

Fresh Produce Safety Task Force

-

Collaboration and Success

Chris Gunter

Horticultural Science

Recent Highlights

FDA inspectors – On Farm

Food Safety Modernization Act – Listening Sessions, Webinars

Fresh Produce Safety Curriculum – Growers and Farmers

Research – Traceability Systems, Irrigation Water

SE Regional Symposium

Your Accomplishments

- fresh produce safety tiered educational curriculum (Tier 1-3)
 - communication toolkit for agents
 - on-line curriculum participant tracking
 - certificate of attendance issuance
 - searchable database for grower's marketing tool
 - social media tools (Website, Blog, news releases, interviews)
 - growers tool kits
 - fresh produce safety plan template
 - risk and liability (2) extension information sheets
 - impacts (1) and case studies (3) documents;
 - direct market display risk checklist
 - needs assessments from agents and growers
 - videos including The Produce Lady, risk & liability, educational mock audits
 - eight bilingual worker trainings videos (YouTube)
-



Distributed in early November 2009

Consists of nine modules, two training tiers

Each module = 1 to 1.5 hours of instruction

Agent resources – Editable PowerPoint presentation, supplemental notes, references, handouts and pre and post-tests (Modules 1 through 7)

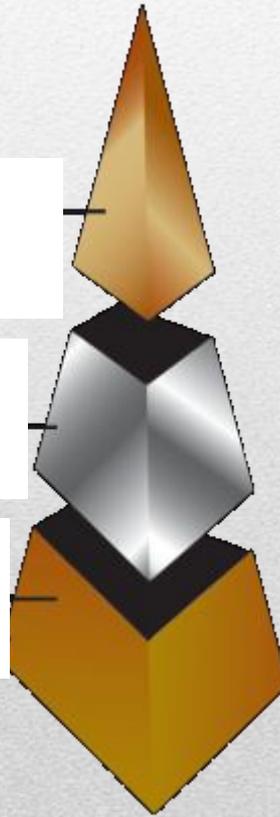
N.C. MarketReady Fresh Produce Safety — Field to Family Good Agricultural Practices (GAPs) Training Curriculum

NC Fresh Produce Safety Initiative

Tier 3

Tier 2 - Traceability and Risk Mgmt

Tier 1- Basic Level



Farmers Market Curriculum

Small Farms Focus



Basic Training - Every Grower Should Know

Module 1: Fresh Produce Safety Introduction

Module 2: GAPs Field Practices

Module 3: Packing Facility Sanitation

Module 4: Health and Hygiene

Module 5: Animals, Animal Byproducts, Biosolids & Site Selection

Module 6: Water Quality

TIER 1



NC Horticulture, Agriculture and FCS Agents Trained to Deliver Tier 1 Training to Farmers

Advanced Training - Risk Identification and Management

Module 7: The 3 Ts: Transportation, Traceback and Traceforward

Module 8: Managing Liability and Risk

Module 9: Dealing with Controversies and Crises: Working with News Media

Case Study: Bagged Spinach Outbreak

Validation Techniques (hands-on)

SSOP, SOP, and food safety plan

TIER 2

Tier 1 Impacts

Recognized as a regional resource for trainings (SE and Beyond)

>750 farmers trained

>156,975 acres of production

>7,733 workers

Increases in GAPs certification (USDA Certified) from 17 farms in 2008 to over 60 farms in 2011 (28%)

Revisions based on feedback more hands-on activities/Q&A time

Tier 2 Impacts

Eight Tier 2

Wilson County, Harnett County, Mills River, Johnston County, Haywood County, Stanly County, Lincoln County, and Watuga County

>155 total participants - 35 of 100 counties across NC

Change in Knowledge - Significant increase in knowledge about GAPs

Change in Practice – Participants desire to better align with GAPs

Risk Implementation Workshops – Based on FSMA Updates from new laws and regulations Outbreak and crisis information Traceability and performance standards

Crisis Training for Fresh Produce Industry: Mock Outbreak Scenarios (Tabletop)

Traceability

Mock Audits

TIER 3

Farmers Market Curriculum

Secret Shoppers at Farm Markets

Curriculum developed (Allison Smathers)

Agents Trained (>70), 215 Market Managers

Website development



Food Safety for Farmer's Market



Food Safety Principles

Personnel Health &
Hygiene

Sampling

GOOD FARMER'S MARKET PRACTICES

Food Safety Culture

Commodity-Specific Risks

Training program

Preparation, Storage, Sanitation

More on this later...

<http://gapsmallfarmsnc.wordpress.com/>

OPENING MARKETS

EXPLORING AND COMMUNICATING FOOD SAFETY BARRIERS

[Home](#) [About The Project](#) [Opening Markets](#) [Participants](#) [Project Generated Materials](#)

Feb
29

Points analysis of the USDA GAP Audit Checklist

To assist farmers in passing a USDA GAP certification, I determined which categories of the USDA GAP audit checklist have the most impact on the final score. Questions in each part (General, Part 1,2,3 and 4) were placed in categories such as equipment/containers, water/ice, facilities/storage, animals/pests, product handling, worker health and hygiene, bathroom and handwashing, traceability, sewage/waste, transportation, manure, and land history.

In Table 1, questions from all parts (General, Part 1, 2, 3 and 4) are ranked into categories and



FOLLOW THIS BLOG

Join 40 other followers

Sign me up!

RESOURCES

[Food Safety Plans](#)

[GAP log sheets](#)

[GAPs extension resources - UMassAmherst](#)

www.ncfreshproducesafety.org

NC STATE UNIVERSITY

[Back To N.C. MarketReady](#)

[Agent Resources](#)

[N.C. Fresh Produce Safety Task Force](#)

[Contact](#)

Search...

Search



Fresh Produce Safety Portal



[Home](#) | [Featured Resource](#) | [GAPs Grower Directory](#) | [Legislative Updates](#) | [Program Updates](#) | [Recalls](#) | [Trainings & Events](#)

[About](#) | [GAPs](#) | [Consumers](#) | [Growers](#) | [Processors](#) | [Trainers](#) | [Spanish](#) | [Glossary & FAQ](#) | [Diane's Blog](#)



The N.C. MarketReady team has compiled valuable resources and materials on this Fresh Produce Safety Web portal, including information on traceability, postharvest quality, cost share opportunities, Good Agricultural Practices (GAPs) and more.

For more information about Fresh Produce Safety in North Carolina, contact:

Diane Ducharme
Extension associate & GAPs program coordinator
704-250-5402

Rod Gurganus
Director, N.C. MarketReady
252-793-4428

James Oblinger
Professor, Dept. of Food, Bioprocessing and Nutrition Sciences
704-250-5447

Search for Growers Trained in Fresh Produce Safety

N.C. Cooperative Extension agents have been conducting Tier 1 trainings throughout the state using the N.C. MarketReady Fresh Produce Safety GAPs Training curriculum.

[Search the GAPs Grower Directory >>>](#)

Program Updates

Fresh Produce Safety Trainings Make an Impact in 2010

The N.C. MarketReady Fresh Produce Safety – Field to Family Good Agricultural Practices (GAPs) Training Curriculum is bearing fruit for the nearly 300 growers and more than 120 Extension agents who have completed the training. Read more to find examples of the impacts the training is having on N.C. farms.

[See Previous Program Updates >>>](#)

Trainings & Events

N.C. MarketReady Fresh Produce Safety – Field to Family GAPs Training Calendar

N.C. Cooperative Extension agents conduct the N.C. MarketReady Fresh Produce Safety – Field to Family GAPs training curriculum at N.C. Cooperative Extension offices and other locations across the state. The curriculum trains growers on how to minimize food safety risks. Review the list of recent and upcoming trainings in the calendar.

Fresh Produce Safety Symposium 2010

September 9, 2010

This symposium is targeted to growers, industry, academics, policymakers, regulators and Extension agents. The primary focus will be on professional recommendations for Good Agricultural Practices (GAPs) and Good Handling Practices (GHPs) for fresh produce safety and protection of public health. Speakers will relay the details of fresh produce and food safety initiatives and research in their states, providing both regional and national perspectives.

Featured Resource



Food Safety Modernization Act Webinar

The N.C. Fresh Produce Safety Task Force (NCFPSTF) and N.C. Farm Bureau (NCFB) present a webinar regarding the recent Food Safety Modernization Act. The webinar is moderated by Diane Ducharme, with NCFPSTF and N.C. MarketReady, and Debbie Hamrick, with NCFPSTF and NCFB.

Recalls