Protecting Your Farm’s Markets and Profitability:
Writing a Practical Food Safety Plan for Small and Diversified Farms

UVM Extension and the Northeast Organic Farming Association of Vermont (NOFA Vermont) are offering a hands-on workshop on practical food safety for both small and diversified farms who market directly and locally.

With the increase in food borne illnesses associated with fresh produce, produce buyers and consumers are increasingly aware of and concerned about produce safety and on-farm food safety practices. Growers who understand how to identify potential food safety risks and take practical steps to address them on their farms are not only better able to protect their markets, but will also improve produce quality and the overall efficiency of their operations.

Join us for one of the following day-long workshops to see how practical -- and affordable -- food safety practices are being implemented on small and diversified farms vegetable farms in Vermont.

In the morning, we will examine and learn the specifics of how contamination can happen on small farms – including your own. You will identify aspects of your own operation that may need attention. In the afternoon, we will visit a working farm to observe and discuss its on-farm food safety practices, how they were implemented, and their impact on produce safety and farm management. By the end of the day, you will have created a two-page draft of your own On-Farm Food Safety Plan with specific action-steps needed to implement it. This can be shared with interested retail customers, local and wholesale buyers.

Note: Although this workshop could help you prepare for a Good Agricultural Practices (GAPs) audit certification, it is designed for farmers who do NOT intend to become GAP certified in the near future. The workshop is appropriate for both organic and conventional growers.

Choose from two times and locations:

<table>
<thead>
<tr>
<th>December 7, 8:30 am – 4:00pm</th>
<th>December 8, 9:00 am – 4:00 pm</th>
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<tbody>
<tr>
<td>Montpelier: Screaming Ridge Farm</td>
<td>Brandon: Woods Market Garden</td>
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Joe Buley raises produce and eggs year round on 2+ acres using passive solar greenhouses, raised beds and row covers. Joe direct markets his produce, eggs, and value-added products such as soup, through local farmers markets, restaurants and the Central Vermont Food Hub CSA.

Jon Satz and his family grow fruit, vegetables and flowers on 30 acres. 7 greenhouses are used to grow bedding plants, ornamentals, starts and early tomatoes. The bulk of their product is sold on the farm through the farmstand, U-pick berry operation or on-farm CSA.

Instructors: Joe Buley (farmer, chef, and ServeSafe certified instructor), Jon Satz (farmer), Ginger Nickerson (UVM Extension Produce Safety Outreach Coordinator), Lynn Blevins (UVM Extension GAPs Program Assistant and epidemiologist), Hans Estrin (UVM Extension Local Foods Buying Program and Windham Farm and Food Network Coordinator), Dave Rogers (NOFA-Vermont Policy Advisor)
REGISTRATION FORM

Space is limited so sign up now! Fee of $20 includes handouts and lunch

Protecting Your Farm’s Markets and Profitability: Writing a Practical Food Safety Plan for Small and Diversified Farms

Name & Farm Name:
Address:
Phone number:
Email:

Circle the workshop you want to attend

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<tr>
<th>Wednesday, Dec 7th 8:30am – 4:00pm</th>
<th>Thursday, Dec 8th 9:00 am – 4:00 pm</th>
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<tbody>
<tr>
<td>Screaming Ridge Farm</td>
<td>Woods Market Garden</td>
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<tr>
<td>Unitarian Universalist Church</td>
<td>Farmstand at 93 Wood Land and Route 7</td>
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<tr>
<td>130 Main St., Montpelier, VT 05602</td>
<td>Brandon VT, 05733</td>
</tr>
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What kind of sandwich do you want? [ ] Meat [ ] Vegetarian
We will also have gluten-free soup and salad

Will you need to borrow a laptop? [ ] Yes [ ] No

Please tell us about your farm to help us tailor the workshop:

- Is your farm certified organic? [ ] Yes [ ] No
- Do you have livestock on your farm? [ ] Yes [ ] No
- Do you have an on-farm visitors through a CSA, farmstand or agritourism [ ] Yes [ ] No

Complete this registration form and mail by November 30, 2011 with a check for $20 per person (made out to NOFA-VT) to:

NOFA-VT, Attention: Barbara Richardson, PO Box 697, 14 Pleasant Street, Richmond, VT 05477

Questions about registration? Call Barbara at: 802-434-4122 info@nofavt.org

If you have your own laptop, please bring it to the workshop

Scholarships are available upon written request. To request a disability-related accommodation to participate in this program, please contact Ginger Nickerson at (802) 249-6701 or gnickers@uvm.edu by November 30, 2011 so we may assist you.

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