

PSA GROWER TRAINING + OPTIONAL GAPS FOOD SAFETY PLAN WRITING WORKSHOP

Hammond: May 30-31, 2017

Alexandria: June 6-7, 2017

- 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 should attend this food safety training. Individuals who participate in this course are expected to gain a basic understanding.
 - 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
 - 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

- In addition, the PSA Grower Training Course is one way to satisfy the FSMA Produce Safety Rule requirement outlined in section 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.*

- **Cost to Attend: \$20.** Fee includes the PSA Growers Training Manual, the PSA/AFDO Certificate of Course Completion, USB drive with educational materials, and light refreshments and lunch on both days. Funding for this training is supported by the by the Food and Drug Administration through PAR-16-137 and the USDA-LDAF Specialty Crop Block Grant Program.

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Agenda

■ Day 1: PSA Grower Training Course:

The trainers will spend approximately seven 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.

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.

■ Day 2: Optional GAPs Food Safety Plan Writing

Fresh produce growers, packers, and processors and extension agents are encouraged to take this opportunity to learn more about GAPs and GHPs. Although this is not a requirement of FSMA, it is for those being asked by their buyers to have a food safety plan and undergo a 3rd-party audit. Financial assistance in the form of a cost reimbursement program will be established and will support 75% (up to \$1000) of the auditing fees associated with GAPs certification for a minimum of 25 producers. Producers attending this workshop will be eligible for the cost reimbursement program on a first come first served basis.

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Details

■ How Can I Register For the Workshop?

Seating is limited and registration is required, as lunch will be provided. Please follow the link below to register --

- **Hammond:** <https://store.lsuagcenter.com/p-260-produce-safety-alliance-growers-training-hammond-2017.aspx>
- **Alexandria:** <https://store.lsuagcenter.com/p-260-produce-safety-alliance-growers-training-hammond-2017.aspx>

■ Questions? Contact --

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or

Ms. Celika Murphy cmurphy@agcenter.lsu.edu, 225-578-4475

- Directions to the event and other logistical information will be sent approximately one week before the training.

Sponsors

