

# MN FSMA Produce Safety Rule Grower TRAINING COURSES

DATE	LOCATION
November 9, 2018	Bemidji, MN
November 14, 2018	Windom, MN
November 28, 2018	Morris, MN
December 5, 2018	Hutchinson, MN
December 12, 2018	Brooklyn Park, MN
December 17, 2018	Saint Paul, MN
January 9, 2019	Saint Cloud, MN (Day before MN Organic Conference)
January 16, 2019	Saint Cloud, MN (Day before MFMA/ MFVGA Conference)
January 23, 2019	Mankato, MN
January 25, 2019	Cloquet, MN
February 6, 2019	Saint Charles, MN
February 20, 2019	Andover, MN
March 13, 2019	Moorhead, MN
March 20, 2019	Farmington, MN
REGISTRATION OPEN NOW	

#### WHO SHOULD ATTEND?

This one-day training course is for produce growers. The Produce Safety Rule, which is a part of the new federal Food Safety Modernization Act (FSMA), requires that fruit and vegetable farms that grow, pack, harvest and/or hold produce and that do not qualify for an exemption or exclusion from the Rule attend this training. To learn more about if your farm is covered by the Rule contact the Minnesota Department of Agriculture (MDA) Produce Safety Program. Exclusions and exemptions from the Produce Safety Rule will also be covered during the training.



If your farm is covered by the FSMA Produce Safety Rule, attending this Grower Training Course satisfies the FSMA Produce Safety Rule requirement outlined in §112.22(c) that requires 'At least one supervisor or responsible party for your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.' This course uses the approved curriculum developed by the Produce Safety Alliance (PSA).

However, **all** growers interested in learning about produce safety, Good Agricultural Practices (GAPs) and the FSMA Produce Safety Rule are encouraged to attend and will find the course material valuable. Even if you have attended a GAP training in the past, this course will be useful and includes updated information. Good food safety practices protect your business, help meet market requirements such as a GAP audit, and keep our local foods safe and healthful for all.

"This training really was so useful for my farm. Knowing these basic principles helps me not only sleep better at night, but to create systems that save time and reduce any potential risks."

- Lori Cox, Roots Return Heritage Farm

## WHAT TO EXPECT AT THE FSMA PRODUCE SAFETY RULE TRAINING COURSE

The training will consist of practical guidance for implementing Good Agricultural Practices as well as the requirements of the FSMA Produce Safety Rule. There will be time for questions and discussion within each module, so farms should bring any questions they have about farm food safety and their operation.

Some key topics that will be addressed during the day:

- Microorganisms relevant to produce safety and where they may be on the farm
- Practices that reduce risks, and practical methods to implement these practices on the farm
- Parts of a farm food safety plan and how to begin writing one. Overview of GAP audits.
- Requirements of the FSMA Produce Safety Rule and how to meet them

Your trainers for these courses are PSA staff, MDA staff, UMN Extension staff, and trained fruit and vegetable growers. The course certificate is good for life, and you only need to attend once to meet the Rule requirements outlined in the §112.22(c) of the Produce Safety Rule.

**REGISTRATION** 

Register: www.psp.tix.com

Cost: \$25 (Note this is a subsidized cost and will likely

rise in following years)

**Registration Deadlines:** 10 days before each class date, or until full. Preregistration required for trainings.

**Registration Includes:** the training materials, lunch, refreshments, and a Certificate of Course Attendance issued by Association of Food and Drug Officials (AFDO).

Certificate: Participation for the entire training is required to

"This FSMA training is thorough and accessible and I appreciate the perspective

of the diverse trainers as well as the

- Joan Olson, Prairie Drifter Farm

participating farmers in the room. I left the

our farm and a better working knowledge of

food safety practices. This is worth the time

training with new ideas to implement on

receive the certificate.

Schedule: Check-in 8:30 am.

Training 9:00 am - 5:00 pm.

to attend!"

Class Sizes: Limited to 40 participants on a first-come,

first-served basis.

#### **QUESTIONS?**

Contact the Minnesota Department of Agriculture Produce Safety Program at (651) 539-3648 or email producesafety.mda@state.mn.us.

#### FOR MORE INFORMATION

MDA Produce Safety Program: www.mda.state.mn.us/food-feed/produce-safety-program
UMN Extension GAPs Education Program: www.extension.umn.edu/safety/growing-safe-food
FSMA Produce Safety Rule: www.fda.gov/food/guidanceregulation/fsma/ucm334114

### **EVENTS SPONSORED AND PLANNED BY**

- Minnesota Department of Agriculture
- University of Minnesota Extension
- Minnesota Farmers Union

- Minnesota Fruit and Vegetable Growers Association
- Minnesota Farmers' Market Association
- Minnesota Institute for Sustainable Agriculture

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