Education Introductions
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
CISA – (buylocalfood.org)

Guess what?
We have great resource: Farm worker training materials in English/Spanish. [Written](#) and [video](#) versions!
Guess what?
We have tremendous support from the NYS Dept. of Ag and Markets to deliver food safety education in NY.

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
Meet the team!

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

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
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)

- 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
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.

Meet the team!
- Wesley Kline, Ph.D
  Agricultural Agent
- Meredith Melendez
  Agricultural Agent
- Jennifer Matthews
  Senior Program Coordinator
- Michael Monzon
  Support staff
Meet the team
• Indu Upadhyaya, Ph.D., Food Safety Extension
• Diane Hirsch, M.S., Emeritus faculty
• Ana Rodrigues (Graduate Student)

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

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

Meet the team!
- Dr. Jennifer Perry
- Dr. Robson Machado
- Dr. Adwoa Dankwa
- Sophia
- Zaliatu and Fernanda (about to start)
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
**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
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<tr>
<th>Name</th>
<th>Position and Responsibilities</th>
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<tbody>
<tr>
<td>Wendy Johnecheck</td>
<td>Extension Professor - Food Safety State Specialist</td>
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<tr>
<td>Ann Hamilton</td>
<td>Extension Field Specialist - Food Safety Field Specialist</td>
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<tr>
<td>Mary Choate</td>
<td>Extension Field Specialist - Food Safety</td>
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**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

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

Meet the team!

Andy Chamberlin
Vern Grubinger
Chris Callahan
Hans Estrin

Elizabeth Newbold
Annie Fitzgerald
Sean Fogarty
Anna Loewald