Your Chance to Get a Plan: NY GAPs Training Programs

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CCE-LOFP & CVP
The Empire State Fruit & Vegetable Expo
Food Safety Session
January 25, 2012
Syracuse, NY
History

• Demand for 3\textsuperscript{rd} party audits at the farm level have steadily increased over the past 10 years
  – Mainly buyer & consumer driven
  – Coming to a head with the passage of FSMA & Foodborne Illness Outbreaks
  – Betsy Bihn & Bob Gravani – creating and implementation of the National GAPs program in 1999
    • Betsy has been doing GAPs workshops for growers for over 12 years
Betsy teamed up with Robert Hadad of CCE-CVP, have been doing grower (vegetable) GAPs trainings for 5 years in Western & Central NY.

Craig and the CCE-LOFP (tree fruit & berries in Western NY) teamed with Betsy & Robert in 2009.
Overview

- Smith-Lever grant “Creating a comprehensive state-wide GAPs food safety education program”
  - Since December 2009, we’ve had eleven 2-day trainings, with nearly 150 participants representing over 75 farms
  - 4 Mock audits done state-wide
- Additional funding secured through a USDA specialty crops grant given to NYS Dept. of Ag & Mkts to pay for most of the GAPs trainings materials distributed at the workshop
- Genesee Valley Regional Marketing authority (GVRMA) funding secured in late 2011
GAPs Agendas Workshop Day 1

• Why Are We Here?
• Why every farmer should have a **written** farm food safety plan, a review of produce safety issues & market implications

• Good Agricultural Practices
  – Worker Training, Water Management
  – Manure, Compost Management, Wildlife Management
  – Harvest and Packinghouse Sanitation, Pest Control, Transportation
  – Record Keeping, Traceability and Crisis Management
In the field, there is a need for hygiene too!

Your kitchen could be a source of illness!

Good hygiene protects everyone!
Training Video

- 15 minutes
- Spanish/English, Hmong/English
- DVD or VHS
- Spoken to the workers, emphasizing their importance and their participation.
• Good Agricultural Practices (continued)
  – Third Party Audit Perspective, NYS Dept. of Agriculture and Markets
  – Developing a Farm Food Safety Plan: Resources and Getting Started
  – What to Expect in Day 2
  – Evaluations
Foodborne Illnesses associated with Fresh Produce...

- Impact marketability and profitability
- Impact regulatory agencies
- Impact industry standards
- Impact consumer confidence
- Impact consumer buying preferences
- Are not easily forgotten
GAPs Agendas Workshop Day 2

• Recap of GAPs and Key Elements of Writing a Farm Food Safety Plan
• Materials that have been provided: Begin writing your own farm food safety plan
• Break
• Continue working on your own farm food safety plan
• Discussion: How is it going?
• Lunch
• Continue working on your own farm food safety plan,
  – Break as needed
• Reach a stopping point on your plan
• Wrap up and Course Evaluation
GAPs Day 3 – Mock Audit
GAPs Trainings Winter 2011-12

• 4 Grower Trainings Scheduled for this winter
  – 2 completed so far this month

• There are only 2 more scheduled for the season
  – March 14-15, Albany area
  – March 28-29, Syracuse or Finger Lakes Area

• Registration info will be posted online (www.gaps.cornell.edu) when details are finalized

• One workshop (not included in the 4 above) will be a train the trainer (February 15-16 in Rochester)

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