

SAFE PRODUCE FOR ALL

Produced by the



BUREAU OF AGRICULTURE, FOOD AND RURAL RESOURCES
QUALITY ASSURANCE & REGULATIONS
DEPARTMENT OF AGRICULTURE, CONSERVATION & FORESTRY

Through a 5-year Cooperative Agreement Program with the U.S. Food & Drug Administration.

Artwork by

Leah Parsons Cook

Words by

Lindsay Werner

A note to educators: Anthropomorphism is used to distinguish between pathogenic (bad) and non-pathogenic (good) microorganisms. The intent of the artwork is to visibly show cross-contamination and contamination sources, not to falsely give human characteristics to microorganisms.

Farmers put a lot of thought, effort, and investment into food safety. Curious about the FDA regulations larger farms are subject to? See Food Safety Modernization Act:

<https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/food-safety-modernization-act-fsma>

Online information sources for consumer food safety:

- Centers for Disease Control: <https://www.cdc.gov/food-safety/index.html>
- World Health Organization: <https://www.who.int/news-room/fact-sheets/detail/food-safety>
- U.S. Food & Drug Administration: <https://fda.gov/food/resources-you-food/consumers>

Online food safety information sources for produce farmers:

- Cornell CALS National Good Agricultural Practices Program: <https://cals.cornell.edu/national-good-agricultural-practices-program>
- Cornell CALS Produce Safety Alliance: <https://cals.cornell.edu/produce-safety-alliance>
- Food Safety Resource Clearinghouse: <https://foodsafetyclearinghouse.org/home>
- National Agricultural Library: <https://nal.usda.gov>

Funding Statement

This publication was supported by the Food and Drug Administration (FDA) of the U.S. Department of Health and Human Services (HHS) as part of a financial assistance award totaling \$1,390,611 with 100 percent funded by FDA/HHS. The contents are those of the author(s) and do not necessarily represent the official views of, nor an endorsement, by FDA/HHS, or the U.S. Government.