



# MN FSMA Produce Safety Rule Grower TRAINING COURSES

DATE	LOCATION
December 3, 2019	Crookston, MN
December 18, 2019	Waseca, MN
January 15, 2020	Saint Cloud, MN (Day before Northern Growers Conference)
January 22, 2020	Wadena, MN*
January 30, 2020	Rogers, MN
February 11, 2020	Grand Rapids, MN
February 26, 2020	Farmington, MN
March 10, 2020	Willmar, MN
March 19, 2020	Isanti, MN
April 9, 2020	Winona, MN
April 14, 2020	Lamberton, MN

**REGISTRATION OPEN NOW**  
[www.psp.tix.com](http://www.psp.tix.com)

\* This location will not use technology, in order to accommodate Plain growers, but is open to all.

## WHO SHOULD ATTEND?

This one-day training course is for produce growers. If your farm is not excluded or exempt from the Food Safety Modernization Act (FSMA) Produce Safety Rule, at least one supervisor or responsible party from your farm must complete a training that uses FDA-recognized curriculum or equivalent. This course meets those requirements.



Contact the Minnesota Department of Agriculture (MDA) Produce Safety Program to learn if your farm is covered by the rule. Farms covered by the rule only need to have a responsible party complete training once to meet the rule's requirements.

All produce growers interested in learning about produce safety, Good Agricultural Practices (GAPs) and the FSMA Produce Safety Rule are welcome to attend. Strong food safety practices can help protect your business, help meet market requirements such as a GAP audit, and keep our local foods safe and healthy for all.

## WHAT TO EXPECT

The training will consist of practical guidance for implementing Good Agricultural Practices as well as the requirements of the FSMA Produce Safety Rule. Key topics:

- Requirements of the FSMA Produce Safety Rule and how to meet them
- Potential sources of contamination on the farm and microorganisms of concern
- Water management and testing; worker hygiene; application and use of biological soil amendments
- Practices that reduce risks, and practical methods to implement these practices on the farm
- Your questions on the rule and how it is being implemented in Minnesota

Your trainers for these courses are MDA staff, UMN Extension staff, and experienced fruit and vegetable growers.

## REGISTRATION

**Register:** [www.psp.tix.com](http://www.psp.tix.com)

**Cost:** \$35 (Note this is a subsidized cost and will likely rise in following years)

**Registration Deadlines:** 1 week before each class date, or until full. Preregistration required.

**Registration Includes:** Training materials, lunch, refreshments, and a certificate of course attendance.

**Certificate:** Participation for the entire training is required to receive the certificate.

**Schedule:** Check-in 8:30 a.m. Training 9:00 a.m. - 5:00 p.m.

## QUESTIONS?

Contact the Minnesota Department of Agriculture Produce Safety Program at 651-539-3648 or email [producesafety.mda@state.mn.us](mailto:producesafety.mda@state.mn.us)

## FOR MORE INFORMATION

MDA Produce Safety Program: [www.mda.state.mn.us/producesafety](http://www.mda.state.mn.us/producesafety)

UMN Extension GAPs Education Program: [www.extension.umn.edu/safety/growing-safe-food](http://www.extension.umn.edu/safety/growing-safe-food)

## EVENTS SPONSORED AND PLANNED BY

- Minnesota Department of Agriculture
- University of Minnesota Extension
- Minnesota Farmers Union
- Minnesota Fruit and Vegetable Growers Association
- Minnesota Farmers' Market Association
- Minnesota Institute for Sustainable Agriculture

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*"This training really was so useful for my farm. Knowing these basic principles helps me not only sleep better at night, but to create systems that save time and reduce any potential risks."*

*- Lori Cox, Roots Return Heritage Farm*

