



PRODUCE SAFETY TRAINING

Standardized Course Recognized by the FDA

Presented by **AgSafe** and **Western Growers**

About this Course

This eight hour class will cover the following topics:

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

In addition to learning about produce safety best practices, key parts of the FSMA Produce Safety Rule requirements will be outlined within each topic.

This course is one way to satisfy the FSMA Produce Safety Rule requirement outlined in § 112.22(c) that requires:

At least one supervisor or responsible party for your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration (FDA).

Cost to Attend

\$20 per participant

This includes Grower Training Manuals, a Certificate of Course Attendance recognized by the FDA and lunch.

This course is funded with support from the California Department of Food and Agriculture.

Who Should Attend:

Fruit and vegetable growers, Farm Labor Contractors and others interested in learning about produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety.

Learn more and register now at:

www.agsafe.org/fsma-produce-safety-rule

For assistance or questions, please contact AgSafe: safeinfo@agsafe.org or 209-526-4400

