



Produce Safety Alliance Grower Training Course

Benefits of Attending

This course provides a foundation of Good Agricultural Practices (GAPs) and co-management information, Food Safety Modernization Act Produce Safety Rule requirements, and details on how to develop a farm food safety plan. Individuals who participate in this course will 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 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.

What to Expect

The trainers will spend approximately seven hours covering content contained in seven modules, including, but not limited to “Worker Health, Hygiene, and Training”, “Soil Amendments”, “Agricultural Water”, and “How to Develop a Farm Food Safety Plan.”

Who Should Attend

Fruit and vegetable growers and others interested in learning about produce safety, FSMA Produce Safety Rule, GAPs, and co-management of natural resources and food safety. This course is one way to satisfy the FSMA Produce Safety Rule requirement.

Tuesday, March 5th

Butte County Farm Bureau
2580 Feather River Blvd.
Oroville, CA 95965

Course hours are from 8am until 5pm.
Lunch and refreshments will be provided.
Cost is \$30.*

Register

www.wifss.ucdavis.edu/courses-psa-training/

Hosted by

Western Institute for Food Safety and Security

Contact

David Goldenberg, (530) 757-5700

Training Language

English

** Funding for this course is underwritten by the California Department of Food & Agriculture.*