**Farm Food Safety Materials Order Form
Send form to or call:** Roana Fuller
Room 2D, Ferguson Bldg, Penn State University, University Park, PA 16802 814-863-7448

***No Charge to Pennsylvania residents at this time***

Extension Office Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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|  **Title** |  | **Description** | **Number needed** |
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| Farm Food Safety – Keep Fresh Produce Safe Using Good Agricultural Practices (GAPs) |  | Four-fold color brochure on the basics of farm food safety. | Order from COAS Publications Distribution Center814-865-6713 |
| Food Safety Begins on the Farm – A Grower’s Guide | Food Safety Begins on the Farm: A Grower's Guide - (English or Spanish) | This 28-page color booklet provides an overview of good agricultural practices that can be implemented on farms and in packinghouses as well as background information on foodborne illnesses related to produce consumption. |  |
| Please use the Toilets Provided in the fields signs English and Spanish | Laminated Toilet Use Poster (English and Spanish) | A laminated poster containing graphic images and text in English and Spanish instructing proper use of field toilets |  |
| Please put used toilet paper in the toilet signs English and Spanish | Laminated Toilet Paper Disposal Poster (English and Spanish) | A laminated poster containing graphic images and text in English and Spanish instructing proper disposal of used toilet paper. |  |
| Please wash your hands often signs English and Spanish | Laminated Handwashing Poster (English and Spanish) | A laminated poster containing graphic images and text in English and Spanish instructing proper hand washing. |  |
| Did you Know? In the field, there is a need for hygiene too!English and Spanish | Did you know? In the Field there is a need for hygiene too! (English and Spanish) | This photo novel discusses the importance of proper hygiene in the field. Topics covered include the importance of toilet use in the field, proper handwashing, fruit and vegetable handling, safe food storage, and washing clothes after working in the field. Each novella is bilingual. |  |
| Good Hygiene Protects Everyone Brochure English and Spanish  |  | This booklet discusses the importance of proper field hygiene to produce safety. It covers the need for drinking water and proper hydration, proper use of field toilets and hand washing facilities, and how workers can protect themselves and the crops they harvest. Each book is in full color and bilingual |  |
| Did you Know? Your kitchen could be a source of illness! English and Spanish | Did you know? Your kitchen could be a source of illness! (English and Spanish) | Learn safe food preparation techniques by following the Valdez Family as they learn firsthand the perils of foodborne illness and how to prevent food contamination. Included are food safety tips shopping, kitchen cleaning, handwashing, defrosting foods, separating raw meats from fresh produce, fruit and vegetable preparation, cooking times and temperatures, proper refrigeration, storing leftovers, pest control, kitchen sanitation and more. Each novella is bilingual |  |
| Training VideoFruits, Vegetables, and Food Safety: Health and Hygiene on the Farm, Worker (English, Spanish, Hmong) |  | 15-minute video offers guidance to workers on proper handwashing and toilet use, with emphasis on how their health affects the safety of fresh fruits and vegetables. | Contact:Luke LaBorde814-863-2298lfl5@psu.edu  |
| Food Safety field Training Kit for Fresh Produce Handlers |  | The Penn State Food Safety field Training Kit for Fresh Produce Handlers is a food handler training tool growers can use to keep fresh produce safe. The easy to use and durable flip chart is divided into three sections I) Keeping clean and healthy, II) When and how to wash hands, and III) Preventing accidental contamination | Contact:Luke LaBorde814-863-2298lfl5@psu.edu  |