

Good Agriculture Practice Training February 23rd 10am-2pm

What: Please join us for an introduction to Good Agricultural Practices

Where: Horticulture Room [Agricenter International](#), 7777 Walnut Grove Rd, Memphis, TN 38120

Register by February 15th at [Shelby Co GAP Training](#)

Agenda

10:00-10:15	Welcome and Introductions
10:15-11:30	An Overview of Good Agricultural Practices (Annette Wszelaki and Faith Critzer, UT Extension Specialists)
11:30-12:00	Setting yourself up for GAP audit success (VJ DeSantis, USDA GAP Auditor)
12:00-1:00	Lunch on your own
1:00-2:00	Managing food safety risks post-harvest: hands-on demonstration focusing on post-harvest washing and sanitation of packing equipment, utensils and facilities

For more information, please contact Nathan Miller (Nathan.miller@tennessee.edu or (865)974-7287).

Other Training Opportunities

If you are looking for some more in-depth GAP training opportunities, please join us for the day-long Produce Safety Alliance Grower Training

[Produce Safety Alliance Grower Training Workshop](#)

February 15, 2017 8:30am-5:30pm CST Cost: \$150.00 per person Location: Lane Agri-Park 315 John R. Rice Blvd. Murfreesboro, TN 37129 Who Should Attend:

Who Should Attend:

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

UT EXTENSION

of natural resources and food safety. The PSA Grower Training Course is one way (and currently the only FDA approved way) to satisfy the FSMA Produce Safety Rule requirement outlined in § 112.22(c) that requires *'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.'*

What to Expect at the PSA Grower Training Course

The trainers will spend approximately seven hours of instruction time to cover content contained in these seven modules:

- *Introduction to Produce Safety*
- *Worker Health, Hygiene, and Training*
- *Soil Amendments*
- *Wildlife, Domesticated Animals, and Land Use*
- *Agricultural Water (Part I: Production Water; Part II: Postharvest Water)*
- *Postharvest Handling and Sanitation*
- *How to Develop a Farm Food Safety Plan*

In addition to learning about produce safety best practices, key parts of the FSMA Produce Safety Rule requirements are outlined within each module. There will be time for questions and discussion, so participants should come prepared to share their experiences and produce safety questions.

Benefits of Attending the Course

The course will provide a foundation of Good Agricultural Practices (GAPs) and co-management information, FSMA Produce Safety Rule requirements, and details on how to develop a farm food safety plan. Individuals who participate in Day 1 of this course are expected to gain a basic understanding of:

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

After attending the entire course, participants will be eligible to receive a certificate from the Association of Food and Drug Officials (AFDO) that verifies they have completed the training course. To receive an AFDO certificate, a participant must be present for the entire training and submit the appropriate paperwork to their trainer at the end of the course.

More details and registration information can be found here:

https://secure.touchnet.com/C21610_ustores/web/product_detail.jsp?PRODUCTID=879