

Food Safety On The Farm: GAPs, FSMA, Food Safety Plan, Oh My!

When: Thursday, June 7th

Time: 10:00*am – 3:30pm (General public) **If you are a part of the Farmers Market Aggregation Project please arrive at 8:45 and training will begin at 9:00 am*

Where: Community Resource Bank, 1605 Heritage Drive, Northfield, MN 55057 and Open Hands Farm

Training begins in the classroom at Community Resource Bank, and then we will move to nearby Open Hands Farm for an on-farm tour and hands-on field day relating to food safety on the farm.

Learn how Good Agricultural Practices can improve the quality and safety of your fresh produce and help you access new markets. This training is specifically tailored to small to mid-size fruit and vegetable farms, but any farmer or gardener is welcome to attend. Topics:

- Understanding best practices to improve the safety associated with the growing, harvest, washing and storage of fresh fruits and vegetables
- What is a GAP audit? What is FSMA? How do they apply to me?
- Animals on the farm, safe compost/manure use, wash water systems, low-cost portable handwashing stands, water testing, and more
- Practice writing food safety SOPs that are helpful for your farm, your food safety plan, and are required for a GAPs audit if you choose to get one.



Register at: http://www.renewingthecountryside.org/gaps_training_june_2018

Space is limited. Pre-registration required. Register by June 4.

Trainers: UMN Extension Educators Annalisa Hultberg, MS and Anne Sawyer, PhD

Cost: Free! Bring your own lunch. All attendees entered to win handwashing stand materials for their farm. All attendees issued certificate of attendance.

