

Chesapeake Farm to Institution Work Group webinar co-hosts



Resource research & outreach led by Health Care Without Harm

April 9 & 10, 2018

Food Safety Webinars for: *Institutional & wholesale buyers, Mid-Atlantic food hubs & distributors, producers & producer representatives, local food/ag policymakers & advocates*

Part I: Overview of Food Safety for Fruit and Vegetable Growers and Processors, Buyers, and Local Food and Agriculture Professionals and Advocates

Part II: Understanding Wholesale Buyer Expectations: Digging Deeper on Food Safety Certification, Quality, Post-Harvest Handling and Packaging

Resources

- 1) The **Local Food Safety Collaborative** is a collaboration between National Farmers Union Foundation and the Food and Drug Administration to provide training, education, and outreach to local producers and processors to enhance the fundamental knowledge of food safety, and to help these local producers and processors comply with applicable Food Safety Modernization Act regulations. <https://localfoodsafety.org/>
 - a) The site includes information on Produce Safety Alliance trainings and FSMA trainings: <https://localfoodsafety.org/trainings/>
- 2) The **Northeast Center to Advance Food Safety** (NECAFS): <https://www.uvm.edu/extension/necafs> - As part of a regional effort, NECAFS works alongside the National Coordination Center (NCC), other Regional Centers (RCs) and training alliances on education and outreach efforts related to food safety and compliance with the Food Safety Modernization Act.
- 3) **GAP Harmonization Initiative:** <https://www.unitedfresh.org/food-safety/gap-harmonization-initiative/#>
 - a) Includes the GAP Harmonized standards
 - b) Includes information on GAP Harmonized trainings

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4) **Chesapeake Harvest**

<http://chesapeakeharvest.com/>

Addressing the challenges to farmers of scaling up for wholesale channels through marketing and sales support, on-farm risk assessments, individualized food safety plan writing consultations, and wholesale readiness workshops.

5) **State-by-state information**

Delaware

<http://extension.udel.edu/fcs/food-safety/good-agricultural-practicesgood-handling-practices-gapghp/> (information on GAP & GHP, trainings, who to contact)

Maryland

<http://extension.umd.edu/foodsafety> (information on GAP & FSMA, trainings, resources, who to contact)

New Jersey

<https://njaes.rutgers.edu/fs1261/> (information on GAP & FSMA, resources)

Pennsylvania

<https://extension.psu.edu/keep-fresh-produce-safe-using-good-agricultural-practices-gaps> (information on GAP, trainings, who to contact, article on ways growers can minimize food safety risks by evaluating their farm practices and implementing Good Agricultural Practices)

<https://extension.psu.edu/sample-harmonized-food-safety-plan> (an example of what one farm's "Field Operations and Harvesting" Harmonized GAP Food Safety Plan might look like)

<https://extension.psu.edu/template-harmonized-food-safety-plan> (Template for producers to write their own "Field Operations & Harvesting" GAP plan)

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Metropolitan Washington
Council of Governments



Virginia

<http://www.hort.vt.edu/producesafety/producers/index.html> (information on GAP and FSMA)

<http://www.hort.vt.edu/producesafety/aboutcoremgmt.html> (team page and listing of what each person does)

Virginia Department of Agriculture and Consumer Services Produce Safety Website: <http://www.vdacs.virginia.gov/food-produce-safety.shtml>

West Virginia

<https://extension.wvu.edu/news/2018/02/26/wvu-extension-service-offers-food-safety-courses-statewide> (information on GAP and FSMA, trainings, who to contact)

6) Previous Webinars

- Navigating a Treacherous Landscape: A Practitioner's Guide to GAP Food Safety Certification – Part I, August 2016
<http://www.chesapeakefoodshed.net/project/aug-2016-navigating-a-treacherous-landscape-a-practitioners-guide-to-gap-food-safety-certification-part-i/>
- Navigating GAP Food Safety & the Food Safety Modernization Act – Part II, March 2017
<http://www.chesapeakefoodshed.net/project/march-2017-navigating-gap-food-safety-the-food-safety-modernization-act-part-ii/>