

Farm Food Safety Meeting

Monday, December 5, 2022

9:00 am - 4:00 pm

CCE Wayne County, 1581 Rt 88N, Newark, NY 14513

\$15 per person, includes lunch

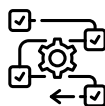
Pre-registration required

Photo: Tom UVM Extension Ag Engineering



Agricultural Water Quality Assessment

Ag water includes surface water sources including ponds, creeks, streams, canals, lakes, water storage tanks, and wells. Contaminated agricultural water from these sources, used for irrigation, that comes into contact with produce in the field can lead to human food-borne illness. This session will go over the basics of identifying, assessing, preventing, or dealing with potential problems. If your farm falls under Food Modernization Act regulations, the ag water assessments are expected to become a requirement (by farm size) in 2023-24. Regardless of the regulations, any produce farm using surface water/wells can benefit from learning what factors influence ag water quality.



Tips for Improving Flow and Efficiency in Wash/Pack Facilities

Learn how to create an efficient process, from harvest through wash/pack activities. Share your experiences and questions, regardless of the size of your farm operation.



Cleaning and Sanitation Updates

Industry information on sanitizers and choosing the right one for your farm operation.



Yes! Harvest Bins and Fruit Picking Bags CAN be Cleaned and Sanitized -- Faith Critzer, University of Georgia, and Laura Straw, Virginia Tech

Discussion on how to clean and sanitize hard to clean things on your farm.



Traceability Procedures

If you are following GAPs/HGAPs food safety programs, you are already familiar with traceability of produce. FDA will be releasing a new regulation that will require farms to be part of a universal traceability program to expedite finding sources of outbreak problems. Note: The regulations will pertain to certain crops for farms where their buyers are required to be covered by the traceability regulation.

New York State has created a traceability program that can help growers and buyers be on the same page for produce being grown and sold in New York. Steve Schirmer, Produce Safety Field Administrator for NYS Department of Agriculture and Markets, will lead this discussion.



What are the Most Common Food Safety Issues Seen on Produce Farms? -- Kristina Sweet, Ag Development Chief, Vermont Agency of Agriculture

What barriers or issues have some farms faced when attempting to implement food safety practices? The information presented here is equally as important for operations that don't fall under the FSMA regulations as the farms that must meet the regulations.

Cost and Registration

\$15 per person; lunch is included. Pre-registration is required by November 30, 2022. Email Kimberly Cummings at kjc259@cornell.edu or call 315-331-8415 to pre-register.

More Information

Contact Robert Hadad, Vegetable Specialist, CCE Cornell Vegetable Program, at 585-739-4065 for more information.