

# Education Introductions

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## CHESAPEAKE PRODUCE SAFETY EDUCATION PROJECT TEAM

- **Aleya Fraser**
- **Kimberly Raikes**
- **Lindsay Gilmour**
- **Crystal Forman**
- **Ruth Tyson**
- **Thelonius Cook**
- **Laquanda Dobson**



We focus on farmer-to-farmer learning – we are community-based educators supporting rural and urban farmers, from youth to our elders, with on-farm training, videos, 1-1 coaching, and online toolkits.

**Kimberly and Crystal began 2023 with a training at the Future Harvest CASA conference with 50+ participants and standing room only!**



## Meet the team!

- **Kristen Wilmer**
- **Zoraia de Jesus Barros**

Project Coordinator - [zoraia@buylocalfood.org](mailto:zoraia@buylocalfood.org)  
CISA – ([buylocalfood.org](http://buylocalfood.org))

## Guess what?

We have great resource: Farm worker training materials in English/Spanish. [Written](#) and [video](#) versions!





## Meet the team!

- **Elizabeth (Betsy) Bihn, PhD**, *Director of IFS@CU, National GAPs Program & PSA, Senior Extension Associate, CU*
- **Donna Clements, MS**, *PSA Coordinator, NE Extension Associate, CU*
- **Elizabeth (Beth) Demmings, PhD**, *IFS@CU Coordinator, Extension Specialist, CU*
- **Elisabeth Hodgdon, PhD**, *Regional Vegetable Specialist, Eastern NY Commercial Horticulture Program, CCE*
- **Laura Pineda-Bermudez**, *SIPS Graduate Student, Extension Aide, National GAPs Program, CU*
- **Michelle Proscia**, *Agriculture Production Program Manager, Sullivan County, CCE*

## Cornell Dept. of Food Science, Food Safety Extension Programs

- Cornell Food Venture Center (CFVC)
- Cornell Dairy Foods Extension Program
- Food Microbial Lab and HPP Validation Center
- Institute for Food Safety at Cornell (IFS@CU)
- National GAPs Program
- Produce Safety Alliance (PSA)

## Cornell Cooperative Extension

- County-based Local Offices
- Statewide Regional Teams
- Supported by Cornell staff, extension associates, and faculty

## Guess what?

We have tremendous support from the NYS Dept. of Ag and Markets to deliver food safety education in NY.

## Franklin County Community Development Corporation | Western MA Food Processing Center

### Meet the team!

- Liz Buxton (Director of Operations)
- Kate Minifie (Food Entrepreneurship Program Manager)
- Tricia Wancko (MA Ag Innovation Center Director)



Liz Buxton



Kate Minifie



Tricia Wancko

### Guess what?

- Processing facility undergoing a third party audit this spring
- Collaboration with UMass, URI, Commonwealth Kitchen, and CISA on biannual food safety course for small-scale processors/food entrepreneurs
- Program with local jail to provide basic food safety training to support skill building for reentry employment

# New England Farmers Union

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## Meet the team!

- FSMA Team Leader - Luke LaBorde
- Produce Safety - Jeff Stoltzfus + 18 state-wide educators (71 trainings, ~2,100 certificates)
- Preventive Controls - Martin Bucknavage (General), Kerry Kaylegian (Dairy) ~40 trainings and ~1,000 certificates
- PC Animal Food, Sanitary Transport, Foreign Supplier Verification, and Food Defense



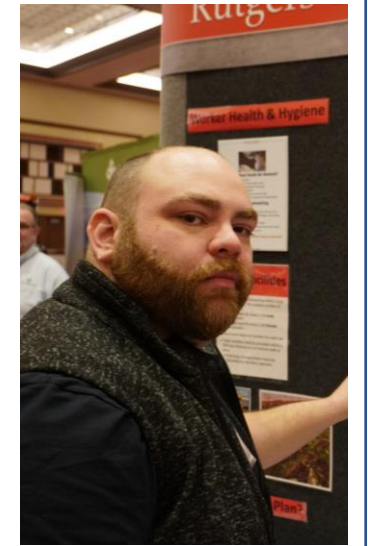
## Over 30 PSU Food Science Short Courses and Workshops ([foodscience.psu.edu/workshops](http://foodscience.psu.edu/workshops))

- Hazard Analysis Critical Control Point (HACCP)
- Food Safety and Sanitation Food Manufacturers
- Fundamentals of Food Science
- Food Microbiology, Food Mycology
- Better Process Control School
- Listeria Control in Packinghouses
- Sensory Evaluation, Descriptive Analysis
- Chocolate Production, Cheese Production
- Cultured Dairy Products, Ice Cream 101, Ice Cream Short Course

## Rutgers Cooperative Extension On-Farm Food Safety Team

### Meet the team!

- Wesley Kline, Ph.D  
Agricultural Agent
- Meredith Melendez  
Agricultural Agent
- Jennifer Matthews  
Senior Program Coordinator
- Michael Monzon  
Support staff



### ***Guess what?***

Produce safety education began in NJ in 1999 after growers asked Wes Kline for help with buyer required audits. Since then the Rutgers produce safety program has educated over 3000 farmers.





# University of Connecticut



## Meet the team

- Indu Upadhyaya, Ph.D., Food Safety Extension
- Diane Hirsch, M.S., Emeritus faculty
- Ana Rodrigues (Graduate Student)



**CT fun facts:** Working with Federally Recognized Tribes Extension Program (FRTEP) - Mashantucket Pequot Tribe

## Research:

- Developing applications for effective delivery of antimicrobials in produce farms to improve safety.
- Mitigating the food safety risks associated with fresh produce production through evidence-based research and farmer training
- Investigating the effect of plant molecules and probiotics on fresh produce either as wash or coating and determining their antimicrobial efficacy as nanoemulsions.

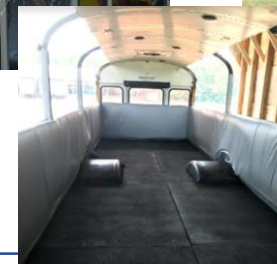
## Teaching:

- PSA Alliance Grower training course
- Small Fruit Production – Guest Lectures - UG
- Meat and Poultry HACCP training
- Principles of Poultry Science – Co-teach/guest - UG

# University of Delaware

## Meet the team!

- **Dr. Gordon Johnson, Extension Fruit & Vegetable Specialist**
- **Jennifer Jones, Produce food safety program assistant**
- **Dr. Kali Kniel – Professor of Microbial Food Safety**
  
- DDA Partners: Andrea Jackson, Food Products Inspection Administrator; Amanda Ziegler, Food Safety Program Coordinator; Justin Grimminger, FSMA Inspector



Guess what? We have completed a project on retrofitting watermelon harvest buses to improve food safety with UMD. New Cost-share program with DDA to help growers with retrofits. Educational Video can be found at <https://www.foodsafetyclearinghouse.org/resources/out-old-and-liner>

## UMaine SFA/CE

### Meet the team!

- Dr. Jennifer Perry
- Dr. Robson Machado
- Dr. Adwoa Dankwa
- Sophia
- Zaliatu and Fernanda (about to start)



### Guess what?

Maine is the only US state with commercial wild blueberry production.  
Hydroponics and aquaponics operations are increasing statewide.  
Maine boasts the region's largest and most diverse macroalgae industry.

# University of Massachusetts Extension

## Meet the team!

### Produce Safety

- Lisa McKeag
- Genevieve Higgins



### Preventive Controls

- Amanda Kinchla
- Jill Fitzsimmons
- **UMass Students:** Christina Allingham, Julia Fukuba, Pavana Harathy Chennupati, Rabia Farheen, Minna Luo, Yuzhen Zhang



## Guess what?

**PS** sampling water around Ma to help growers and regulators understand water risks; **PC** team developing hybrid sanitation course for small processors and working with NMSU on a bilingual food safety training game about GMPs

## Guess what?

### Farm Resources

*Tips: Familiarize yourself with your department of agriculture and county/city Extension Ag Agent, or specialist.*

Program	Federal/National Resources	State Resources	University Resources
Good Agricultural Practices (GAPs)	<a href="#">USDA-AMS</a>	<a href="#">MDA-GAPs</a>	<a href="#">UME-GAPs</a> <b>PSLA</b> <a href="#">ALEI</a> <a href="#">Clearing House</a>
Food Safety Modernization Act (FSMA)-Produce Safety Rule (PSR)	<a href="#">FDA-FSMA-PSR</a>	<a href="#">MDA-FSMA-PSR</a>	<b>PSLA</b> <a href="#">ALEI</a> <a href="#">Produce Safety Alliance</a> <a href="#">Clearing House</a>
FSMA-Sprout Safety Alliance (SSA)	<a href="#">FDA-FSMA-SSA</a>	<a href="#">MDA-FSMA-SSA</a>	<a href="#">Sprout Safety Alliance</a> <a href="#">Clearing House</a>

### Industry/Manufacturing/Processing Resources

*Tips: Familiarize yourself with your Environmental Health Services (county/city) and State health department, or local Extension Agent or specialist*

Program	Federal/National Resources	State Resources	University Resources
Resources	<a href="#">FDA-FSMA-Preventive Controls</a>	<a href="#">COMAR-subtitle 15 FOOD</a>	<a href="#">Maryland Rural Enterprise</a>

## Meet the team!

- In attendance: Shauna C. Henley

## Guess what?

- Food Safety News Letter for Maryland Farmers-UMD PSLA
- New interactive decision trees-ALEI
- The food science of food safety-UMD-CP & Extension
- Help with herb drying in Maryland-UMES

## University of New Hampshire Extension



**Wendy Johnecheck**  
Extension Professor -  
Food Safety State  
Specialist



**Ann Hamilton**  
Extension  
Food Safety  
Field Specialist



**Mary Choate**  
Extension  
Food Safety  
Field Specialist

**Wendy:** Food Safety for Farms & Value-added Processors;  
Faculty College of Life Sciences and Agriculture

**Mary:** Jumpstart to Farm Food Safety Program, Mushroom  
Food Safety, Co-teach S.A.F.E./Selling Homestead Foods  
education

**Ann:** Co-teach Safety Awareness in the Food Environment  
classes (S.A.F.E.), Food Safety for Rabbit and Poultry Producers,  
Home Food Preservation, Selling Homestead Foods education

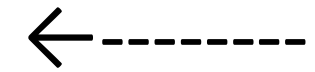
### Guess what?

As a team we recognize the importance of collaborating with educators from other locations as an important way of meeting the varied food safety educational needs in New Hampshire.

# University of Rhode Island Food Safety Education Program

## Meet the team!

- Nicole Richard
  - Preventive Controls for Human Food
- Sejal Lanterman
  - Produce Safety Rule



NECAFS  
conference circa  
2020 (Matcha  
masks!)

## Guess what?

Collaborative partnerships are the key to our success! We work closely with our state regulatory partners too.

## Meet the team!



Andy Chamberlin



Vern Grubinger



Chris Callahan



Hans Estrin

Elizabeth Newbold  
Annie Fitzgerald  
Sean Fogarty  
Anna Loewald

We meet and support growers where they are, leveraging their real-time challenges and bottlenecks to:

- Motivate on-farm improvements in food safety, soil health, production flow, and construction projects.
- Create and broadcast high-impact resources with key lessons learned from these on-farm challenges and improvements.