

# Food Safety Modernization Act (FSMA): Produce Safety Alliance Grower Training and Third Party Audits

## 2017

- November 29 and 30– **FSMA– Produce Rule Training and Third Party Audits**, Rutgers Snyder Research Farm, 140 Locust Grove Rd, Pittstown, NJ 08867. \$50.00 for day 1 or \$75.00 for both days, 9am-4pm. Lunch included.
- December 13 and 14- **FSMA– Produce Rule Training and Third Party Audits**, Rutgers Cooperative Extension of Cumberland County, 291 Morton Avenue, Millville, NJ 08332. \$50.00 for day 1 or \$75.00 for both days, 9am-4pm. Lunch included.

## 2018

- February 8- **FSMA– Produce Rule Training**, NJ Agricultural Convention & Trade Show, 777 Harrahs Blvd, Atlantic City, NJ 08401. \$35.00 per person, register online or at the door. 9am-4pm. Lunch not included
- February 20 and 21, **FSMA– Produce Rule Training and Third Party Audits**, Rutgers Cooperative Extension of Mercer County, 930 Spruce Street, Trenton, NJ 08648. \$50.00 for day 1 or \$75.00 for both days, 9am-4pm. Lunch included.
- February 28 and March 1, **FSMA– Produce Rule Training and Third Party Audits**, Rutgers Cooperative Extension of Cumberland County, 291 Morton Avenue, Millville, NJ 08332. \$50.00 for day 1 or \$75.00 for both days, 9am- 4pm. Lunch included.
- March 14, **FSMA– Produce Rule Training for Blueberry Growers**, Philip E. Marucci Center for Blueberry and Cranberry Research, 125a Lake Oswego, Chatsworth, NJ 08019. \$50.00 per person, 9am-4pm. Lunch included.

### Who should attend:

- Fruit and Vegetable Growers
- Others interested in produce safety, good agricultural practices/third party audits and the Food Safety Modernization Act.

\* Meets the FDA requirements for the FSMA Produce Rule Training

To **register** or for more information please visit:

<https://rutgersonfarmfoodsafety.eventbrite.com>

If you are unable to register online call Tammy Commander at (856) 451-2800, ext. 1

or email: [commander@njaes.rutgers.edu](mailto:commander@njaes.rutgers.edu)



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### **What to Expect at the PSA Grower Training Course**

The trainers will spend approximately seven hours of instruction time to cover content contained in these seven modules:

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training;
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water (Part I: Production Water; Part II: Postharvest Water)
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

In addition to learning about produce safety best practices, parts of the FSMA Produce Safety Rule requirements are outlined within each module. There will be time for questions and discussion.

### **Benefits of Attending the Course**

Individuals who participate in this course are expected to gain a basic understanding of:

- Microorganisms relevant to produce safety and where they may be found on the farm
- How to identify microbial risks, practices that reduce risks, and how to begin implementing produce safety practice on the farm
- Parts of a farm food safety plan and how to begin writing one
- Requirements in the FSMA Produce Safety Rule and how to meet them.

After attending the entire course, participants will be eligible to receive a certificate from the Association of Food and Drug Officials (AFDO) that verifies completion of the training course. To receive an AFDO certificate, a participant must be present for the entire training and submit the appropriate paperwork to their trainer at the end of the course.

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