

# Quick Guide to FOOD SAFETY RESOURCES



This guide is designed as an annotated bibliography to help you discover the resources you need to develop successful food safety plans and practices, including good agricultural practices (GAPs), risk management planning, and the Food Safety Modernization Act (FSMA).



## Food Safety and Good Agricultural Practices (GAPs)



### 2010 Rhode Island GAP Program Guidelines

*Rhode Island Cooperative Extension, February 2010*

This resource provides straightforward GAP guidelines for all stages of vegetable production, including manure and water management, in the fields, and post-harvest handling and transportation.

Available at [www.uri.edu/ce/ceec/pdfs/GAP\\_guidelines.pdf](http://www.uri.edu/ce/ceec/pdfs/GAP_guidelines.pdf)



### Checklist BMPs for Vegetable Production

*Wesley Kline, David Nyachuba, and A. Richard Bonanno, UMass Extension*

This resource provides a checklist of Best Management Practices for all stages of vegetable production, including Field and Greenhouse Management, Manure Application, Irrigation Water, Worker Health and Hygiene, Harvest, "Pick Your Own" Operations, Packing House Facilities, Storage and Transportation, and Record Keeping.

Available at [www.extension.umass.edu/vegetable/sites/vegetable/files/BMPChecklists\\_0.pdf](http://www.extension.umass.edu/vegetable/sites/vegetable/files/BMPChecklists_0.pdf)

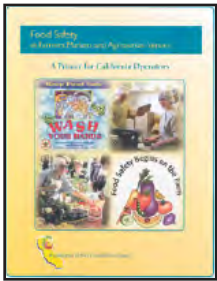


### Farm Food Safety: Keep Fresh Produce Safe Using Good Agricultural Practices

*Luke LaBorde, Penn State University Cooperative Extension*

This is a helpful 3-fold GAP awareness brochure from the Penn State GAP program.

Available at [www.extension.psu.edu/food-safety/farm/resources/penn-state-farm-food-safety-blog-1/keep-fresh-produce-safe-use-good-agricultural-practices](http://www.extension.psu.edu/food-safety/farm/resources/penn-state-farm-food-safety-blog-1/keep-fresh-produce-safe-use-good-agricultural-practices)

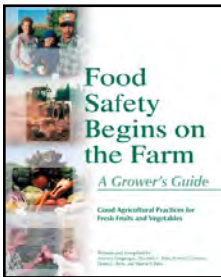


## Food Safety at Farmers Markets and Agritourism Venues: A Primer for California Operators

*Desmond Jolly and Chris Lewis, UC Small Farm Center, 2005*

This publication provides a basic guide to understanding food safety issues relevant to California certified farmers markets and agritourism operations. It is designed for farmers, ranchers, and certified farmers market managers but can also be useful as a resource for educating employees about food safety concerns and regulations and as a reference for other agricultural professionals.

Available at [www.sfp.ucdavis.edu/farmers\\_market/safety/](http://www.sfp.ucdavis.edu/farmers_market/safety/)



## Food Safety Begins on the Farm: A Grower's Guide

*Anusuya Rangarajan, Elizabeth A. Bihn, Robert B. Gravani, Donna L. Scott, and Marvin P. Pritts, Cornell University*

This guide provides background on foodborne illness, discusses potential sources of contamination on a farm, and describes practical solutions for how to minimize on-farm risks during each stage of production. It is a must-have for any farmer interested in addressing food safety issues.

Available at [www.gaps.cornell.edu/FSBFE.html](http://www.gaps.cornell.edu/FSBFE.html)



## Food Safety for Farmers Market Vendors Series: General Food Safety Practices, Providing Samples, Selling Fresh Produce

*Londa Nwadike, UVM Extension Fact Sheet, September 2011*

This fact sheet offers guidance on keeping fresh produce and food samples safe while selling at farmers markets.

Available at [www.uvm.edu/extension/food/pdfs/farmersmarket\\_foodsafety\\_general\\_sept2011.pdf](http://www.uvm.edu/extension/food/pdfs/farmersmarket_foodsafety_general_sept2011.pdf)



## Good Agricultural Practices GAP Certification: Is it Worth it?

*Roderick M. Rejesus, NC State University Cooperative Extension, AG 709*

Third-party GAP certification is voluntary—it is not yet mandated by law. Growers must measure the economic cost against the benefits before deciding whether to pursue certification. This article, developed by N.C. State, outlines many of the benefits and costs growers should consider.

Available at [www4.ncsu.edu/~rmrejesu/Food\\_Safety\\_Risk/ag-709\\_final\\_printed.pdf](http://www4.ncsu.edu/~rmrejesu/Food_Safety_Risk/ag-709_final_printed.pdf)



## Good Agricultural Practices: A Self Audit for Growers and Handlers

*Trevor Suslow, University of California*

This self-audit allows you to verify how successfully you have adopted Good Agricultural Practices before undergoing the expense of paying for a third-party auditor to visit your farm.

Available at [www.kyagr.com/marketing/documents/selfaudit.pdf](http://www.kyagr.com/marketing/documents/selfaudit.pdf)



## Good Agricultural Practices and Good Handling Practices Audit Verification Program User's Guide

*U.S. Department of Agriculture, Agricultural Marketing Service, Fruit and Vegetable Programs, Fresh Products Branch, April 2011*

The User's Guide is intended to provide guidance to the fresh fruit and vegetable industry on the requirements of the USDA Good Agricultural Practices and Good Handling Practices Audit Verification Program (GAP&GHP) and preparing for a successful audit. This Guide does not address every specific question on the USDA GAP&GHP audit checklist, but covers all the major topic areas of the audit.

This Guide costs \$25 plus shipping, and it can be ordered by filling out the form at [www.ams.usda.gov/AMSv1.0/getfile?dDocName=stelprdc5097151](http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=stelprdc5097151). Once purchased, the publication can be duplicated without authorization from USDA.



## Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables

*U.S. Department of Health and Human Services, Food and Drug Administration, Center for Food Safety and Applied Nutrition, October 1998*

This guidance document from the FDA offers nonbinding recommendations to the fresh fruit and vegetable industry for ways to reduce food safety hazards. This document served as the foundation for the requirements of the USDA Good Agricultural Practices audit certification program.

Available at [www.fda.gov/downloads/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlantProducts/UCM169112.pdf](http://www.fda.gov/downloads/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlantProducts/UCM169112.pdf)



## Improving the Safety and Quality of Fresh Fruits and Vegetables: A Training Manual for Trainers. Section II: Good Agricultural Practices

*University of Maryland, Joint Institute for Food Safety and Applied Nutrition, 2010*

This training manual provides information on Good Agricultural Practices for individuals who intend to teach others about the program, including technical assistance providers and farm managers who are responsible for field crews. The manual informs readers about the USDA GAP auditing program, and it describes potential on-farm hazards and best management practices. It is divided into five modules: Site Selection and Soil, Agricultural Water, Fertilizers: Inorganic and Organic, Animal Exclusion and Pest Control, and Worker Health and Hygiene.

Available at [www.jifsan.umd.edu/docs/gaps/en/Section%20II.pdf](http://www.jifsan.umd.edu/docs/gaps/en/Section%20II.pdf)





## Key Points of Control and Management of Microbial Food Safety: Information for Growers, Packers, and Handlers of Fresh-Consumed Horticultural Products

*Trevor V. Suslow, University of California Vegetable Research and Information Center, Publication 8102*

This publication provides a brief outline of the fundamental components of microbial food safety that should be part of any comprehensive management plan for growers, specialty crop producers, harvest service operators, distribution and wholesale handlers, direct marketers, and fresh cut processors. The diversity of environments, crop management practices, and handling practices makes the notion of a single, universally applicable approach to food safety planning unrealistic. Instead, this quick reference guide focuses on the key guiding principles: prevention of contamination, reduction of survival, and prevention of cross-contamination for each step, up to consumer handling.

Available at [www.ucanr.org/freepubs/docs/8102.pdf](http://www.ucanr.org/freepubs/docs/8102.pdf)

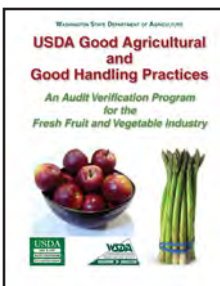


## Postharvest Chlorination: Basic Properties and Key Points for Effective Disinfection

*Trevor Suslow, University of California Division of Agriculture and Natural Resources, Publication 8003*

This publication explains a number of methods of chlorinating and disinfecting water, which can then be used in postharvest handling of produce.

Available at [www.anrcatalog.ucdavis.edu/pdf/8003.pdf](http://www.anrcatalog.ucdavis.edu/pdf/8003.pdf)



## USDA Good Agricultural and Good Handling Practices: An Audit Verification Program for the Fresh Fruit and Vegetable Industry

*Washington State Department of Agriculture, AGR PUB 840-181 (R/7/10)*

This publication offers an overview of the USDA GAP audit program, with an introduction to the auditing process and clear, concise explanations of each scope of the audit.

Available at [www.agr.wa.gov/FP/Pubs/docs/181-GoodAgriculturalAndGoodHandlingPractices-Web.pdf](http://www.agr.wa.gov/FP/Pubs/docs/181-GoodAgriculturalAndGoodHandlingPractices-Web.pdf)





## USDA Good Agricultural Practices Good Handling Practices Audit Verification Checklist

*USDA, AMS, FVP, Fresh Products Branch, June 2011*

This document is the actual checklist that GAP auditors use to determine whether an agricultural operation can become GAP certified. It breaks the audit down into several scopes and assigns point values to each question on the checklist.

Available at [www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5091326](http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5091326)



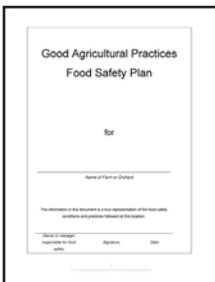
## Water Disinfection: A Practical Approach to Calculating Dose Values for Preharvest and Postharvest Applications

*Trevor V. Suslow, University of California Division of Agriculture and Natural Resources, Publication 7256*

This publication helps growers calculate the appropriate dose values of chlorine and bleach that should be applied to preharvest and postharvest water to kill contaminants that could cause food safety concerns.

Available at [www.anrcatalog.ucdavis.edu/pdf/7256.pdf](http://www.anrcatalog.ucdavis.edu/pdf/7256.pdf)

## Food Safety Plans and Risk Management



## Good Agricultural Practices Food Safety Plan

*Penn State University Department of Food Science, Version 3.25.2010*

This template allows you to fill out the forms, complete the checklists, and write down your policies to prepare for a GAP audit. It is possible to type in your information or print it out and write by hand.

Available at [www.extension.psu.edu/food-safety/farm/how-do-i-write-a-food-safety-plan/GAP-Plan-Template-2010-Fill-in.pdf/at\\_download/file](http://www.extension.psu.edu/food-safety/farm/how-do-i-write-a-food-safety-plan/GAP-Plan-Template-2010-Fill-in.pdf/at_download/file)



## Insurance Coverage Options for Fresh Produce Growers

*Roderick M. Rejesus and Annette Dunlap, NC State University Cooperative Extension, AG 710*

Fresh produce growers today face several risks associated with food-borne illness outbreaks. With the variety of insurance coverage or policies available, this document, developed by N.C. State, will help fresh produce growers understand what policies best cover their farms.

Available at [www4.ncsu.edu/~rmrejesu/Food\\_Safety\\_Risk/ag-710%20final%20printed.pdf](http://www4.ncsu.edu/~rmrejesu/Food_Safety_Risk/ag-710%20final%20printed.pdf)



## New England Farm Plan: General Questions, Farm Review, Field Harvesting, and Packing

*UMass Extension*

This sample plan provides an example of a thorough, GAP certifiable food safety plan for a New England farm.

Available at [www.extension.umass.edu/nutrition/images/stories/food\\_safety/gap\\_manual/Section\\_06/New\\_England\\_GAP\\_Farm\\_Plan.pdf](http://www.extension.umass.edu/nutrition/images/stories/food_safety/gap_manual/Section_06/New_England_GAP_Farm_Plan.pdf)



## On-Farm Food Safety Project Tool

Family-Farmed.org

This free web-based tool assists small and mid-scale producers generate customized on-farm food safety plans. It is based on “Harmonized GAP standards” developed by United Fresh and industry partners. User input generates a saveable and printable food safety plan. The website also provides record keeping tools to document food safety program utilization and to support employee training

Available at [www.onfarmfoodsafety.org](http://www.onfarmfoodsafety.org)



## Policies and Procedures Applicable Toward Meeting USDA GAP Standards

*Penn State University Department of Food Science, July 2010*

This guide sheet provides examples of how you might document your farm food safety policies and procedures. They are only suggestions and may not be complete, but they are a great reference to follow when beginning to develop your personal food safety plan.

Available at [www.extension.psu.edu/food-safety/farm/how-do-i-write-a-food-safety-plan/food-safety-plan.doc/at\\_download/file](http://www.extension.psu.edu/food-safety/farm/how-do-i-write-a-food-safety-plan/food-safety-plan.doc/at_download/file)

## The Food Safety Modernization Act



## Background on the FDA Food Safety Modernization Act (FSMA)

*Food and Drug Administration, July 12, 2011*

This backgrounder explains in plain language how the Food Safety Modernization Act has impacted the FDA’s practices around prevention, inspection and compliance, response, imports, and partnerships with other government agencies.

Available at [www.fda.gov/Food/FoodSafety/FSMA/ucm239907.htm](http://www.fda.gov/Food/FoodSafety/FSMA/ucm239907.htm)



## Food Safety Frequently Asked Questions

*National Sustainable Agriculture Coalition, June 13, 2011*

This fact sheet explains what the Food Safety Modernization Act includes and how it impacts farms across the country, the roles of the USDA and FDA in regulating food safety, and how the Food Safety Modernization Act affects small and midsize farmers.

Available at [www.sustainableagriculture.net/wp-content/uploads/2011/06/NSAC-Food-Safety-FAQ-June-2011.pdf](http://www.sustainableagriculture.net/wp-content/uploads/2011/06/NSAC-Food-Safety-FAQ-June-2011.pdf)





## The Food Safety Modernization Act: What do the new laws mean for small farms and food producers?

*New England Farmers Union, Shelburne Falls, MA*

This two-pager provides a general overview of the Food Safety Modernization Act and highlights how the Act impacts small farms and food producers.

Available at [www.newenglandfarmersunion.org/pdfs\\_docs/FoodSafety.pdf](http://www.newenglandfarmersunion.org/pdfs_docs/FoodSafety.pdf)

## Websites



### National GAPs Network for Education and Training

[www.gaps.cornell.edu](http://www.gaps.cornell.edu)



### Penn State Extension Farm Food Safety

[www.extension.psu.edu/food-safety/farm](http://www.extension.psu.edu/food-safety/farm)



### UMassExtension Food Safety Programs: Good Agricultural Practices

[www.extension.umass.edu/nutrition/index.php/programs/food-safety/programs/good-agricultural-practices](http://www.extension.umass.edu/nutrition/index.php/programs/food-safety/programs/good-agricultural-practices)



### UVM Center for Sustainable Agriculture: Produce Safety and GAPs Resources

[www.uvm.edu/~susagctr/?Page=gapresources.html](http://www.uvm.edu/~susagctr/?Page=gapresources.html)



### UVM Extension: Food Safety, Handling, and Processing Information for Vegetable and Berry Growers

[www.uvm.edu/vtvegandberry/foodlinks.html](http://www.uvm.edu/vtvegandberry/foodlinks.html)



If you have any additional resources concerning food safety that you have found to be useful, please contact us!



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