**10. Food Safety**

I have reviewed this entire section, including checking all web links, and have no major changes to this section. Below find minor changes. I have not included all text of this section because I believe it will be less work for the layout if only the changes are provided.

**1.** **Page 65 Fix link at top of page**

<http://www.fda.gov/food/guidancecomplianceregulatoryinformation/guidancedocuments/>

**2. Page 67 Hazard Analysis and Critical Control Points**

~~Often~~ Sometimes a wholesale buyer will ask for a HACCP program for a packinghouse. The intent here is to identify all of the hazards within the packinghouse (just as one would work to identify all of the risks posed in the field and during harvest for a GAP/ GHP program), document them, establish procedures to measure them and to take corrective action to prevent those hazards from contaminating the finished produce. Much of the structure of the GAPs/GHPs program is borrowed from the principles of HACCP.

The FDA’s HACCP manual is available by doing a search for “HACCP manual” on the FDA website http://www.fda.gov/Food/FoodSafety/

REMOVE: ~~The FDA’s HACCP manual is available online at:~~ [**~~www.cfsan.fda.gov/~dms/hret2toc.html~~**](http://www.cfsan.fda.gov/~dms/hret2toc.html)

**3. Page 75**

The links are bad. I was not able to find the documents that are being referred to. I question whether a link needs to be given at all. Remove the below text.

~~For further information and examples of this phenomenon please refer to FDA websites~~ **~~http://www.fda.gov/Food/FoodSafety/~~**

**~~HazardAnalysisCriticalControlPointsHACCP/~~**

**~~JuiceHACCP/ucm082063.htm~~** ~~and~~

**~~http://www.fda.gov/Food/Guidance ComplianceRegulatoryInformation/ GuidanceDocuments/ProduceandPlan Products/ucm064574.htm~~**~~.~~

**4. Page 79 needs to be updated under Tools To Help You Develop an On-farm Food Safety Plan**

**Replacement text**

FamilyFarmed.org’s, “On-farm Food Safety Project” is a comprehensive national program that offers fruit and vegetable farmers, food safety professionals and agricultural extension specialists technical assistance to utilize and teach best practices in food safety. The bulk of these resources are available at <http://onfarmfoodsafety.org/>

Of particular value to farmers, familyfarmed.org provides a free online tool that helps farmers create a food safety plan specific to their operation. The tool is designed for use by small to mid-scale fruit and vegetable growers and provides a full set of record keeping tools to document their food safety program and to provide training to their employees. Users work through a decisions tree, answering questions about their operation. Based on the answers, forms and recommendations for policies are generated in the format of a comprehensive food safety plan.

The goals of this process are to help farmers get GAP certified in food safety. The On-Farm Food Safety Project’s Technical Advisory Committee developed the tool in order to meet the Harmonized GAP standards developed by United Fresh. Thus farmers developing a food safety plan with the tool have the capacity to meet most food safety standards used in the US.

**Getting GAP Certified: The Food Safety Certification Process**

1. Farmer develops customized food safety plan addressing eleven areas of risk.
2. Food safety auditor is retained by the farm and given a copy of the food safety plan.
3. Auditor reviews and scores plan.
4. Auditor visits farm to verify that farm is performing tasks outlined in the plan.
5. If farm passes, it achieves food safety certification.

Another tool that helps farmers create a food safety plan is, “FSP4U – A Food Safety Plan for You” by Michele Schermann, RN MS, UMN Agricultural Health and Safety Research Fellow. It is packed full of useful record keeping templates, and will help fruit and vegetable producers set up food safety systems to pass Good Agricultural Practice (GAP) audits. It is available for download at http://safety.cfans.umn.edu/

**Remove this present text.**

FamilyFarmed.org’s On-farm Food Safety Project is creating a tool to assist farmers in creating a personalized on-farm food safety plan based on GAP/GHP and HACCP principles. This tool will be available on the website **www.farmfoodsafetyplan.org** as well as offline.

The tool will be based on a decision tree that asks farmers various questions about their operation. Based on your answers, forms and recommendations for policies will be generated that will provide the basis for meeting the documentation requirements for a comprehensive food safety plan and will help in meeting third party food safety certification should that be of interest.

To illustrate how the tool will work, consider the risks associated with hand harvesting of produce. There are physical and biological hazards associated with foreign material from equipment and from employee health and hygiene practices. The online tool will first ask the user if they hand harvest. If the answer is no, then the tool will move onto the next area (such as machine harvesting). If the answer is yes, further applicable questions will be asked such as do you have a procedure and schedules for equipment sanitation or a training program in place on worker health and hygiene?

Depending on the answers to these questions, the tool will, for example, direct you to comprehensive training materials to assist with training your employees in good health and hygiene practices such as correct handwashing techniques and frequencies, best practice for the use of gloves and what to do in the event of worker illness or injury to ensure both food safety and worker health. Next, it will recommend that you have a written policy in areas such as: what to do in the event of worker illness or injury or in the event of field/produce contamination with blood or bodily fluid; employee practices related to smoking, eating and drinking in the field; and use of hair nets/coverings, clothing and jewelry etc. Use these recommendations and best practices to generate policies appropriate to your operation. Finally, the tool will generate illness/injury report forms and a form that documents that worker health and hygiene training has been undertaken as a corrective action.

The goal is to help farmers reduce the time and learning curve required to generate a personalized food safety plan.

**5. Page 80**

**Change Link**

To find a list of GAP auditors go tohttp://www.ams.usda.gov/AMSv1.0/gapghp

**6. Page 81**

**All links have been checked and repaired**

Remove this link because it requires a password.

~~“Model Code for Produce Safety” compiled by the Association of Food and Drug Officials (AFDO). Currently in press - due for release in early 2010.~~

**Here is replacement text with new links and website updates**

An example of the GAP/GHP Audit Checklist used by USDA inspectors when visiting a farm can be downloaded as a pdf by doing a google search on “USDA Good Agricultural Practices *Good* *Handling* *Practices*. Audit *Verification* Checklist. “

Using the tools, principles and resources outlined in this manual, you will be able to develop a comprehensive food safety plan that will not only address the requirements of third party auditors and many wholesale purchasers but will ensure your farm operates using the highest standard of agricultural practices to help minimize food safety risks.

**Resources**

“Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables” is available online free in the “Produce and Plant Products” section <http://www.fda.gov/food/guidancecomplianceregulatoryinformation/guidancedocuments/>

“Food Safety Begins on the Farm: A Grower’s Guide,” and “Food Safety Begins on the Farm: A Grower’s Self Assessment of Food Safety Risks, ”and other useful free materials are available at **http://www.gaps.cornell.edu/educationalmaterials.html**

Postharvest Technology Research and Information Center: **postharvest**.**ucdavis.edu**/

“Key Points of Control and Management of Microbial Food Safety: Information for Growers, Packers, and Handlers of Fresh- Consumed Horticultural Products” available free at: **http://ucfoodsafety.ucdavis.edu/UC\_Publications/UC\_Good\_Agricultural\_Practices\_GAP/**

“FSP4U A Food Safety Plan For You”, food safety plan template is available at **http://safety.cfans.umn.edu/**

FamilyFarmed.org’s On-farm Food Safety Project including an online tool to create a food safety plan. **http://onfarmfoodsafety.org/**

For a comprehensive set of resources on food safety, go to [**http://www.gaps.cornell.edu**](http://www.gaps.cornell.edu) **and search for “food safety**

This was Section 7 Food Safety.

Keep authors and endnotes as they presently exist.