



GREAT PLAINS GROWERS CONFERENCE

www.greatplainsgrowers.org

St. Joseph, Missouri

On Thursday choose between ONE of FIVE workshops: High Tunnel, Community Supported Agriculture (CSA), Fruit Grower's Tree Fruit Workshop, GAP/Food Safety, and new this year – Basics of Beekeeping in the Midwest!

January 5, 2012

GAP/Food Safety

Fulkerson Center, Union Hall 218/219

Implementing Good Agriculture Practices (GAPs) on your farm will reduce the potential for microbial contamination of fruits or vegetables by bacteria, viruses, and parasites that cause human illness. Contamination may occur at any stage (crop production, harvest, postharvest handling or transportation) but there are many things that can be done to reduce risk. In this workshop, participants will begin to assess the current strengths and weaknesses of their production operations regarding food safety and learn how to integrate GAPs practices into their farm operations.

- 8:00 Registration
- 8:30 Welcome & Overview of Resources
- 8:45 **Current Status of Federal Food Safety Legislation**
– *David Markwardt*
- 9:15 **10 Simple Steps to Food Safety** – *Chris Blanchard*
- 10:30 Break
- 11:00 **Snoop the Poop** – *Chris Blanchard*
(interactive exercise, questions & answers)
- 12:00 Lunch
- 1:00 **Understanding Audits and Writing Your Food Safety Plan to Meet the Requirements** – *Chris Blanchard*
- 2:30 Break
- 3:00 **Traceability and Recordkeeping** – *Chris Blanchard*
- 4:00 **How to Initiate a USDA Audit and What to Expect During the Process** – *David Markwardt*
- 5:00 **Final Questions for Chris & David, and Writing Your Farm Food Safety Plan** – *Sarah Browning*
- 5:30 Workshop Adjourns

Come enjoy refreshments & snacks in the Trade Show Area during breaks and also a special wine reception from 4-6:30 pm.

With this course, you will receive a copy of "Food Safety Begins on the Farm: A Grower Self Assessment of Food Safety Risks" from Cornell University (\$15.00 value). Financial assistance for this course is provided by the USDA RMA Risk Management Education and Outreach Partnership through an award to the Kansas Rural Center.



WORKSHOP PRESENTERS:

Chris Blanchard owns and operates Rock Spring Farm, with fifteen acres of certified organic vegetable, herb, and greenhouse production north of Decorah, IA, selling produce year-round through a 200-member CSA, food stores, and a farmers market since 1999. Prior to 1999, Chris managed student farms, worked as an intern, packing house manager, plant breeding assistant, and farm manager, and provided consulting for a major organic processor in California, Wisconsin, Maine, and Washington. Under the banner of Flying Rutabaga Works, Chris' workshops about farm business concepts, food safety, organic vegetable production, and scaling up to farmers throughout the country have gained a reputation for fresh approaches, down-to-earth information, and honesty. He also co-directs the MOSES Organic Farming Conference.
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David Markwardt is a Federal Program manager with the USDA Agricultural Marketing Service. He graduated with a degree in biology from the University of Wisconsin-Stevens Point in 1973. His career with the USDA Fruit and Vegetable (F&V) Inspection service started in 1977 in central Wisconsin as an inspector of potatoes and Cranberries. He also worked in Chicago, inspecting produce on the South Water Market. From there he moved on to supervise the F&V inspection program in Wisconsin. He was able to visit farming and packing operations throughout the United States in his ten years there and continues to operate nationally with the USDA from Kansas City. David studied auditing procedures in the late 1990's and landed the position of USDA Program Manager over thirteen Midwest states in 1998. He has been very active in the development of the USDA's Good Agricultural Practices and Good Handling Practices audit program. His current duties include auditing F&V inspection programs and produce farm and handling operations. He also teaches, reviews and evaluates auditors and works on inspection procedures and protocols for the USDA, AMS, Fresh Products Branch.
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