Produce Safety Alliance Grower Training Course & Farm Food Safety Plan Writing Workshop

July 20-21, 2015 St. Augustine's Parish 3035 Main St, Peru, NY 12972

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 and federal FSMA certificate for YOUR farm! See the full program on the backside of this flyer!

Sponsors: the Produce Safety Alliance, Cornell Cooperative Extension Eastern NY Commercial Horticulture Program, The National GAPs Program, Cornell University, the New World Foundation and the New York State Department of Agriculture & Markets.

Cost: \$110 per person

Costs include: PSA manual (\$50), AFDO certificate (\$35), coffee & lunch both days.

The first 25 farms registered will receive a bag of additional resources including a flash drive with preloaded templates, Farm Worker Training CD, and more (\$60 value). Additional bags will be available for purchase.

Who Should Attend: Fruit and vegetables growers and others interested in learning about produce safety, Good Agricultural Practices (GAPs), co-management, and the proposed FDA's Food Safety Modernization Act (FSMA) Produce Safety Rule.

****Although the regulation is not yet final (Due October 2015), attending this training course will result in receiving the certificate which satisfies the training requirement for the FSMA Produce Safety Rule which states "At least one supervisor from the farm must complete food safety training at least equivalent to the standardized curriculum recognized by the FDA." To receive the federal certificate, you MUST be present for the entire day on Day 1. No exceptions.

*Since the regulation will not be final until October 2015, there may be changes to the proposed regulatory language included within this curriculum. It is anticipated these changes will be minor; however, there will be a required webinar/conference to update the participants who attend this course as soon as the final regulatory information becomes available.

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

For questions please contact Anna Wallis 443 421 -7970 or aew232@cornell.edu

- 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1					
Registration fee:	\$110 per person	х	people	=	\$
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/

Building Strong and Vibrant New York Communities

Cornell Cooperative Extension provides equal program and employment

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	Registration and Refreshments
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	Break
11:15 AM	Module 3: Soil Amendments
12:00 PM	Module 4: Wildlife, Domestic Animals, and Land Use
12:45 PM	Lunch
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	Break
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	Questions and Evaluations
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	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