PSA -FSMA Grower Training Course

May 31st, 2022 in-person training Time: 8:00 a.m. - 5 p.m. Location: Hart County Produce Auction 6880 Cub Run Highway, Munfordville, KY 42765

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 0cAIMdNE67U4zDo

- Costs: \$30.00 per person to cover lunch, snacks, and the facility; Please make checks
 <u>payable to Hart County Produce Auction</u> and mail it to 6880 Cub Run Highway Munfordville,
 KY 42765 or hand it to Lloyd C. Schrock on the day of the training.
- Registration Limited to 15 people on a first-come-first-serve basis
- Last day to register for the training is May 24, 2021
- Training materials, trainer fees, and certification through AFDO upon successful completion of the training <u>are covered</u> by University of Kentucky, Food Systems Innovation Center CAP grant in partnership with Kentucky Department of Agriculture.

Should you have questions, please contact

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Additional Information

For more information about scheduled PSA Grower Training Courses in Kentucky, please visit the Food Systems Innovation Center website at https://fsic.ca.uky.edu/.





