5: Agricultural Water – Part I: Production Water
2:15 PM	Module 5: Agricultural Water – Part 2: Postharvest Water
3:00 PM	<i>Break</i>
3:15 PM	Module 6: Postharvest Handling and Sanitation
4:15 PM	Module 7: How to Develop a Farm Food Safety Plan
4:45 PM	<i>Questions and Evaluations</i>
5:00 PM	Adjourn

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

- **Laptop computer**
- Farm maps with fields outlined
- Records you may be keeping for other purposes (e.g., organic certification)
- 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!

Agenda: Day 2 – July 21, 2015

8:30 AM	Introduction to Audits: USDA GHP/GAP and Harmonized GAPs
9:30 AM	Computer set up and check of software
10:00 AM	Walk through of USB drive materials
10:15 AM	Begin working on individual farm food safety plans
11:00 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)
12:00 PM	<i>Lunch</i>
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