



ATTENTION ALL PRODUCERS!

On June 19, 2014, The Alaska Division of Agriculture will host a free On-Farm Food Safety Workshop at the Plant Materials Center in Palmer. All growers are welcome to come and learn more about Good Agricultural and Handling Practices (GAP/GHP) principles, USDA GAP/GHP audits, risk analysis at your growing facility and distribution area, creating a Food Safety Plan with FamilyFarmed.org's new online tool, and a variety of other post-harvest produce handling topics. If you are a producer or vendor, small or large, and are interested in food safety issues, this workshop is for you. Comments from participants at the first workshop included:

“Great at answering our questions right away with a very diverse group”

“Very helpful – knowledge is power to move ahead in the right direction”

The workshop will consist of presentations on water quality, compost and other soil amendments, hygiene practices at farm facilities, and safe storage and transport of your produce to market. We will also present information on farm-to-school marketing opportunities. Also, a hands-on mock food safety audit at a local farm or greenhouse will be conducted to allow participants to see how food safety techniques can be implemented in their own facilities.

The workshop will run from 9AM to approximately 2 PM, with a short break for lunch. All attendees will receive resources to assist them with safe produce growing practices, including a copy of FamilyFarmed.org's book “Wholesale Success – A Farmers' Guide to Food Safety, Selling, Postharvest Handling, and Packing Produce”. In addition, all attendees will receive a certificate of attendance for three CEUs for their attendance.

If you are interested in attending this free workshop, and/or hosting the mock food safety audit at your facility, please contact Barb Hanson at the Division of Agriculture at barbara.hanson@alaska.gov, or by phone at (907) 761-3854