



Political Advocacy Promotion

PSA-Approved Food Safety Workshops for Produce Growers

Get ready for the Food Safety Modernization Act (FSMA)! Join the CCOF Foundation for a low-cost food safety workshop that meets the FSMA training requirement for produce growers.

Has your produce farm sent a supervisor to attend the Produce Safety Alliance (PSA)-approved workshop that meets the FSMA training requirement for produce growers? If not, the CCOF Foundation is here to help: attend one of our <u>low-cost</u>, <u>in-person workshops</u> that will fulfill this requirement.

Lunch, course materials, and certificate fees are included in the cost of registration. Both organic and nonorganic growers are welcome to attend the workshop.

The trainers will spend approximately seven hours of instruction time covering content contained in these seven modules: introduction to produce safety; worker health, hygiene, and training; soil amendments; wildlife, domesticated animals, and land use; agricultural water (part I: production water; part II: postharvest water); postharvest handling and sanitation; how to develop a farm food safety plan.

After attending the entire course, participants will be eligible to receive a certificate from the Association of Food and Drug Officials (AFDO) that verifies they have completed the training course. To receive an AFDO certificate, a participant must be present for the entire training and submit the appropriate paperwork to their trainer at the end of the course.

Produce farms that gross between \$250,000-\$500,000 in annual sales may be required by the FSMA Produce Safety Rule to have a supervisor attend a PSA-approved workshop by January of 2019. Produce farms that gross less than \$250,00 in annual sales may be required to have a supervisor attend a PSA-approved workshop by January of 2020. Still unsure about whether you are required to take this training? Check out our "FSMA Basics for Produce Growers" blog post.

Northern California Workshops – Spring 2018

Woodland, CA Food Safety Workshop

Date: March 28, 2018: 8:00 a.m. – 5:30 p.m. Location: Yolo County UC Cooperative Extension - Norton Hall 70 Cottonwood Street, Woodland, CA 95695 Cost: \$35 RSVP Required: http://bit.ly/2sfCjuX



Lunch sponsored by Clark Food Safety - offering organic facility pest control options.

For more information about the workshops, contact the CCOF Foundation at ccoffoundation@ccof.org or (831) 423-2263.



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