

Good Agricultural Practices (GAPs) Food Safety Training



MARCH 4, 2009

9:00AM – 4:00PM

333 South Street,
Shrewsbury, MA 01545-4169
508 856-3362

Sponsored by:
UMass Extension,
UMass Department of Nutrition,
MA Department of Agricultural
Resources (MDAR)

If you have questions contact David Nyachuba
at 413-545-0552, dgn@nutrition.umass.edu
or Rich Bonanno at 978-361-5650,
rbonanno@umext.umass.edu.



Recent contamination outbreaks for tomatoes and spinach have raised concerns about the safety of fresh produce. UMass Extension, UMass Department of Nutrition, and the MA Department of Agricultural Resources (MDAR) have teamed up with partners to implement a USDA Good Agricultural Practices (GAPs) Training & Certification Program for growers and other fresh produce handlers.

At the training, you will learn more about:

- bacteria and other harmful microorganisms commonly associated with fresh produce
- the costs and impact of diseases and outbreaks caused by food-borne pathogens
- strategies for controlling potential microbial food safety hazards before planting and throughout all phases of production – planting, production, harvesting and postharvest handling
- the USDA Third Party Audit process

You will also:

- receive a manual filled with GAPs resources
- receive a CD loaded with templates needed to maintain records to verify USDA GAPs that can be customized for your farm
- participate in a mock USDA GAP audit

At the end of the session, you will receive a certificate of participation including hours. Growers will receive one pesticide credit for participation.



UMass
Extension

UMass Extension is an equal opportunity provider and employer, United States Department of Agriculture cooperating. Contact your local Extension office for information on disability accommodations or the UMass Extension Director if you have complaints related to discrimination, 413-545-4800.

MARCH 4, 2009 - TRAINING SCHEDULE

Moderator: Scott Soares, Assistant Commissioner, MDAR

- 9:00 am **Welcome and Introductions**
Commissioner Douglas Petersen, MDAR
- 9:15 am **GAP and Its Impact on You as the Grower**
Rich Bonanno
Grower Survey Results
David Nyachuba
- 10:00 am **What initiated the Need for a Food Safety Plan**
Wesley Kline
- 10:45 am **Pathogens Commonly Associated with Fresh produce:
How Can They be Controlled?**
David Nyachuba
- 11:30 am BREAK
- 11:45 am **What should be in your food safety manual**
Wesley Kline
- 12:30 pm LUNCH
- 1:15 pm **The USDA Third Party Audit Question by Question
Lessons Learned from Previous Third Party Audits**
Wesley Kline
- 2:15 pm Break
- 2:30 pm **Q and A: Developing Farm Plans**
Facilitator: Bonita Oehlke, MDAR
Panel: Wesley Kline, David Nyachuba, Rich
Bonanno, Commissioner Douglas Petersen
- 3:30 pm **Summary & Wrap Up**
Scott Soares

PRESENTERS:

Featured Speaker: Wesley L. Kline, Ph.D.

Dr. Kline is an Associate Professor with the Department of Agriculture and Resource Management at Rutgers University, NJ and an Agricultural Agent with Rutgers Cooperative Extension, Cumberland County, NJ. He is an expert in GAP training and implementation and has successfully completed the USDA GAPs auditor's course. He received his Ph.D. in Vegetable crops from Cornell University and has extensive international experience in countries such as El Salvador, Honduras, Somalia and Ecuador.

David Nyachuba, Ph.D.

Dr. Nyachuba is an Assistant Professor at UMass-Amherst Department of Nutrition and Director of UMass Extension Nutrition Education Program (NEP) Food Safety Program. He teaches several food safety courses. In the lab, he studies foodborne pathogenic bacteria with an emphasis on *Listeria monocytogenes*.

Rich Bonanno, Ph.D.

Dr. Bonanno is an Extension Educator with UMass Extension and is a co-Principal Investigator on the UMass GAP project. He is responsible for weed management in vegetable and small fruit crops. He serves as a Public Member to the Massachusetts Pesticide Control Board and is a Past-president of the New England Vegetable & Berry Grower's Association.



REGISTRATION FORM

Deadline: February 25, 2009

First come, first served.

Name _____

Business name _____

Business address _____

Website _____

City _____ State _____ Zip _____

Phone (day) _____

Phone (evening or cell) _____

Fax _____

Email _____

PRICE:

\$35.00 per person (includes materials and meals).

SELECT AMOUNT PAID:

___ \$ 35.00 per person

___ \$ ___ for a total of ___ registrants

CHOOSE YOUR PAYMENT METHOD:

___ Check

(payable to the University of Massachusetts)

___ Money Order

___ VISA

___ Master Card

IF PAYING WITH VISA OR MASTERCARD:

CreditCard Number _____

Card Expiration date _____

Cardholder's signature _____

PLEASE COMPLETE AND RETURN THIS FORM

WITH YOUR PAYMENT TO:

David Nyachuba

Department of Nutrition

204 Chenoweth Laboratory

University of Massachusetts Amherst

100 Holdsworth Way, Amherst, MA 01003-9281

Phone: 413.545.0552

Fax: 413.545.1074

Email: dgn@nutrition.umass.edu

Once we receive your registration, we will send a confirmation email with a receipt, the agenda and directions.

