

Quick Guide to FOOD SAFETY RESOURCES



This guide is designed as an annotated bibliography to help you discover the resources you need to develop successful food safety plans and practices, including good agricultural practices (GAPs), risk management planning, and the Food Safety Modernization Act (FSMA).



Food Safety and Good Agricultural Practices (GAPs)



2010 Rhode Island GAP Program Guidelines

Rhode Island Cooperative Extension, February 2010

This resource provides straightforward GAP guidelines for all stages of vegetable production, including manure and water management, in the fields, and post-harvest handling and transportation.

Available at www.uri.edu/ce/ceec/pdfs/GAP_guidelines.pdf



Checklist BMPs for Vegetable Production

Wesley Kline, David Nyachuba, and A. Richard Bonanno, UMass Extension

This resource provides a checklist of Best Management Practices for all stages of vegetable production, including Field and Greenhouse Management, Manure Application, Irrigation Water, Worker Health and Hygiene, Harvest, "Pick Your Own" Operations, Packing House Facilities, Storage and Transportation, and Record Keeping.

Available at www.extension.umass.edu/vegetable/sites/vegetable/files/BMPChecklists_0.pdf



Farm Food Safety: Keep Fresh Produce Safe Using Good Agricultural Practices

Luke LaBorde, Penn State University Cooperative Extension

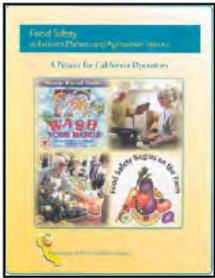
This is a helpful 3-fold GAP awareness brochure from the Penn State GAP program.

Available at www.extension.psu.edu/food-safety/farm/resources/penn-state-farm-food-safety-blog-1/keep-fresh-produce-safe-use-good-agricultural-practices



Food Safety at Farmers Markets and Agritourism Venues: A Primer for California Operators

Desmond Jolly and Chris Lewis, UC Small Farm Center, 2005

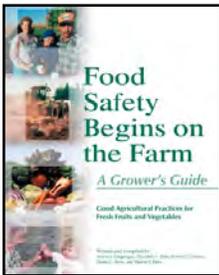


This publication provides a basic guide to understanding food safety issues relevant to California certified farmers markets and agritourism operations. It is designed for farmers, ranchers, and certified farmers market managers but can also be useful as a resource for educating employees about food safety concerns and regulations and as a reference for other agricultural professionals.

Available at www.sfp.ucdavis.edu/farmers_market/safety/

Food Safety Begins on the Farm: A Grower's Guide

Anusuya Rangarajan, Elizabeth A. Bihn, Robert B. Gravani, Donna L. Scott, and Marvin P. Pritts, Cornell University



This guide provides background on foodborne illness, discusses potential sources of contamination on a farm, and describes practical solutions for how to minimize on-farm risks during each stage of production. It is a must-have for any farmer interested in addressing food safety issues.

Available at www.gaps.cornell.edu/FSBFE.html

Food Safety for Farmers Market Vendors Series: General Food Safety Practices, Providing Samples, Selling Fresh Produce

Londa Nwadike, UVM Extension Fact Sheet, September 2011



This fact sheet offers guidance on keeping fresh produce and food samples safe while selling at farmers markets.

Available at www.uvm.edu/extension/food/pdfs/farmersmarket_foodsafety_general_sept2011.pdf

Good Agricultural Practices GAP Certification: Is it Worth it?

Roderick M. Rejesus, NC State University Cooperative Extension, AG 709



Third-party GAP certification is voluntary—it is not yet mandated by law. Growers must measure the economic cost against the benefits before deciding whether to pursue certification. This article, developed by N.C. State, outlines many of the benefits and costs growers should consider.

Available at www4.ncsu.edu/~rmrejesu/Food_Safety_Risk/ag-709_final_printed.pdf



Good Agricultural Practices: A Self Audit for Growers and Handlers

Trevor Suslow, University of California

This self-audit allows you to verify how successfully you have adopted Good Agricultural Practices before undergoing the expense of paying for a third-party auditor to visit your farm.

Available at www.kyagr.com/marketing/documents/selfaudit.pdf



Good Agricultural Practices and Good Handling Practices Audit Verification Program User's Guide

U.S. Department of Agriculture, Agricultural Marketing Service, Fruit and Vegetable Programs, Fresh Products Branch, April 2011

The User's Guide is intended to provide guidance to the fresh fruit and vegetable industry on the requirements of the USDA Good Agricultural Practices and Good Handling Practices Audit Verification Program (GAP&GHP) and preparing for a successful audit. This Guide does not address every specific question on the USDA GAP&GHP audit checklist, but covers all the major topic areas of the audit.

This Guide costs \$25 plus shipping, and it can be ordered by filling out the form at www.ams.usda.gov/AMSv1.0/getfile?dDocName=stelprdc5097151. Once purchased, the publication can be duplicated without authorization from USDA.



Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables

U.S. Department of Health and Human Services, Food and Drug Administration, Center for Food Safety and Applied Nutrition, October 1998

This guidance document from the FDA offers nonbinding recommendations to the fresh fruit and vegetable industry for ways to reduce food safety hazards. This document served as the foundation for the requirements of the USDA Good Agricultural Practices audit certification program.

Available at www.fda.gov/downloads/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlantProducts/UCM169112.pdf



Improving the Safety and Quality of Fresh Fruits and Vegetables: A Training Manual for Trainers. Section II: Good Agricultural Practices

University of Maryland, Joint Institute for Food Safety and Applied Nutrition, 2010

This training manual provides information on Good Agricultural Practices for individuals who intend to teach others about the program, including technical assistance providers and farm managers who are responsible for field crews. The manual informs readers about the USDA GAP auditing program, and it describes potential on-farm hazards and best management practices. It is divided into five modules: Site Selection and Soil, Agricultural Water, Fertilizers: Inorganic and Organic, Animal Exclusion and Pest Control, and Worker Health and Hygiene.

Available at www.jifsan.umd.edu/docs/gaps/en/Section%20II.pdf



Key Points of Control and Management of Microbial Food Safety: Information for Growers, Packers, and Handlers of Fresh-Consumed Horticultural Products

Trevor V. Suslow, University of California Vegetable Research and Information Center, Publication 8102

This publication provides a brief outline of the fundamental components of microbial food safety that should be part of any comprehensive management plan for growers, specialty crop producers, harvest service operators, distribution and wholesale handlers, direct marketers, and fresh cut processors. The diversity of environments, crop management practices, and handling practices makes the notion of a single, universally applicable approach to food safety planning unrealistic. Instead, this quick reference guide focuses on the key guiding principles: prevention of contamination, reduction of survival, and prevention of cross-contamination for each step, up to consumer handling.

Available at www.ucanr.org/freepubs/docs/8102.pdf

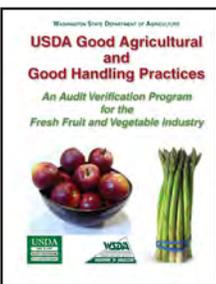


Postharvest Chlorination: Basic Properties and Key Points for Effective Disinfection

Trevor Suslow, University of California Division of Agriculture and Natural Resources, Publication 8003

This publication explains a number of methods of chlorinating and disinfecting water, which can then be used in postharvest handling of produce.

Available at www.anrcatalog.ucdavis.edu/pdf/8003.pdf



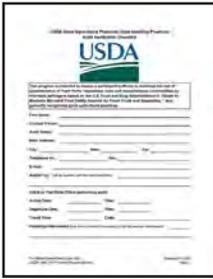
USDA Good Agricultural and Good Handling Practices: An Audit Verification Program for the Fresh Fruit and Vegetable Industry

Washington State Department of Agriculture, AGR PUB 840-181 (R/7/10)

This publication offers an overview of the USDA GAP audit program, with an introduction to the auditing process and clear, concise explanations of each scope of the audit.

Available at www.agr.wa.gov/FP/Pubs/docs/181-GoodAgriculturalAndGoodHandlingPractices-Web.pdf





USDA Good Agricultural Practices Good Handling Practices Audit Verification Checklist

USDA, AMS, FVP, Fresh Products Branch, June 2011

This document is the actual checklist that GAP auditors use to determine whether an agricultural operation can become GAP certified. It breaks the audit down into several scopes and assigns point values to each question on the checklist.

Available at www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5091326



Water Disinfection: A Practical Approach to Calculating Dose Values for Preharvest and Postharvest Applications

Trevor V. Suslow, University of California Division of Agriculture and Natural Resources, Publication 7256

This publication helps growers calculate the appropriate dose values of chlorine and bleach that should be applied to preharvest and postharvest water to kill contaminants that could cause food safety concerns.

Available at www.anrcatalog.ucdavis.edu/pdf/7256.pdf

Food Safety Plans and Risk Management



Good Agricultural Practices Food Safety Plan

Penn State University Department of Food Science, Version 3.25.2010

This template allows you to fill out the forms, complete the checklists, and write down your policies to prepare for a GAP audit. It is possible to type in your information or print it out and write by hand.

Available at www.extension.psu.edu/food-safety/farm/how-do-i-write-a-food-safety-plan/GAP-Plan-Template-2010-Fill-in.pdf/at_download/file



Insurance Coverage Options for Fresh Produce Growers

Roderick M. Rejesus and Annette Dunlap, NC State University Cooperative Extension, AG 710

Fresh produce growers today face several risks associated with food-borne illness outbreaks. With the variety of insurance coverage or policies available, this document, developed by N.C. State, will help fresh produce growers understand what policies best cover their farms.

Available at www4.ncsu.edu/~rmrejesu/Food_Safety_Risk/ag-710%20final%20printed.pdf



New England Farm Plan: General Questions, Farm Review, Field Harvesting, and Packing

UMass Extension

This sample plan provides an example of a thorough, GAP certifiable food safety plan for a New England farm.

Available at www.extension.umass.edu/nutrition/images/stories/food_safety/gap_manual/Section_06/New_England_GAP_Farm_Plan.pdf



On-Farm Food Safety Project Tool

Family-Farmed.org

This free web-based tool assists small and mid-scale producers generate customized on-farm food safety plans. It is based on “Harmonized GAP standards” developed by United Fresh and industry partners. User input generates a saveable and printable food safety plan. The website also provides record keeping tools to document food safety program utilization and to support employee training

Available at www.onfarmfoodsafety.org



Policies and Procedures Applicable Toward Meeting USDA GAP Standards

Penn State University Department of Food Science, July 2010

This guide sheet provides examples of how you might document your farm food safety policies and procedures. They are only suggestions and may not be complete, but they are a great reference to follow when beginning to develop your personal food safety plan.

Available at www.extension.psu.edu/food-safety/farm/how-do-i-write-a-food-safety-plan/food-safety-plan.doc/at_download/file

The Food Safety Modernization Act



Background on the FDA Food Safety Modernization Act (FSMA)

Food and Drug Administration, July 12, 2011

This backgrounder explains in plain language how the Food Safety Modernization Act has impacted the FDA’s practices around prevention, inspection and compliance, response, imports, and partnerships with other government agencies.

Available at www.fda.gov/Food/FoodSafety/FSMA/ucm239907.htm



Food Safety Frequently Asked Questions

National Sustainable Agriculture Coalition, June 13, 2011

This fact sheet explains what the Food Safety Modernization Act includes and how it impacts farms across the country, the roles of the USDA and FDA in regulating food safety, and how the Food Safety Modernization Act affects small and midsize farmers.

Available at www.sustainableagriculture.net/wp-content/uploads/2011/06/NSAC-Food-Safety-FAQ-June-2011.pdf



The Food Safety Modernization Act: What do the new laws mean for small farms and food producers?

New England Farmers Union, Shelburne Falls, MA

This two-pager provides a general overview of the Food Safety Modernization Act and highlights how the Act impacts small farms and food producers.

Available at www.newenglandfarmersunion.org/pdfs_docs/FoodSafety.pdf

Websites



National GAPs Network for Education and Training

www.gaps.cornell.edu



Penn State Extension Farm Food Safety

www.extension.psu.edu/food-safety/farm



UMassExtension Food Safety Programs: Good Agricultural Practices

www.extension.umass.edu/nutrition/index.php/programs/food-safety/programs/good-agricultural-practices



UVM Center for Sustainable Agriculture: Produce Safety and GAPs Resources

www.uvm.edu/~susagctr/?Page=gapresources.html



UVM Extension: Food Safety, Handling, and Processing Information for Vegetable and Berry Growers

www.uvm.edu/vtvegandberry/foodlinks.html



If you have any additional resources concerning food safety that you have found to be useful, please contact us!



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