Beyond Basic Produce Food Safety: A Hands-On Analysis

Who Should Attend
This program is an interactive one-day workshop targeted to fresh fruit and/or vegetable growers, harvesters, and packers that turns farm food safety management into an engaging, hands-on and thought provoking exercise.

It’s highly recommended that you attend a Produce Safety Alliance Grower Training course prior to attending the Beyond Basic Produce Food Safety workshop. Visit our organizer page at http://uffasfshncrec.eventbrite.com/ for a list of upcoming Produce Safety Alliance Grower Training courses.

What to Expect
Hands-on curriculum targets the “what to look for, what to do, and how to do it” for the critical areas of a farm where food safety concerns need to be addressed, including: preharvest field assessments; hygiene facilities; agricultural water and well inspections; packinghouse assessments; cleaning and sanitizing of harvest tools, postharvest equipment, and packing areas; verification of sanitation; and environmental monitoring.

Benefits of Attending
After completing this workshop, you’ll leave with an improved understanding of food safety principles and practices that support the production of safe food, as well as Produce Safety Rule compliance, through the visualization of key, real-life, food safety issues discovered through hands-on, problem-based scenarios and you’ll learn to see your operation through the eyes of a microbiologist and practice implementing procedures to reduce the risks in your own operation.

March 18, 2020 8:00am – 5:00pm
UF/IFAS Citrus Research and Education Center
700 Experiment Station Road • Lake Alfred, FL 33850

Cost to Attend: $35 (includes snacks and lunch)

Please register at: https://beyondbasic031820.eventbrite.com

For questions, please email sarahmccoy@ufl.edu or call 863-956-8632

Please note: NO substitutions, transfers, or refunds will be issued within one week of the training start date. NO minors are permitted to attend. NO animals allowed, except those defined as service animals under the ADA.

This work is partially supported by the Food Safety Outreach Program award no. 2017-70020-27243 from the USDA National Institute of Food and Agriculture
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REGISTRATION FORM

Registration is also available online at: https://beyondbasic031820.eventbrite.com

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UF/IFAS Citrus Research and Education Center – March 18, 2020

Name: ____________________________________________

Company: __________________________________________

Address: __________________________________________

Email: ___________________________________________

Phone: ___________________________________________

Special meal requirements (vegetarian, etc.)?: ________________________________

Course registration of $35 per participant is requested by March 13th, 2020. Registration will be confirmed upon receipt of registration materials.

Important: Make checks payable to “University of Florida”

Mail check and registration to:

University of Florida
ATTN: Sarah McCoy
700 Experiment Station Road
Lake Alfred, FL 33850

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