

WHAT'S NEW?

Food safety is critical to all fresh produce industry stakeholders – foodborne illness outbreaks can have a long-term adverse economic impact on growers, packers and shippers.

The University of Georgia Food Science Extension Outreach Program, the Georgia Fruit and Vegetable Growers Association (GFVGA), and the Produce Safety Alliance are sponsoring this expanded two-day, produce-specific PSA training program, designed to teach produce safety and good handling practices.

The complete **Produce Safety Alliance Grower Training Course** will be presented in this year's workshop. After attending the entire course, participants will be eligible to receive a certificate of attendance from the Association of Food and Drug Officials (AFDO) that verifies they have completed the PSA grower training course.

SPECIAL ADDITIONS

Hands-on break-out sessions will teach participants to develop and document a written food safety plan with **Standard Operating Procedures (SOPs)**, as they apply to farm and field operations, packing facilities, cold storage operations and produce shippers.

Participants will also learn how to use **microbial testing** as a verification tool for audit compliance. The microbial lab is a great favorite of past attendees.

The goal of these interactive sessions is to assist participants in developing a written Food Safety Plan that they can implement in their specific operations.

WHO SHOULD ATTEND?

Fruit and vegetable growers and others interested in learning about produce safety, Good Agricultural Practices (GAPs), co-management, and the Food Safety Modernization Act (FSMA) Produce Safety Rule should attend.

The **PSA Grower Training Course** is one way to satisfy the FSMA Produce Safety Rule requirement outlined in § 112.22(c) that states: *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.*

Space is limited to 35 participants

BENEFITS OF ATTENDING THIS COURSE

The **PSA Growers Training Course** will provide a foundation of Good Agricultural Practices (GAPs), co-management information, **requirements of the Produce Safety Rule** and how to develop a farm food safety plan.

Individuals who participate in this course are expected to gain a basic understanding of:

- Requirements of the FSMA Produce Safety Rule and how to meet them.
- Microorganisms relevant to produce safety and where they may be found on the farm
- Parts of a farm food safety plan and how to begin writing one
- Identifying microbial risks, practices that reduce risks, and how to implement good produce safety practices on the farm

Developing a Food Safety Plan for Your Fresh Produce Operation includes PSA Grower Training



Feb. 21-22, 2017

LOCATION

Extension Food Science Outreach
242 Food Science Bldg., 100 Cedar Street
University of Georgia Campus
Athens, Georgia

*Produce Safety Alliance
Produce Grower Training*

CO-SPONSORED BY



College of Agricultural &
Environmental Sciences
UNIVERSITY OF GEORGIA

Extension Food Science Outreach
FOOD SCIENCE & TECHNOLOGY



AND

Produce Safety
ALLIANCE

TENTATIVE PROGRAM AGENDA

(may change at discretion of coordinator)

DAY 1 - 8:00 am-5:30 pm

Module 1: Introduction to Produce Safety

Module 2: Worker Health, Hygiene, and Training

Module 3: Soil Amendments

Module 4: Wildlife, Domesticated Animals, and Land Use

Module 5: Agricultural Water

Part 1: Production Water

Part 2: Postharvest Water

Using Microbial Tools to Audit and Verify Your Sanitation (Hands-on Lab)

Break-out Session - Writing an SOP

DAY 2 - 8:00 am-5:00 pm

Module 6: Postharvest Handling and Sanitation

Module 7: How to Develop a Farm Food Safety Plan

Break-out Session - Risk Assessment and Preventive Controls

Break-out Session - Monitoring Preventive Controls

Break-out Session - Record Keeping

Instructors may include:

Dr. William C. Hurst, UGA Extension Food Science

Kristin Woods, Southeast Regional Extension Associate, Produce Safety Alliance

Dr. Anand Mohan, UGA Extension Food Science

Dr. Mark Harrison, UGA Food Science & Technology

Beth Bland Oleson, Director of Education & Food Safety, Georgia Fruit & Vegetable Growers Association

Workshop Registration:

Pre-registration is required by Jan. 23, 2017 - fee \$350 USD

The registration fee includes tuition for the whole workshop, PSA training materials and a certificate of attendance from AFDO; supplies, two catered buffet lunches, morning and afternoon refreshment breaks. Lodging, parking fees, breakfasts, and evening meals are NOT included.

Lodging: Participants are responsible for their own lodging. A block of rooms at the UGA Hotel at the Georgia Center, 1197 South Lumpkin Street, Athens, will be held until Jan. 23, 2017.

Call 1-800-884-1381 and request the block code '88064' to get special rate of \$99.00 (1 queen bed), plus tax. Or to make your reservation online with a credit card, go to <https://webapps.georgiacenter.uga.edu/Hotel/> and enter the block '88064' and the dates for your stay.

NOTE: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. From there, it is a short walk to the Food Science Building. Print the map with more detailed directions at <http://EFSONline.uga.edu>.

Cancellation Policy: To cancel, make a substitution or verify registration, call (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before Jan. 23, 2017, will be refunded. NO REFUND if received after Jan. 23, 2017 or "no show."

Register three or more from the same company at the same time to receive a \$50 per person discount on the registration fee.

Transportation: Airline access to Athens is available via Atlanta's Hartsfield-Jackson International Airport (ATL), which is about 90 minutes away from Athens via ground transportation.

Shuttle from the Atlanta Airport to Athens: Groome Transportation has 14 shuttles to and from Atlanta to Athens - see www.groometransportation.com or call 706-410-2363 for schedule and reservations.

Developing a Food Safety Plan for Your Fresh Produce Operation Feb. 21-22, 2017

Registration fee MUST be prepaid – registration closes Jan. 23, 2017

Name (as you wish it to appear on course certificate)

Preferred name for name badge

Title

Company or affiliation

Mailing address

City/State/Zip

Telephone

Fax

Cellular phone

Email address

Type of product processed

Register by Jan. 23, 2017 - fee \$350 USD

PAYMENT METHODS:

CHECK or MONEY ORDER: Complete registration form above and fax to (706) 583-0992 to hold your place. Make payable to *University of Georgia* and mail to:

Fresh Produce PSA Workshop
UGA Food Science Extension Outreach
240 Food Science Bldg
Athens GA 30602-7610

ONLINE CREDIT CARD REGISTRATION: Please go to the Workshop tab at <http://EFSONline.uga.edu> and click on the link to our secure registration website.