

Virginia Cooperative Extension - Frederick County

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MEMORANDUM

TO: Area Produce (Fruit & Vegetable) Growers

FROM: Mark Sutphin, Associate Extension Agent, Horticulture

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SUBJECT: FDA Food Safety Modernization Act (FSMA) Produce Safety Rule Training -

December 9, 2016

Virginia Cooperative Extension will be holding an FDA approved FSMA Produce Safety Rule Training on **Friday, December 9, 2016**, at MidAtlantic Farm Credit – Winchester Office. This building is located at 125 Prosperity Drive, Winchester, Virginia 22602. The program will run from 8:30am to 4:30pm with registration starting at 8:00am.

Space is limited for this training and is geared towards operations that are covered by the FDA FSMA Produce Safety Rule. See the attached flowchart to help determine if your operation is covered by the ruling and thus requires compliance. "Covered" farm operations are required by law to have at least one "supervisor or responsible party" complete a training utilizing FDA approved curriculum. Full details regarding FSMA can be found on the U.S. Food & Drug Administration website: http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334114.htm

There will be a \$150.00* registration fee for the primary attendee from each operation. This will include program materials, certificate, and lunch. Registration for additional attendees from an operation will be \$50.00* each and include a completion certificate and lunch. Preregistration is required. Please complete and return the enclosed registration form with payment (checks made payable to: *Treasurer, Virginia Tech*) by December 2, 2016. Walk-in attendees will not be permitted. If you have any questions, I can be reached at the Frederick Office or by email: mark.sutphin@vt.edu.

*Cost reduction may apply for Virginia operations through VDACS grant funding. Please contact Mark Sutphin for specifics.

If you are a person with a disability and desire any assistive devices, services or other accommodations to participate in this activity, please contact Mark Sutphin, Frederick County Extension, at (540) 665-5699/TDD (800) 828-1120 during business hours of 8:00 a.m. and 5:00 p.m. to discuss accommodations five days prior to the event.

Invent the Future



FSMA Produce Safety Rule Training -

Winchester, VA: December 9, 2016

Attendee Registration Form

Please return this form along with your \$150.00* (primary attendee) and \$50.00* (per additional attendee) registration fees **by December 2, 2016**. Please make checks payable to: *Treasurer, Virginia Tech* and submit to:

Virginia Cooperative Extension – Frederick County 107 North Kent Street Winchester, VA 22601

Farm/Business Name:	
Primary Contact Name:	
Additional Attendees:	
Additional Attendees:	
Additional Attendees:	
Address:	
Phone:	
Email Address(es):	

*Cost reduction may apply for Virginia operations from VDACS grant funding. Please contact Mark Sutphin for details.

There will be a \$50.00 fee for all Returned Checks.

Refunds will not be available if notice is given after December 2, 2016.



Draft Agenda

8:00 am	Registration and refreshments
8:30 am	Welcome / Trainer Introductions / Course Expectations and Processes / Review of Manual Contents: <i>Mark Sutphin – VCE-Frederick County</i>
8:45 am	Module 1: Introduction to Produce Safety: Adrianna Vargo – Local Food HUB
9:30 am	Module 2: Worker Health, Hygiene, and Training: <i>Amber Vallotton – VCE Produce Food Safety Coordinator</i>
10:30 am	Introductions around the Room and Break
10:45 am	Module 3: Soil Amendments: Kelli Scott – VCE-Montgomery County
11:30 am	Lunch
12:00 pm	Module 4: Wildlife, Domesticated Animals, and Land Use: <i>Kelli Scott – VCE-Montgomery County</i>
12:45 pm	Module 5: Agricultural Water Part 1 – Production Water: <i>Laura Strawn – VT Assistant Professor, Food Science</i>
1:45 pm	Break
2:00 pm	Module 5: Agricultural Water Part 2 – Postharvest Water: <i>Laura Strawn – VT Assistant Professor, Food Science</i>
2:45 pm	Module 6: Postharvest Handling and Sanitation: <i>Adrianna Vargo – Local Food HUB</i>
3:45 pm	Module 7: How to Develop a Farm Food Safety Plan: <i>Amber Vallotton – VCE Produce Food Safety Coordinator</i>
4:30 pm	Wrap-up, Final Questions, and Next Steps





Your farm is NOT covered by this rule.





Is your produce for personal/on-farm

"Qualified End-User" as defined in Section 112.3(c) means:

. the consumer of the food OR

Section 112 2(b)

- · a restaurant or retail food establishment that is located-
- (i) in the same State or the same Indian reservation as the farm that produced the food; OR (ii) not more than 275 miles from

NO

such farm.

[The term "consumer" does not include a business I



Created November 13, 2015

aurances, and keep certain documentation, as per ections 112.2(b)(2) through (b)(6).

FOOD SAFETY me range proces

YOU ARE COVERED BY THIS RULE.

http://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM472499.pdf