



## Training and Certification Options

Local, small-scale farmers are proud of the fruits and vegetables they produce and strive to offer products that are inherently safe and healthy for consumers. However, although rare, foodborne illnesses have been associated with the production and handling of fresh produce. Fruits and vegetables that are eaten raw pose the greatest risk since cooking will kill pathogens. Contaminated fruits and vegetables may seem like an unlikely problem for your farm, but just one incident can have devastating consequences. In 2006–2007, when a large outbreak of *E. coli* O157:H7 from spinach grown in California occurred, the sales of spinach plummeted and the market did not recover for many months. News of outbreaks tends to cause losses in revenue, even for farmers not involved in the outbreak. Instances of foodborne illnesses hurt both the farmer and the market. Lawsuits have resulted in costly awards for farmers.

Although sources of contamination can never be totally eliminated, there are many steps you can take to minimize risk. One of the most important steps is training – **both yourself and your workers**. Learning about risky practices and taking steps to implement best practices to minimize risk is the best thing you can do to protect yourself, your farm, and the people who buy from you.

### Training

Training does not have to be difficult.

You should establish some standard procedures for production, worker hygiene, harvesting, post-harvest handling and even transporting produce to market. Tips for good practices in these areas can be found in the companion factsheets. You should actively go through these procedures with your workers and explain how you want things done. Once written procedures are developed, they should be easily accessible and readable by the workers in their native language to remind them of important points. You should also periodically review and update procedures as needed, and remind your workers why they are important.

### Certifications

Because of concerns over food safety, many wholesale and institutional produce buyers are requiring their farm suppliers to have some type of food safety certification. Even some direct market outlets may require farm suppliers to have food safety certification or at least evidence of training in food safety practices. There are a number of certifying agencies that conduct food safety audits on farms and that offer food safety certification programs. The USDA GAPs/GHP (Good Agricultural Practices/Good Handling Practices) program is commonly used by small-scale producers because, depending on the situation, GAPs may be one of the least expensive certification programs and GAPs training and educational resources are readily available.

### USDA GAPs/GHP program

The USDA GAPs program is an audit/certification program with a focus on food safety. The program was requested by growers to meet buyer demands for higher food safety standards, and is based on a 1998 FDA publication: Guide to minimize microbial food safety hazards for fresh fruits and vegetables. USDA GAPs is not mandatory, but producers who sell to the federal government must meet GAP standards, and GAPs has been adopted by others in the food industry.

#### SAFE AND HEALTHY FOOD

#### IT'S UP TO ALL OF US!

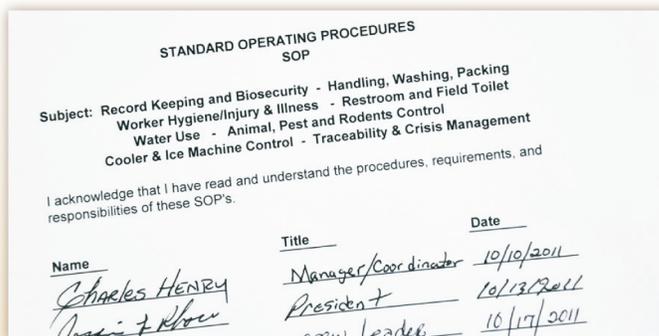
Help reduce the risk of microbial contamination by following these simple steps:

1. Use the bathrooms at the Main Equipment Shed.
2. Wash your hands thoroughly before coming back to work.
3. Don't work in the garden or handle produce if you are ill or have an infection.
4. Don't bring pets to the garden.
5. Wash your hands thoroughly at the packing shed before handling produce.
6. Avoid tracking dirt and mud into the packing shed. Rinse off your boots at the boot-wash station.
7. Make sure harvest containers are clean before using them.
8. Clean and sanitize the sink and counters in the packing shed before harvesting.
9. Keep the cooler clean and avoid tracking in dirt and mud.

▲ Example of a poster placed in the packing shed reminding workers about important food safety procedures.

There are six components to a GAPs audit, plus a General Questions category that must be passed first.

- ◆ Part 1: Farm Review (potential risks from water source, livestock, manure, soils)
- ◆ Part 2: Field Harvesting and Field Packing (covers toilet and handwashing, containers and equipment, wash water, product identification)
- ◆ Part 3: House Packing (washing/packing line, sanitary procedures, ice, wastewater, worker hygiene)
- ◆ Part 4: Storage and Transportation
- ◆ Part 5: Wholesale Distribution/Terminal Warehouse
- ◆ Part 6: Preventative Food Security Procedures (such as visitor logs, facility monitoring procedures, etc.)



Courtesy of Coastal Georgia Small Farmers Cooperative, Inc.

Farms without packing or storage facilities would be exempt from those parts of the audit. During the audit, the farmer must show evidence that various food safety practices are in place. This could be in the form of records, documentation, and/or written procedures followed by the farmer and employees. The farm must have a Food Safety Quality Manual that contains the following:

- ◆ Brief history of the operation
- ◆ List of employees and duties
- ◆ Map of location and operation
- ◆ GAP/GHP training certificates if available
- ◆ Product floor plan for packing houses
- ◆ Farm maps (where crops, etc. are located)
- ◆ Required procedures and sample records (standard operating procedures specific to the operation)



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GAPs requires that farms have a traceability system in place; i.e., they have records in place to identify and trace produce from the field to the packer, distributor and retailer. Records should indicate date of harvest, farm identification, and who handled the produce. Under GAPs, farms are also required to have records indicating that they have conducted a mock recall to test the traceability system. Farms may fail a GAPs audit if the inspector observes any immediate food safety risk, for example the presence of rodents or pets in a produce handling area, or lack of handwashing facilities. Other factors leading to disqualification may include; employee practices that might jeopardize produce safety, tampering of records, no Quality Manual or no one at the farm designated to oversee the food safety program.

## Reasons to implement GAPs on the farm

- ◆ Adoption of GAPs will increase market opportunities.
- ◆ Farms with GAPs procedures and records will be better protected in case of a lawsuit.
- ◆ Farms with GAPs certification may have lower insurance premiums.
- ◆ Most GAPs recommendations are simple, common sense procedures.

Additional GAP/GHP audit information can be found at the USDA GAPs website. [www.ams.usda.gov/gapghp](http://www.ams.usda.gov/gapghp)

For more information on training programs that may be available on-line or in your area, contact your local county Extension office or your state Department of Agriculture.

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