

PENNSTATE



College of Agricultural Sciences
Cooperative Extension

Keeping Fresh Produce Safe Using Good Agricultural Practices (GAPs)

Farm Food Safety
Workshops from Penn State
Cooperative Extension

Outbreaks of foodborne illness and product recalls traced to fresh fruits and vegetables have placed farm food safety on everyone's list of concerns.

Consumers and wholesale buyers are increasingly demanding assurances that the fresh produce they buy is safe to eat. Food safety legislation before Congress will no doubt lead to new government food safety standards and regulations that may affect your operation.

This 1-day workshop, held at several locations throughout Pennsylvania, will deliver *science-based, practical* guidelines and materials you can use to evaluate and document your farm food safety practices.

Training Locations Throughout Pennsylvania

Register at www.foodsafety.psu.edu/gaps or call toll-free 1-877-489-1398

A registration fee of \$30 per person, payable by check or credit card, covers copies of presentations, materials you can use to develop a GAP plan, and lunch.

Use the map and site descriptions to select one location that is most convenient for you to attend.

Seating is limited!
Please register at least one week prior to the workshop



Location A:
January 19, 2011
9:30 am—3 pm

American Legion
Lake Shore Post 105
17 S Mill St
North East, PA 16428

Contact:
Andy Muza
814-825-0900
ajm4@psu.edu

Location B:
January 20, 2011
9:30 am—3 pm

Donohoe Center
214 Donohoe Road
Suite E
Greensburg, PA 15601

Contact:
Lee Young
724-228-6881
ljs32@psu.edu

Location C:
February 15, 2011
9:30 am—3 pm

Lancaster County
Extension Office rm 140
1383 Arcadia Road
Lancaster, PA 17601

Contact:
Peggy Fogarty-Harnish
717-394-6851
muf17@psu.edu

Location D:
March 1, 2011
9:30 am—3 pm

Iron Skillet Restaurant
98 Grove St.
Dupont, PA 18641

Contact:
John Esslinger
570-275-3731
cje2@psu.edu

Location E:
March 3, 2011
9:30 am—3 pm

Carriage Corner
Restaurant
257 East Chestnut Street
Mifflinburg, PA 17844

Contact:
John Esslinger
570-275-3731
cje2@psu.edu

Location F:
March 21, 2011
9:30 am—3 pm

Franklin County Extension
Office
181 Franklin Farm Lane
Chambersburg, PA 17202

Contact:
Steve Bogash
717- 263-9226
smb13@psu.edu

Location G:
March 22, 2011
9:30 am—3 pm

Blair County Extension
Office, Valley View E Wing
301 Valley View Blvd.
Altoona, PA 16602

Contact:
Tom Ford
814-940-5989
tgf2@psu.edu

Location H:
March 29, 2011
9:30 am—3 pm

Berks County Ag Center
1238 County Welfare Rd
Suite 110
Leesport, PA 19533

Contact:
Andy Beck
570-622-4225
awb123@psu.edu



Who Should Attend:

- Growers and packers of fresh fruits and vegetables of all sizes
- Educators, regulators, and industry representatives who wish to increase their knowledge of GAPs.

As a Workshop Participant you can learn

- Potential food safety hazards associated with the production of fresh fruits and vegetables
- Water testing and treatment options
- How to conduct a mock recall
- How to prepare for a third party inspection
- How to document your farm practices and write a GAP plan

Register online at the Penn State Farm Food Safety web site
www.foodsafety.psu.edu/gaps
or call 1-877-489-1398

For questions on the course content and the agenda, contact:
Dr. Luke LaBorde
Penn State Department of Food Science
Phone: 814-863-2298
E-mail: lfl5@psu.edu

Penn State encourages persons with disabilities to participate in its programs and activities. If you anticipate needing any type of accommodation or have questions about the physical access provided, please call 814-863-2298 in advance of your participation.



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Farm food safety
winter workshops for
Pennsylvania fruit and
vegetable growers



Presented by Penn State Cooperative Extension with support from USDA SARE and the Pennsylvania Department of Agriculture

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