



Food Safety Best Practices for Produce Growers:

A hands-on workshop focusing on minimizing food safety risks from farm to market

Tuesday, February 20, 2018

Wytheville Community College, Wytheville, VA

9:00 am - 4:00 pm

Virginia Cooperative Extension

Virginia Tech
Virginia State University
www.ext.vt.edu



In this hands-on workshop, we will discuss the relevance and risk of foodborne illnesses associated with produce. Attendees will gain knowledge on implementing a risk-based framework that will enable them to assess their production, harvest, and post-harvest handling practices. We will also look at trends and recently implemented regulations related to produce food safety such as GAP, FSMA, and Organic.

- **This workshop will be held at Wytheville Community College**
- **Cost of this special workshop is \$25 and includes refreshments, lunch, and all handouts**
- **Certificate of Training and door prizes will be awarded at the end of the program**
- **Questions? Contact Sandy Stoneman, 276-613-3334 or sandyst@vt.edu**
- **Since space is limited, pre-registration is required! Mail registration form below with check or money order to Wythe County Extension Office, 2110 N 4th St, Wytheville, VA 24382**

If you are a person with a disability and desire any assistive devices, services or other accommodations to participate in this activity, please call 540-382-5790 during business hours of 8 a.m. and 5 p.m. by March 15, 2017. *TDD number is (800) 828-1120.

Food Safety Best Practices for Farmers Market Growers – Wytheville (February 20, 2018)

Name: _____

Address: _____ City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Farm/Business Name: _____

(Office Use: Payment Received- _____ ; Ck #: _____ ; Date Received: _____)