

PRODUCE SAFETY GROWER



The Food Safety Modernization Act (FSMA) has established the Produce Safety Rule, which forms, for the first time, science-based minimum standards for the safe growing, harvesting, packing, and holding of fruits and vegetables grown for human consumption.

In addition to learning about produce safety best practices, key parts of the FSMA Produce Safety Rule requirements are outlined within each module. There will be time for questions and discussion, so participants should come prepared to share their experiences and produce safety questions.

This class is interactive as well as discussion orientated. It is designed to be fully customizable to your employee training needs and we are able to conduct this training at your site or ours.



“This course really helped me focus. I am new to this and it was hard to get a handle on what exactly I had to do. I have a lot of confidence now. in putting a food safety plan into place.”

- Previous trainee

Brief Class Outline

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water (Part I: Production Water; Part II: Postharvest Water)
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

Contact Us

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