



**Monday April 9, 2018
12:00-1:15 PM EST**

Part I: Food Safety for Fruit & Veg Growers & Processors, Buyers, & Local Food & Ag Professionals & Advocates

Presented by the Chesapeake Farm to Institution Work Group & MW COG Local Food Distribution Work Group



Resource Experts

Amber Vallotton *VA Cooperative Extension; Fresh Produce Food Safety Team Coordinator & Extension Specialist* avallott@vt.edu

Lindsay Gilmour *Organic Plant LLC; Food Safety Consultant, CFN Steering Team Co-Chair* lindsaygilmour@comcast.net

Rohan Tikekar, Ph.D., *College of Ag & Natural Resources, Dept. of Nutrition & Food Science, University of Maryland; Asst. Professor* rtikekar@umd.edu

Respondent

Becky Howe *Weaver's Orchard, Morgantown, PA; Food Safety Director* becky@weaversorchard.com

Moderated by

Kristen Markley *Health Care Without Harm, Chesapeake Farm to Institution Work Group Co-Chair* kmarkley@hcwh.org

RESOURCE EXPERT BIOS



Amber Vallotton is an extension specialist and Fresh Produce Food Safety Team (FPFST) Coordinator for Virginia Cooperative Extension (VCE), and is housed in the Department of Horticulture at Virginia Tech. Amber oversees efforts statewide to coordinate comprehensive,

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interdisciplinary food safety programming related to fresh produce production, harvesting, packing, and marketing. Her efforts focus on strengthening the FPFST, developing on-farm food safety resources for trainers and direct or wholesale market growers, conducting on-the-ground agent mentoring and grower training and consults for on-farm risk assessment, food safety plan writing, and GAP certification preparation. Amber is also a certified lead trainer for the Produce Safety Alliance curriculum for the Food Safety Modernization Act's (FSMA) Produce Safety Rule. Amber has been involved in a number of grant projects including a Virginia market assessment to determine buyer food safety requirements and perceptions, in order to foster better alignment between produce grower practices and buyer needs. She has also been involved with FSMA efforts with the multi-state Southern Regional Center for education and outreach, as well as statewide implementation efforts in partnership with VDACS. One primary effort was the creation and recent launch of a comprehensive produce safety website, <http://www.hort.vt.edu/producesafety/>.

Lindsay Gilmour Lindsay is the owner of Organic Planet LLC. She plays two roles professionally, as a chef and culinary instructor specializing in healing food; and as a food system consultant and educator. Lindsay works regionally and nationally to provide technical assistance and resources to family farmers and food hubs, assisting them in serving new markets and meeting the needs of diverse wholesale customers. Her current focus is Food Safety education, helping produce farmers and orchardists, individually and in groups, to overcome their confusion and trepidation and develop food safety programs that make sense for them. Her particular areas of expertise are Harmonized GAP, USDA GroupGAP, and the FDA Produce Safety Rule. Lindsay is co-chair fo the Chesapeake Foodshed Network Steering Team and a board member of the North East Sustainable Agriculture Working Group (NESAWG)



Dr Rohan Tikekar's interdisciplinary research program focuses on development of novel processing technologies and ingredients to enhance food safety and quality. Dr. Tikekar has published 26 research papers in the area of food safety and quality in highly ranked journals and his research is supported by

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federal, state and private organizations. He will teach undergraduate and graduate level courses in the area of food processing. Dr. Tikekar also has an extension appointment where he will focus on applied research projects in the area of food safety and educate Maryland farmers, food processors and citizens in food safety and food related issues. Dr. Tikekar received a Ph.D. in Food Science from Pennsylvania State University in 2010 and MS in Food Science from Rutgers University in 2006.

Becky Howe is the Food Safety Director for Weaver's Orchard in Morgantown PA. She oversees food safety compliance for all their operations including berry and tree fruit production, cider production, and their retail and prepared foods operations.



Kristen Markley is the Mid-Atlantic Regional Coordinator for the Healthy Food in Health Care program of Health Care Without Harm. She provides resources and peer to peer sharing opportunities throughout the Mid-Atlantic States for facilities in the health care sector who are interested in supporting regional, equitable, and sustainable food systems. For eleven years, she was the National Farm to Institution Program Manager for the Community Food Security Coalition. She is a former vegetable farmer and has a deep understanding of the challenges of managing a successful farm operation.