

**FSMA PSA GROWER Training (In Person) - Registration for Jan 19, 2024,
Training**

Training Location: Lincoln County Produce Auction

2896 KY-39, Crab Orchard, Ky 40419

8:00 a.m. - 5 p.m.

Who Should Attend

Fruit and vegetable growers and others interested in learning about produce safety, Good Agricultural Practices (GAPs), co-management, and the FDA's Food Safety Modernization Act (FSMA) Produce Safety Rule. Any growers who would like to meet the Produce Safety Rule requirement outlined in §112.22 (c) *At least one supervisor from the farm must complete food safety training at least equivalent to the standardized curriculum recognized by the FDA.* Note: Completion of this course is a regulatory requirement for all Kentucky fruit and vegetable growers with over \$25,000 in yearly sales and those growers seeking a Qualified Exemption.

What to Expect at the PSA Grower Training Course?

The trainers will spend approximately seven hours of instruction time to cover the content contained in these seven modules:

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domestic Animals, and Land Use
- Agricultural Water
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan.

Parts of the FSMA Produce Safety Rule requirements are outlined within the modules. There will be time for questions and discussion, so participants should come prepared to share their experiences and produce safety questions they have.

Benefits of Attending the Course

The course will provide a foundation of Good Agricultural Practices (GAPs) and co-management information, FSMA Produce Safety Rule standards, and details on how to develop a farm food safety plan. Individuals who participate in this course are expected to gain a basic understanding of:

- Microorganisms relevant to produce safety and where they may be found on the farm
- How to identify microbial risks, practices that reduce risks, and how to begin implementing produce safety practices on the farm
- Parts of a farm food safety plan and how to begin writing one
- Expectations in the FSMA Produce Safety Rule and how to meet them.

After attending the entire course, you will be eligible to receive a certificate from the Association of Food and Drug Officials (AFDO) that verifies you have met the requirement of section §112.22(c) (detailed above). To receive an AFDO certificate, you must submit the appropriate paperwork to your trainer at the end of the course.

REGISTRATION FOR THE TRAINING:

- Please click on the *Qualtrics link*, provided below, and fill in the required information to successfully register. Partial completion of the registration will end up in automatic removal of the participant from the training.

https://uky.az1.qualtrics.com/jfe/form/SV_8iyJ4lyA3nW73gy

Last Day to Register for the Training January 12

Costs: \$ 100 per person (**Kentucky Residents**), \$120 (Out-of-State)
Cost covers Training Manual, Certificate, and Shipping

PAY ONLINE using the link below.

<https://trans.worldpay.us/cgi-bin/WebPAY.cgi?formid=BB250F6BC14110CE87EFDD8014750039E8419F1AA4E07E2B4745131920DB8B5E&sessionid=AE46DACB8992AE4C>

In the Invoice Number field enter: "PSA Grower Training January 19"

PAY BY CHECK.

Checks should be written to "**University of Kentucky.**"

MAIL Checks to:

ATTN: Paul Priyesh
213 WP Garrigus Building
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Additional Information

Paul Priyesh

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