

What's New with Food Safety?

Good Agricultural Practices (GAP)
Good Handling Practices (GHP)
Food Safety Modernization Act



Washington State Department of Agriculture

Outline

- Who is WSDA?
- Why food safety?
- What's new with food safety?
- Food safety hot topics
- Resources to assist
- Questions



WSDA Provides Resources for Farmers

Small Farm Direct Marketing and Farm to School Team

Washington State
Department of Agriculture

Small Farm Direct Marketing

Increasing the
vitality of
small farms
by supporting
them in
business
planning and
direct markets



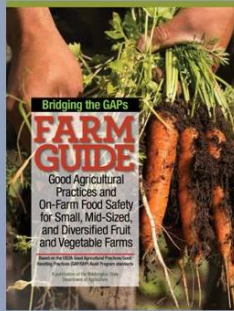
www.agr.wa.gov/farmfoodbiz

Washington State
Department of Agriculture

Bridging the GAPs

WSDA's Bridging the GAPs project identifies and shares best practices for on-farm food safety for small, mid-sized & diversified farms to:

- Improve food safety practices, planning and implementation
- Prepare for audits under USDA Good Agricultural Practices (GAPs) and Good Handling Practices (GHPs)
- Understand and prepare for FSMA's final Produce Safety Rules



Information* available here:

www.agr.wa.gov/inspection

Washington State
Department of Agriculture

Farm to School

Connecting
Washington
farms and
schools for
healthy food
service and
agricultural
education



Do you need this publication in a different format? Contact the
WSDA Receptionist at (360) 902-1976 or TTY (800) 933-3333
AGR PUB 200-260

Why farms care about food safety?

- Customer Safety
- Market Requirements
- Risk Management
- Laws and Regulations



What We Teach Farmers

On-Farm Food Safety

How to prevent and respond to the risk of microbial contamination caused by the following factors:

- ❑ Biological
- ❑ Chemical
- ❑ Physical



Pathogen Cross-Contamination Points



Good Agricultural Practices (GAP) Good Handling Practices (GHP)

- Voluntary food safety audit
- To minimize the risks of microbial food safety hazards
- For fruit and vegetable farmers



(Private) Food Safety Audits



(Public) Food Safety Audits



Good Agricultural Practices (GAP) Good Handling Practices (GHP)

The screenshot shows the USDA Agricultural Marketing Service website. The header includes the USDA logo, the text "United States Department of Agriculture Agricultural Marketing Service", and navigation links for "About AMS", "News & Announcements", "Careers", and "Contact Us". A search bar is located on the right side of the header. Below the header is a navigation menu with tabs for "Market News", "Rules & Regulations", "Grades & Standards", "Services", "Resources", and "Selling Food to USDA". The "Services" tab is selected, and the breadcrumb "Home > Services" is visible. The main content area features a large heading "Good Agricultural Practices (GAP) & Good Handling Practices (GHP)" with a "SHARE" button and a printer icon. To the left is a sidebar titled "Auditing and Accreditation" with a list of links: "Overview", "How to apply for Service", "Dairy Programs" (with a sub-link "Dairy Plant Survey Program"), "Fruits, Vegetables & Specialty Crop Audits" (with sub-links "Domestic Origin Verification", "GAP/GHP Programs", and "Identity Preservation Program"). To the right of the main heading is a "News & Announcements" section with two bullet points: "10/22 USDA Announces Proposed Marketing Order for Pecans, Invites Public Comment on Recommended Decision" and "10/13 USDA Restricts PACA Violators in New York and California from Operating in the Produce Industry". Social media icons for Facebook, Twitter, YouTube, Email, Flickr, and RSS are located below the navigation menu.

USDA United States Department of Agriculture
Agricultural Marketing Service

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Search

Advanced Search | A-Z Glossary & Index

Market News | Rules & Regulations | Grades & Standards | Services | Resources | Selling Food to USDA

Home > Services

Stay connected:

Auditing and Accreditation

- Overview
- How to apply for Service
- ▼ Dairy Programs
 - Dairy Plant Survey Program
- ▼ Fruits, Vegetables & Specialty Crop Audits
 - Domestic Origin Verification
 - GAP/GHP Programs
 - Identity Preservation Program

Good Agricultural Practices (GAP) & Good Handling Practices (GHP)

Good Agricultural Practices (GAP) and Good Handling Practices (GHP) are voluntary audits that focus on best agricultural practices to verify that fruits and vegetables are produced, packed, handled, and stored in the safest manner possible to minimize risks of microbial food safety hazards. GAP & GHP audits

SHARE

News & Announcements

- 10/22 USDA Announces Proposed Marketing Order for Pecans, Invites Public Comment on Recommended Decision
- 10/13 USDA Restricts PACA Violators in New York and California from Operating in the Produce Industry

Why USDA GAP/GHP?

- Widely recognized
- Cost-effective compared to private certifiers
- WSDA staff certified to audit (*Yakima, Wenatchee, Mt. Vernon*)
- Similar principles as FSMA
- WSDA resources available to assist farmers



USDA GAP/GHP Audit Checklist

Principles

- ❑ Clean soil
- ❑ Clean water
- ❑ Clean hands
- ❑ Clean surfaces

Processes

- ❑ Production
- ❑ Packing
- ❑ Handling
- ❑ Storage

| General Questions | | | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-----|----|-----|------|---|
| Implementation of a Food Safety Program | | | | | | |
| Question | Points | Yes | No | N/A | Disc | |
| P-1 A documented food safety program that incorporates GAP and/or GHP has been implemented. | | | | | | D |
| P-2 The operation has designated someone to implement and oversee an established food safety program. | | | | | | D |
| Traceability | | | | | | |
| G-1 A documented traceability program has been established. | | | | | | D |
| G-2 The operation has performed a "mock recall" that was proven to be effective. | 15 | | | | | R |
| Worker Health & Hygiene | | | | | | |
| G-3 Potable water is available to all workers. | 10 | | | | | R |
| G-4 All employees and all visitors to the location are required to follow proper sanitation and hygiene practices. | 10 | | | | | R |
| G-5 Training on proper sanitation and hygiene practices is provided to all staff. | 15 | | | | | P |
| G-6 Employees and visitors are following good hygiene/sanitation practices. | 15 | | | | | D |
| G-7 Employees who handle or package produce are washing their hands before beginning or returning to work. | 15 | | | | | |
| G-8 Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work. | 10 | | | | | |
| G-9 All toilet/restroom/field sanitation facilities are clean. They are properly supplied with single bacterial soap, toilet paper, hand soap or anti-washing. | 15 | | | | | |
| G-10 All toilet/restroom/field sanitation facilities are serviced and cleaned on a scheduled basis. | 10 | | | | | R |



Bridging the GAPS Project

How to Use this Guide

Bridging the GAPS

Opening Markets for Small, Mid-sized, and Diversified Farms

Contents

| | |
|-----------------------------------------------------|---|
| How to Use this Guide..... | 1 |
| Project Background..... | 2 |
| The Guide..... | 2 |
| The GAP/FSMA Audit..... | 5 |
| Getting Started..... | 5 |
| What is GAPs and Why is it Valuable to a Farm?..... | 6 |
| FSMA Goals and Potential Timeline..... | 7 |
| How to Meet the Standard..... | 8 |
| How to Get a GAP Audit..... | 9 |

| | |
|-----------------------------------------------------------------|-----------|
| Part 2 – Field Harvest and Field Packing Activities..... | 45 |
| Year Food Safety Plan..... | 46 |
| Pre-Harvest Assessment..... | 46 |
| Field Sanitation and Hygiene..... | 47 |
| Sample Plan & Spill Response Plan..... | 48 |
| Field Harvesting and Transportation..... | 49 |
| Harvest Containers..... | 49 |
| Harvest Practices that Minimize Cross-Contamination..... | 50 |
| Harvest Using Cleaned and Sanitized Tools..... | 50 |
| Glove Use..... | 52 |
| Clean and Well-Maintained Harvest Equipment and Machinery..... | 52 |
| Transportation from Field to Storage and Processing Area..... | 53 |
| Use of..... | 54 |
| Use of..... | 56 |
| Use of..... | 57 |

| | |
|-----------------------|----|
| Packing Facility..... | 59 |
| Use..... | 60 |
| Hygiene..... | 62 |
| Use..... | 63 |
| Use..... | 64 |
| Use..... | 66 |
| Use..... | 67 |

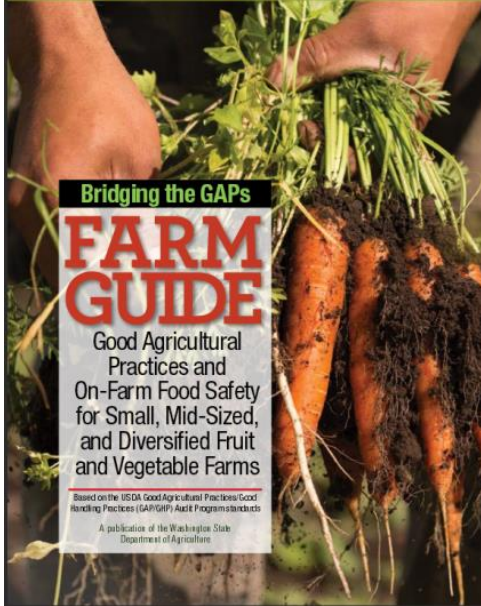
| | |
|------------------------------------------|----|
| and Transportation..... | 69 |
| Use of Containers, and Pallets..... | 70 |
| Use of Clean, Orderly Work Spaces..... | 70 |
| Use of Safe Spills or Accidents..... | 71 |
| Use of Clean Packing Boxes, Pallets..... | 71 |
| Use of..... | 72 |
| Use of..... | 73 |
| Use of..... | 74 |
| Use of..... | 74 |
| Use of..... | 75 |
| Use of..... | 76 |
| Use of..... | 77 |

RESOURCES

| | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Additional templates are available as Word documents located and adapt them for use on your farm. Resources and templates included in the guide, are listed below: | |
| Resources..... | 79 |
| Resources..... | 121 |
| Resources..... | 139 |
| Resources..... | 151 |
| Resources..... | 167 |
| Resources..... | 193 |

"I wish I'd been able to go to an on-farm workshop like this one when I was writing our farm's first food safety plan. I was overwhelmed with information and the markets demanded certification. I created a plan that worked, but having support like this would have been really helpful."

David Young,
Food Safety Coordinator,
Imperial Gardens,
Wapato, WA



Bridging the GAPS
FARM GUIDE
Good Agricultural Practices and On-Farm Food Safety for Small, Mid-Sized, and Diversified Fruit and Vegetable Farms

Based on the USDA Good Agricultural Practices Good Harvesting Practices (GAP) and Program Standards
A publication of the Washington State Department of Agriculture

Farm Guide – Farm & Auditor Tips

AUDITOR TIP



During an audit, the auditor should be treated just like any other visitor, so if a visitor is required to use the handwashing station and sign in, then the auditor should be required to do the same.

AUDITOR TIP



Different scales of hydro-coolers, which can be used to remove field heat from produce, can also be used to clean and sanitize harvest totes.

HOW TO TAKE A WATER SAMPLE

Farm Guide is available online and in Spanish



FARMER QUESTION

ON-FARM EXAMPLES

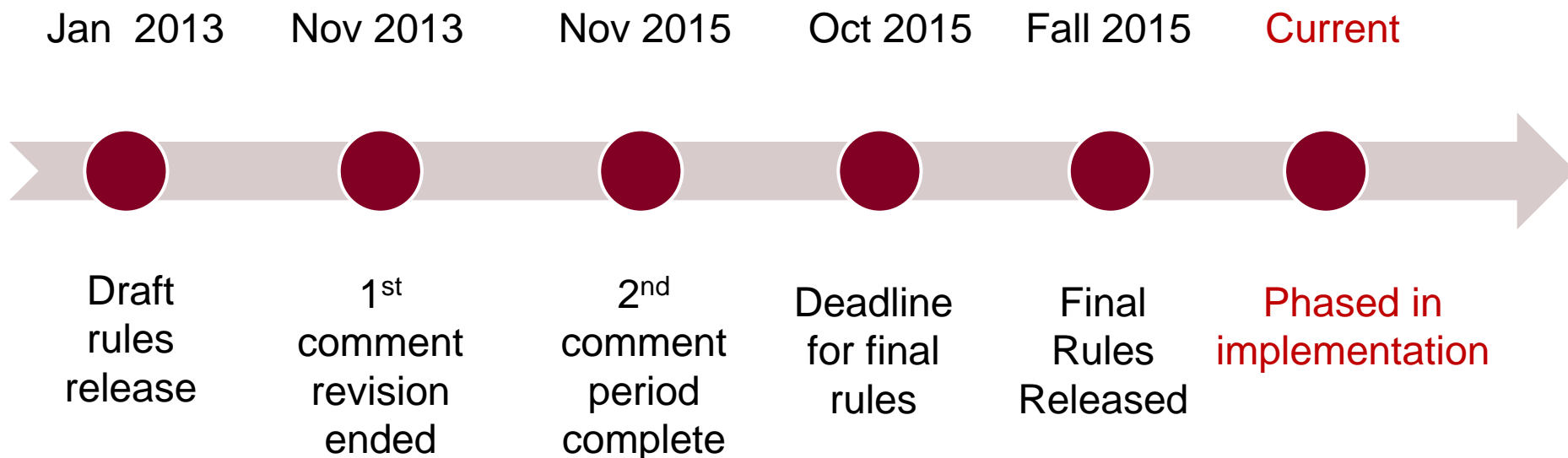


A FARM IN WESTERN WASHINGTON



What's New with Food Safety?

FDA FOOD SAFETY MODERNIZATION ACT



FSMA (Food Safety Modernization Act)

7 Rules

Produce Safety Rule

For Farms

Grow, harvest, pack or hold produce typically consumed raw

Accredited Third Party Certification Rule

Preventive Controls for Human Food

For Food Facilities

Manufacture, process, pack or hold human food (requires registration)

Foreign Supplier Verification Programs (FSVP)

Preventative Controls for Animal Food

Intentional Adulteration of Food

Sanitary Transportation of Human and Animal Food

“Farm” Definition

Primary Production Farm

- Under one management
- One general location
- Grow crops, harvest crops and/or raise animals
- Included activities
 - ▣ Pack
 - ▣ Hold
 - ▣ Label
 - ▣ Dry/dehydrate
 - ▣ Treat to reduce ripening

Secondary Production Farm

- A majority interest owned, or jointed owned, by Primary Production Farm(s) that grow, harvest and/or raise the majority of raw produce
- Harvest, pack and/or hold raw produce
- Different location than Primary Production Farm

“Covered Produce”

- Fruits or vegetables, including mushrooms, sprouts (irrespective of seed source), peanuts, tree nuts, and herbs
- Not including food grains (ex: barley, corn, sorghum, oats, rice, rye, wheat, amaranth, quinoa, buckwheat, oilseeds)

Excluded Produce

- **Personal or on-farm consumption**

- **Commercial processing**

[provided method and documentation as per §112.(b)(2) – (b)(6)]

- **Foods rarely consumed raw** (exhaustive list):

asparagus; black beans, great Northern beans, kidney beans, lima beans, navy beans, and pinto beans; garden beets (roots and tops) and sugar beets; cashews; sour cherries; chickpeas; cocoa beans; coffee beans; collards; sweet corn; cranberries; dates; dill (seeds and weed); eggplants; figs; horseradish; hazelnuts; lentils; okra; peanuts; pecans; peppermint; potatoes; pumpkins; winter squash; sweet potatoes; and water chestnuts

Small Business Exemptions

Exempt

≤ \$25,000 average
annual **produce sales**
(in previous 3 years)

Qualified Exemption

< \$500,000 average annual **food sales**
(in pervious 3 years)

and

A majority (by value) sold directly to
“qualified end-users” [112.3(c)]:

- Consumer (not a business)
- Restaurant or retail food establishment:
 - in the same state or reservation, or
 - within 275 miles of farm

Compliance Dates

| Business Size (based on produce sales) | Sprouts (subpart M) | Covered Activities (except subpart M) | | Qualified Exemption | | |
|----------------------------------------|---------------------|---------------------------------------|-----------|---------------------|-----------------------|--------------------------|
| | | Water | All other | Records | Labeling §112.6(b)(1) | All other §112.6, §112.7 |
| Very Small (< \$250,000) | 3 years | 6 years | 4 years | 1/26/2016 | 1/1/2020 | 4 years |
| Small (< \$500,000) | 2 years | 5 years | 3 years | | | 3 years |
| All other | 1 year | 4 years | 2 years | | | N/A |

Time periods effective January 26, 2016

FDA Produce Safety Rule Topics

Health/Hygiene

(Subpart D)

Water

(Subpart E)

Compost

(Subpart F)

Animals

(Subpart I)

Equipment

(Subpart L)

Sprouts

(Subpart M)

Worker Health and Hygiene

- ❑ Prevent contamination by ill or infected persons
- ❑ Use hygienic practices when handling covered produce or contact surfaces
- ❑ Take measures to prevent contamination by visitors
- ❑ Workers and supervisors adequately trained



Water

Hygiene

Water

Compost

Animals

Equipment

Sprouts

“Agricultural water” is used in covered activities on covered produce that is intended to or likely to contact covered produce or food contact surfaces



Inspection and Maintenance

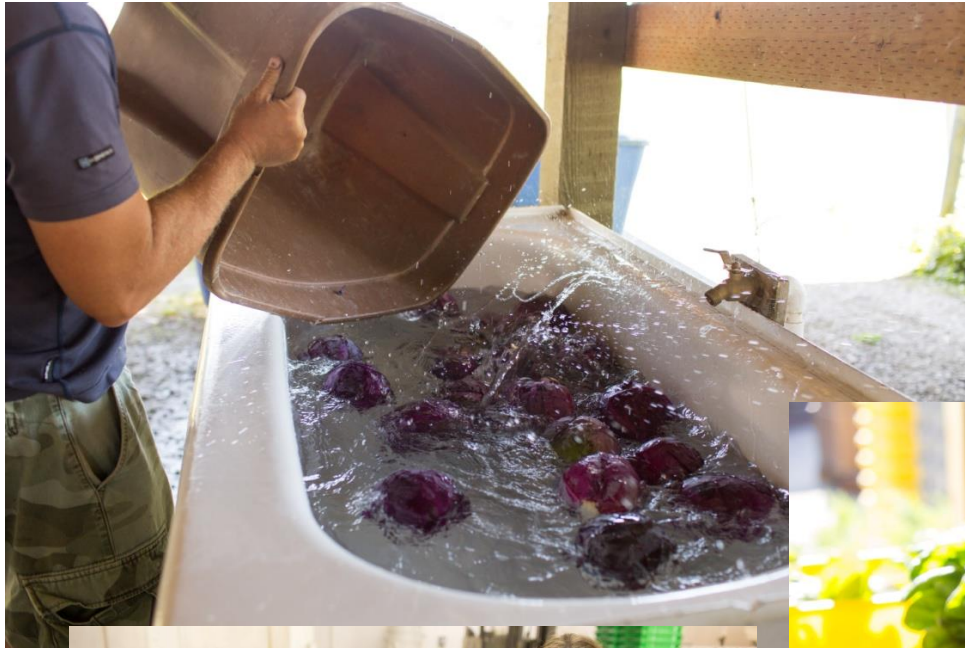
Must inspect all agricultural water sources at the beginning of the growing season or at least once annually

1. The nature of each agricultural water source;
2. The extent of your control over it;
3. The degree of protection each source has;
4. Adjacent and nearby land use that may impact your water quality; and
5. The likelihood of introduction of known or reasonably foreseeable hazards by another upstream water user

Water – Irrigation, Drinking & Washing



Produce Washing & Handling



| | |
|-----------|---------|
| Hygiene | Water |
| Compost | Animals |
| Equipment | Sprouts |

Quality Standards Based on Use

Growing

Direct application method where produce is likely to or intended to contact covered produce (harvested or harvestable part of product)

Harvest or Post-Harvest

- Produce washing
- Food contact surfaces
- Cooling/Hydrating
- Hand washing
- ★ Treated agricultural tea
- ★ Irrigating sprouts

Standard

Geometric Mean (GM):
 ≤ 126 CFU generic E. coli / 100 mL H₂O

Standard Deviation (STV):
 ≤ 410 CFU generic E. coli / 100 mL H₂O

Zero detectable E. coli in 100 mL of agricultural water

Water Testing

| Source | Baseline | Annual Review |
|-----------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| Untreated Surface Water | 20x over 2 - 4 years, collected as close to harvest time as practical | 5x per year |
| Untreated Ground Water <i>(applied directly to growing produce – i.e. irrigation)</i> | 4x per growing season or over 1 year | 1x per year |
| Untreated Ground Water <i>(for purposes in which no detectable generic E.Coli is found – i.e. produce/hand washing)</i> | 4x per growing season or over 1 year | 1x per year if no detectable E. coli 4x per year if detectable E. coli |
| Public Water | No requirements to test public water as long as Public Water System results are obtained indicating compliance | |

Corrective Actions

(1) Stop and correct

Stop using water source, assess, rectify and verify water align with original standards (§112.45)

(2) Treat

According to section §112.43 (i.e. physical treatment pesticide device approved by the EPA)

(3) Time interval

Apply time interval or microbial die-off rate between last irrigation and harvest or harvest and end of storage (acceptable for water used to irrigate, not for water requiring 0 detectable E. coli) [§112.45(b)]

(4) Change method

Change water source or application method so that 'contaminated' water does not contact or is not likely to contact the harvested or harvestable part of the crop (can be temporary fix while applying corrective actions)

Biological Soil Amendments

Definition

Application

Treated

Stabilized according to scientifically valid controlled physical, chemical and/or biological processes with limits on detectable types of bacteria (i.e. Listeria, Salmonella, E. coli) [§112.54, §112.55]

No time interval between application and harvest if applied in a way that minimizes contact with covered produce before and after application

Untreated

Soil amendments containing animal byproducts (manure/fish) that do not meet criteria for “treated” biological soil amendments

[Reserved for further research]
 Recommend USDA Organic standard:
120 days for crops in contact with soil
90 days for crops not in contact with soil



Animals – Farm, Wild and Domestic



Animals

- Same standards for domesticated and wild animals
- Take all reasonably necessary measures to identify and not harvest produce likely to be contaminated
 - Visually examine growing area and all covered produce to be harvested
 - Certain circumstances: additional assessment during growing and taking measures to mark areas to avoid during harvest



No Animal Exclusion

“Farms are not required to exclude animals from outdoor growing areas, destroy animal habitat, or clear borders around growing or drainage areas. Nothing in the rule should be interpreted as requiring or encouraging such actions.” (§112.84)



Animals - Grazing

Does not require establishing waiting periods between grazing and harvest, but FDA encourages farmers to voluntarily apply intervals as appropriate. (FDA may put out guidance in the future.)



Field Harvest Contact Surfaces



Storage & Packaging



Equipment, Tools and Buildings

- Rule sets standards to prevent these sources, and inadequate sanitation, from contaminating produce.
- Required measures to prevent contamination include, for example, appropriate storage, maintenance and cleaning of equipment and tools.



Traceability



one step forward & one step back

Date Conducted: 9/10/11

Lot #: 310

Conducted by: Sam

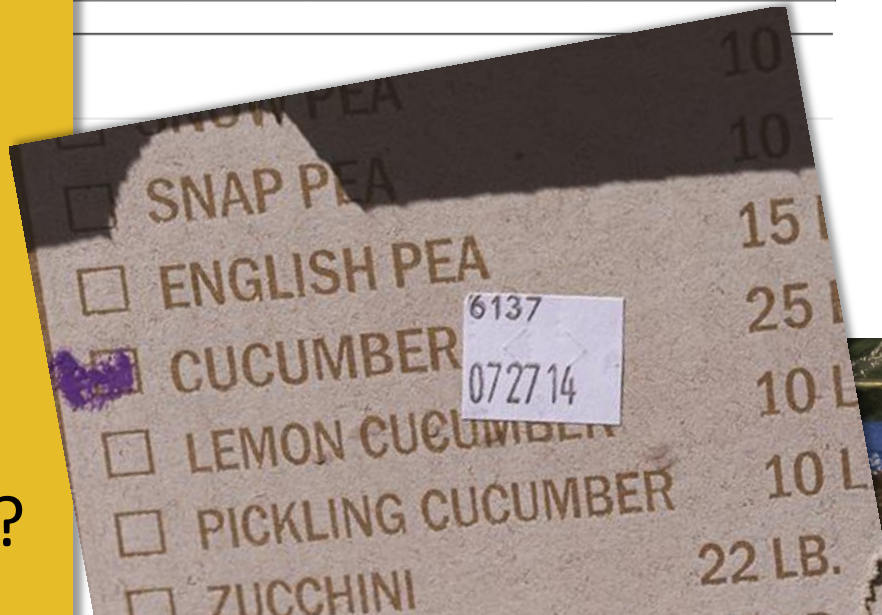
Product traced: Cucumbers

Buyer Name: _____ Buyer phone: _____

| Step backward | Step forward | | | | | | | |
|---------------|------------------|-----------|--------------|--------|---------------|-----------------------|----------------------------------------------------------------|---------------------------------|
| Harvest date | Harvest Location | Harvester | Packing date | Packer | Shipping date | Customer(s) contacted | Amount of product remaining from original shipment at customer | Amount of Product Sold by Buyer |
| 9/10/11 | Field 13 | Mary, Jon | 9/11/11 | Sam | 9/11/11 | LMNOP Distributors | 2 Cases | 25 cases |
| | | | | | | | | |

How was it:

1. Handled
2. Washed
3. Stored
4. When?
5. By whom?



FDA Educational Outreach Plan

FDA FOOD SAFETY MODERNIZATION ACT
FDA AT A GLANCE

THE FUTURE IS NOW

KEY REQUIREMENTS:
Final Rule on Produce Safety



1. AGRICULTURAL WATER:

- Water quality:** The final rule adopts the general approach to water quality proposed in the supplemental rule, with some changes. The final rule e water prese prese
- No cer is r mic pro Exe dur cor pro har The be act pur pro of t

STANDARDS FOR PRODUCE SAFETY
U.S. FOOD & DRUG ADMINISTRATION

Coverage and Exemptions/Exclusions for 21 PART 112

The Preventive Controls for Human Food rule clarified the definition of a farm to cover two types of farm operations, primary production farms and secondary activities farms. The same definition is used in the Produce Safety rule (section 112.36(f)). Below are basic criteria that determine whether an operation that meets the definition of "farm" is subject to the produce rule.

| | | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|---|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Does your farm grow, harvest, pack or hold produce? <small>Sections 112.1 and 112.3(d) We define "produce" in section 112.3(e).</small> | NO | ✗ | Your farm is NOT covered by this rule. |
| Does your farm on average (in the previous three years) have \$25k or less in annual produce sales? <small>Section 112.4(d)</small> | NO | ✗ | Your farm is NOT covered by this rule. |
| Is your produce one of the commodities that FDA has identified as rarely consumed raw? <small>Section 112.34(f)(1)</small> If you grow, harvest, pack or hold more than one produce commodity, you must ask this question separately for each one to determine whether that particular produce commodity is covered by this rule. | NO | ✗ | This product is NOT covered by this rule. |
| Is your produce for personal/on-farm consumption? <small>Section 112.34(f)(2)</small> | NO | ✗ | This produce is NOT covered by this rule. |
| Is your produce intended for commercial processing that adequately reduces pathogens (for example, commercial processing with a "kill step")? <small>Section 112.35</small> | YES | 😊 | This produce is eligible for exemption from the rule, provided you make certain statements in documents accompanying the produce, obtain certain written insurance, and keep certain documentation, as per Sections 112.36(e) through 112.44. |
| Does your farm on average (in the previous three years) as per Section 112.5: have < \$500k annual food sales, AND a majority of the food (by value) sold directly to "qualified end-users"? | NO | ✗ | This produce is eligible for exemption from the rule, provided you make certain statements in documents accompanying the produce, obtain certain written insurance, and keep certain documentation, as per Sections 112.36(e) through 112.44. |

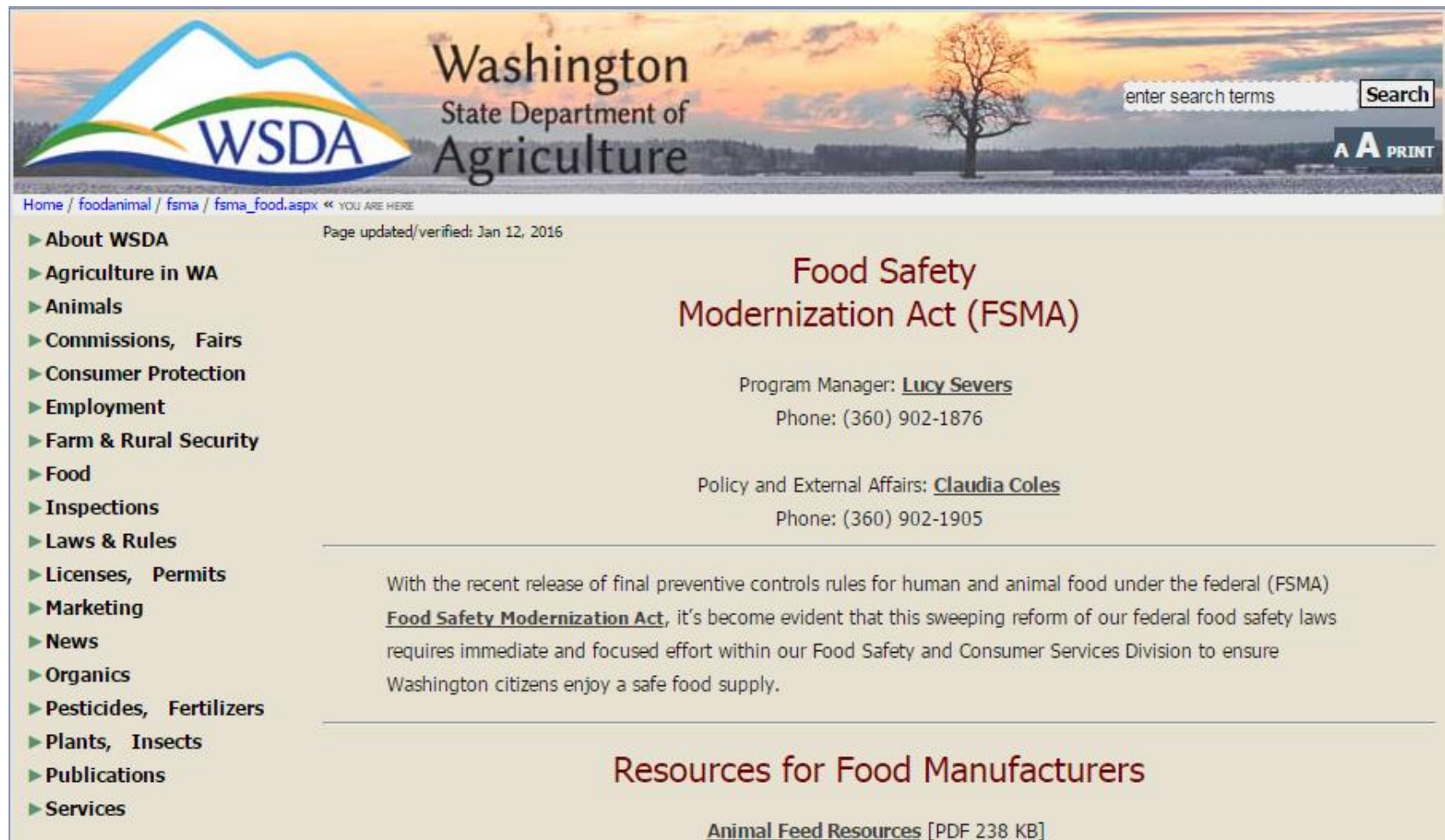
<http://www.fda.gov/Food/GuidanceRegulation/FSMA/default.htm>

Current FDA Partners for Educational Outreach



WSDA Food Safety Resources

http://agr.wa.gov/FoodAnimal/FSMA/FSMA_food.aspx



The screenshot shows the WSDA website header with the logo and navigation menu. The main content area features the title "Food Safety Modernization Act (FSMA)" and contact information for Program Manager Lucy Severs and Policy and External Affairs Claudia Coles. A paragraph of text discusses the release of final preventive controls rules for human and animal food under the federal FSMA. At the bottom, there is a section for "Resources for Food Manufacturers" with a link to "Animal Feed Resources [PDF 238 KB]".

Washington State Department of Agriculture

enter search terms

Home / foodanimal / fsma / fsma_food.aspx « YOU ARE HERE

Page updated/verified: Jan 12, 2016

- ▶ About WSDA
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- ▶ Plants, Insects
- ▶ Publications
- ▶ Services

Food Safety Modernization Act (FSMA)

Program Manager: [Lucy Severs](#)
Phone: (360) 902-1876

Policy and External Affairs: [Claudia Coles](#)
Phone: (360) 902-1905

With the recent release of final preventive controls rules for human and animal food under the federal (FSMA) **Food Safety Modernization Act**, it's become evident that this sweeping reform of our federal food safety laws requires immediate and focused effort within our Food Safety and Consumer Services Division to ensure Washington citizens enjoy a safe food supply.

Resources for Food Manufacturers

[Animal Feed Resources \[PDF 238 KB\]](#)

FSMA Rule Analysis



National Sustainable Agriculture Coalition



FSMA FACILITIES RULE:

(Preventive Controls Rule)

Is My Farm / Food Business Affected?

PART 1: EXEMPTIONS

<http://bit.ly/FSMAPCR101pt1>



FSMA FACILITIES RULE:

(Preventive Controls Rule)

Is My Farm / Food Business Affected?

PART 2: SMALL BIZ / LOW RISK

<http://bit.ly/FSMAPCR101pt2>



FSMA FACILITIES RULE:

(Preventive Controls Rule)

Is My Farm / Food Business Affected?

PART 3: FULL REQUIREMENTS


<http://bit.ly/FSMAPCR101pt3>

Facilities Rule (Part 1 of 3) <http://sustainableagriculture.net/blog/pc-rule-analysis-part-1/>

Produce Rule (Part 1 of 2) <http://sustainableagriculture.net/blog/produce-rule-analysis-part-1/>

USDA GroupGAP

- Start date April 4th, 2016
- Requirements
 - Grower group
 - Quality Management System (QMS)
 - Group Leader
 - Trained Internal Auditor
- USDA will spot audit Grower Group to verify certification



The screenshot shows the USDA website's 'Auditing and Accreditation' page. The header includes the USDA logo and 'United States Department of Agriculture Agricultural Marketing Service'. Navigation tabs include 'Market News', 'Rules & Regulations', 'Grades & Standards', 'Services', 'Resources', and 'Selling F'. The main content area is titled 'Auditing and Accreditation' and lists various programs: Overview, How to apply for Service, Dairy Programs (Dairy Plant Survey Program), Fruits, Vegetables & Specialty Crop Audits (Domestic Origin Verification, GAP/GHP Programs, Identity Preservation Program, Plant Surveys, Plant Systems Audits, Qualified Through Verification, Quality Monitoring Program), Livestock, Poultry and Seed Auditing & Verification (Process Verified Program, Grass Fed SVS Program, ISO/IEC, Livestock Feeding Claims, Never Fed Beta Agonists, Non-Hormone Treated Cattle). A sidebar on the right features a photo of a man in a field and the title 'GroupGAP Food Safety Program'. Below the photo, text states: 'After 3 years of field testing, AMS is launching GroupGAP, a new food safety certification option that will increase opportunities for the entire industry to supply and buy GAP-certified produce. The GroupGAP Program is an innovative solution that helps retailers and buyers meet the increasing consumer demand for local food while maintaining strong food safety standards.' A section titled 'Benefits to Buyers and Retailers' lists: 'USDA-AMS certifies that the grower groups are following industry-recognized food safety practices' and 'More small and mid-sized farmers can demonstrate that they have met retailer food safety requirements for "buy local" programs.'

ams.usda.gov/services/auditing/groupgap

Wholesale Success & Workshops

WHOLESALE SUCCESS

A Farmer's Guide to Food Safety, Selling, Postharvest Handling, and Packing Produce



edited by
Jim Slama
and Atina Diffley



Fourth Edition

Olympic and Kitsap Farm Workshop Series

Grow your sales opportunities with this special WSDA workshop series for fruit and vegetable growers

Save the Dates!



Wholesale Success with Atina Diffley

Sequim 8:30am-4:30pm

NOT JUST FOR WHOLESALE GROWERS! This definitive training builds capacity of farmers at all scales to sell into your markets of choice and tap the burgeoning demand for locally grown fruits and vegetables. Meet your buyers' expectations with best practices for post-harvest handling, packing, food safety, and business management. Learn strategies to become more efficient and profitable.

March 23



GAPs Farm Walk

Dharma Ridge Farm - Quilcene 9:00am-noon
Food Safety Plan Work Session 1:00pm-4pm

Food safety is a hot topic. Buyers increasingly require on-farm food safety assurances. Expand your market access by learning best practices and new produce safety rules for fruit and vegetable growers. Prepare for a voluntary Good Agricultural Practices (GAP) audit with this on-farm workshop led by WSDA educators and GAPs auditors. Bring your computer for an afternoon work session to create your food safety plan.

March 24



Local Buying Tour Event

North Kitsap 9:00am-4:00pm

Connect with other specialty crop farmers and buyers on this "mobile workshop" tour that will demystify the ins and outs of local direct sales from local farmers.

April 4

www.wafarmtoschool.org

WSDA Farm to School

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Farm-to-School

Selling to Schools

School Food

School Gardens

School and Community Engagement

In the News

WSDA Farm to School Toolkit

This toolkit is designed to provide farms, schools, families, and communities with resources to help them meet their farm-to-school goals.

Through stories, photos, templates, documents and more, this toolkit highlights farm to school and school garden successes throughout the state and draws together best practices and farm to school tips from our in-state and national network partners.

Please contact us with questions, comments, and farm to school successes of your own. With this toolkit we can continue to learn and share with each other. We'd love to hear from you!

A Bremerton School District student is excited to sample a variety of sweet peppers.

WA Grown Food Kit
Find recipes and nutrition facts for serving Washington grown foods in schools and other meal programs.

*Funding and Credits
The WSDA farm to school work is dependent on federal grants to continue providing services. Recognition of our work and role in Washington farm to school efforts is essential to retaining this support. We are careful to credit partners and those who inform our work. Please credit the

CURRENT PROGRAMS

Taste Washington Day 2012 was a huge success around the state! Schools celebrated WA agriculture on Wed, Sep 26th. [more>](#)

IN THE NEWS

- [Taste Washington Day 2012](#)
- [Growing to school: Students taste success with local food program](#)
- [USDA Unveils Historic Improvements to Meals Served in America's Schools](#)

SUBSCRIBE

FULL NAME

EMAIL

GO!

Share news and information on farm-to-school and school gardens, including seasonal newsletters, funding opportunities, job postings, and policy updates.

Washington Harvest Posters

20
Washington
Harvest
Posters

Apples
Washington variety

THRIVE GROW TASTE



Washington State University logo

Asparagus
Washington variety

THRIVE GROW TASTE



Washington State University logo

Broccoli
Washington variety

THRIVE GROW TASTE



Washington State University logo

Carrots
Washington variety

THRIVE GROW TASTE



Washington State University logo

Cherries
Washington variety

THRIVE GROW TASTE



Washington State University logo

Corn
Washington variety

THRIVE GROW TASTE



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Cranberries
Vaccinium macrocarpon

THRIVE GROW TASTE



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Kale
Brassica oleracea variety Laciniosa

THRIVE GROW TASTE



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Leeks
Allium ampeloprasum var. porrum

THRIVE GROW TASTE



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Peaches
Prunus persica

THRIVE GROW TASTE



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Pears
Pyrus

THRIVE GROW TASTE



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Peas
Pisum sativum

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Potatoes
Solanum tuberosum

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Rhubarb
Rheum rhabarbarum

THRIVE GROW TASTE



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Salad Greens
Lactuca sativa (various)

THRIVE GROW TASTE



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Strawberries
Fragaria virginiana

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Summer Squash
Cucurbita pepo

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Tomatoes
Solanum lycopersicon

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Watermelon
Citrullus lanatus

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Winter Squash
Cucurbita pepo

THRIVE GROW TASTE



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The “Green Book”

7th Edition

Handbook for Small and Direct Marketing Farms

Regulations and Strategies
for Farm and Food Businesses

2014



40 Fact
Sheets
total

Questions?



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