# **PSA -FSMA Grower Training Course**

March 24<sup>th</sup>, 2022 in-person training Time: 8:00 a.m. - 5 p.m. Location: Harold R Benson Research and Demonstration Farm 1525 Mills Lane, Frankfort, KY 40601

## 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

 $\Box$  How to identify microbial risks, practices that reduce risks, and how to begin implementing produce safety practices on the farm

 $\Box$  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: The training is FREE for Kentucky growers (Cost covered by the FSMA University of Kentucky Food System Innovation Center /Kentucky Department of Agriculture cooperative agreement grant)
- Registration Limited to 25 people on a first-come-first-serve basis
- Last day to register for the training is March 21, 2022

### Should you have questions, please contact

Paul Priyesh Vijayakumar (paul.v@uky.edu) Food Systems Innovation Center 213 W. P. Garrigus Building 325 Cooper Drive Lexington, KY 40546-0215

Phone: 859-257-1546

Casey Newcomb (casey.newcomb@uky.edu) Produce Safety Extension Associate 210 W.P. Garrigus Building 325 Cooper Drive Lexington, KY 40546-0215 Phone: 859-562-2655

#### **Additional Information**

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



University of Kentucky College of Agriculture, Food and Environment *Cooperative Extension Service* 





Land Grant Program



