

Your Chance to Get a Plan: NY GAPs Training Programs

Craig Kahlke & Robert Hadad

CCE-LOFP & CVP

The Empire State Fruit & Vegetable Expo

Food Safety Session

January 25, 2012

Syracuse, NY

History

- Demand for 3rd 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



History (cont'd)

- 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



Did you know?



**In the field,
there is a need
for hygiene too!**



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11 Stocking Hall • Ithaca, NY 14853

¿Sabía usted?



**¿En el campo
también se
necesita higiene!**



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Universidad de Cornell
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Did you know?



**Your kitchen
could be a
source of illness!**



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¿Sabía usted?



**¿Su cocina puede
ser fuente de
enfermedades!**



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**GOOD HYGIENE
PROTECTS EVERYONE!**



**¡LA BUENA HIGIENE
PROTEGE A TODOS!**

Frutas, Hortalizas y la Seguridad de los Alimentos: Salud e Higiene en el Campo



*Programa Nacional de BPA
(Buenas Prácticas Agrícolas)
de la Universidad de Cornell*



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Training Video

- 15 minutes
Spanish/English
Hmong/English
- DVD or VHS

Fruits, Vegetables, and Food Safety: Health and Hygiene on the Farm



*National GAPs Program
at Cornell University*



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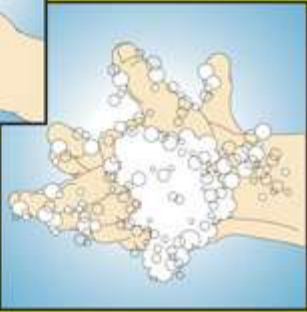


- Spoken to the workers, emphasizing their importance and their participation.

POR FAVOR, LÁVESE LAS MANOS FRECUENTEMENTE



ANTES Y DESPUÉS
DE USAR EL BAÑO,
MANIPULAR FRUTAS Y
VERDURAS, COMER,
BEBER, O FUMAR



BEFORE AND AFTER

USING THE TOILET,
HANDLING FRUITS
AND VEGETABLES,
EATING, DRINKING,
OR SMOKING

This poster was produced by the Best Agricultural Practices Program at Cornell University with support from USDA-CRRECS and FSA Agreement No. 96-0-000-0001.

PLEASE WASH YOUR HANDS OFTEN!

PLEASE USE TOILETS PROVIDED IN THE FIELD



YES

SI



NO

NO

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POR FAVOR, USE LOS BAÑOS DISPONIBLES EN EL CAMPO

POR FAVOR, DEPOSITE EL PAPEL HIGIÉNICO USADO DENTRO DEL INODORO



EL PAPEL
HIGIÉNICO NO
ATORA LOS
INODOROS

TOILET PAPER
WILL NOT
OBSTRUCT
TOILETS



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PLEASE PUT USED TOILET PAPER IN THE TOILET

GAPs Agendas Workshop Day 1 (cont'd)

- 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



GAPs Workshop Day 1

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 Workshop Day 2



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)
- Funding from Smith-Lever, GVRMA, USDA, NOFA



Acknowledgements

- Dr. Betsy Bihn, Cornell University
- NYS Dept. of Ag & Mkts
- Smith-Lever
- USDA-NECRME
- GVRMA