

This event is brought to you by:
Maine Department of Agriculture, Conservation & Forestry

Food Safety Guide



Assisting farms with

FDA FOOD SAFETY
MODERNIZATION ACT

Produce Safety
ALLIANCE

**For More Information and to Access the
Registration Form, visit:**

MDACF is an affirmative-action, equal-opportunity employer, committed to achieving excellence through a diverse workforce and inclusive culture that encourages all people to reach their full potential. Michigan State University Extension programs and materials are open to all without regard to race, color, national origin, gender, gender identity, religion, age, height, weight, disability, political beliefs, sexual orientation, marital status, family status or veteran status. Persons with disabilities have the right to request and receive reasonable accommodations.

Accommodations for persons with disabilities may be requested by contacting Amanda Churchill at 207-764-4153 ext. 3 by **November 9, 2017** to make arrangements. Requests received after this date will be fulfilled when possible.

For more information on the Food Safety Modernization Act Produce Safety Rule, please visit:

<https://www.ecfr.gov/cgi-bin/text-idx>

[SID=c3953796f17acdeae49eca2f0e9ca72&mc=true&node=pt21.2.112&rgn=div5](https://www.ecfr.gov/cgi-bin/text-idx?SID=c3953796f17acdeae49eca2f0e9ca72&mc=true&node=pt21.2.112&rgn=div5)

Produce Safety Alliance

Grower Training

9 a.m. to 6 p.m.

November 16, 2017

Hampton Inn by Hilton

768 Main Street

Presque Isle, Maine

04769





2017 Produce Safety Alliance Grower Training

Thursday, November 16, 2017

9-6 at The Hampton Inn by Hilton located at:

768 Main Street Presque Isle, Maine 04769

This course is for fruit and vegetable growers and others interested in learning about produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety.

The PSA Grower Training Course is one way to satisfy the FSMA Produce Safety Rule requirement outlined in § 112.22(c) that requires “At least one supervisor or responsible party for your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.”

The course will provide a foundation of Good Agricultural Practices (GAPs) and co-management information, FSMA Produce Safety Rule requirements, and details on how to develop a farm food safety plan. 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
- How to identify microbial risks, practices that reduce risks
- How to begin implementing produce safety practices on the farm
- Parts of a farm food safety plan and how to begin writing one
- Requirements in the FSMA Produce Safety Rule and how to meet them.

After attending the entire course, participants will be eligible to receive a certificate from the Association of Food and Drug Officials (AFDO) that verifies they have completed the training course. To receive an AFDO certificate, a participant must be present for the entire training and submit the appropriate paperwork to their trainer at the end of the course.

Cost: \$10 for just snacks or \$25 for lunch and snacks

What to Expect at the PSA Grower Training Course

The trainers will spend approximately eight hours of instruction time covering content contained in these seven modules:

- *Introduction to Produce Safety Worker Health, Hygiene, and Training Soil Amendments
- *Wildlife, Domesticated Animals, and Land Use
- *Agricultural Water :
 - Part I: Production Water;
 - Part II: Postharvest Water
- *Postharvest Handling and Sanitation
- *How to Develop a Farm Food Safety Plan

In addition to learning about produce safety best practices, key parts of the FSMA Produce Safety Rule requirements are outlined within each module.

There will be time for questions and discussion, so participants should come prepared to share their experiences and produce safety questions.



Produce Safety
ALLIANCE