

FOOD SAFETY RESOURCES

University of California publications

FREE PUBLICATIONS (note that PDF files require Adobe Acrobat reader)

- Good agricultural practices (GAPs) http://ucanr.org/uc_gaps (PDF)
- Las Publicaciones en Español (in Spanish) http://ucanr.org/gaps_espanol
- Post-harvest chlorination
<http://ucfoodsafety.ucdavis.edu/files/26414.pdf> (PDF)
- Water disinfection for pre-harvest and post-harvest applications
<http://anrcatalog.ucdavis.edu/pdf/7256.pdf> (PDF)
- Post-harvest handling of organic crops <http://ucfoodsafety.ucdavis.edu/files/26413.pdf> (PDF)

BOOKS

- **UC Small Farm Handbook, 2nd edition.** ANR publication #3526, \$25.
- **UC Organic Vegetable Production Manual.** ANR publication #3509, \$25.

Both available from UC ANR catalog (1-800-994-8849 or <http://anrcatalog.ucdavis.edu>) or from Cooperative Extension offices. Each has a chapter covering post-harvest handling of perishable crops.

Creating a Food Safety Manual for your own farm

On-farm Food Safety Project: also describes process for getting food safety certified:
<http://onfarmfoodsafety.org/>

Penn State food safety plan template: <http://tinyurl.com/d4snf7g>

Worker training materials and signage

Nationals GAPs program at Cornell University. see section on 'Educational Materials' at <http://www.gaps.cornell.edu> for **laminated signage, training videos, recordkeeping sheets, and publications.** They have a 15 min video to be used as part of a worker training program - cost is \$20 per DVD or VHS tape.

Penn State Food Safety Field Training Kit for Fresh Produce Handlers -a flip chart - download for free, or get a laminated flip chart for a fee at: <http://tinyurl.com/7w9ucl>

Record-keeping/documentation Forms

examples from National GAPS Program at Cornell: <http://www.gaps.cornell.edu/rks.html>

List of 3rd-party food-safety certifiers

USDA http://www.ams.usda.gov/AMSV1.0/gapghp#P51_2582

University of California Agriculture and Natural Resources

FDA Guidance documents

Documents from the US Food and Drug Administration which provide guidance on appropriate measures to take to protect produce food safety

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/>

To learn more about selected topics

Composting

Clean Washington Center, On-farm composting manual: <http://www.cwc.org/wood/wd973rpt.pdf>

Cornell guidelines: <http://compost.css.cornell.edu/index.html>

Water quality

Testing private wells and guide for well owners (CA Water Boards)

http://www.swrcb.ca.gov/gama/domestic_wells_testing.shtml

http://www.waterboards.ca.gov/gama/docs/wellowner_guide.pdf

Well Disinfection for Bacterial Contamination (from Sonoma County Public Health)

http://www.sonoma-county.org/health/topics/pdf/well_disinfection.pdf

Wildlife Control

Wildlife Pest Control Around Gardens and Homes, 2nd Ed. ANR publication #21385, \$25. Available from ANR catalog (1-800-994-8849 or <http://anrcatalog.ucdavis.edu>) or from Cooperative Extension offices.

Food Safety News

<http://www.foodsafetynews.com/>

Water testing labs

To find a lab in your area, you may want to call your local county Public Health Department. Look in the blue pages in the phone book for county government section, and look for either 'Department of Public Health' or 'Environmental Health'.

A long list of water testing labs certified by CA State Public Health Department is available at http://www.swrcb.ca.gov/gama/domestic_wells_testing.shtml (note that the computer program Excel is required to open this list)

Labs in Sonoma County

http://www.sonoma-county.org/health/services/foodwells_labs.asp

Clean Field Harvesting Equipment *with 1 Tbs. chlorine bleach(5.25%)/gallon*

- **Step 1:** Place harvest containers next to sanitized surface (plastic) that has been pre-rinsed, scrubbed with detergent, rinsed & sanitized.
- **Step 2:** All buckets are pre-rinsed to remove visible soil.
- **Step 3:** Buckets will be scrubbed with detergent and rinsed.
- **Step 4:** Scrub buckets and dip in bleach then air-dried and stack.
- **Step 5:** Check water with chlorine test strips for proper strength.

- Dispose of wastewater daily away from production areas.
- All cleaning is labeled “Harvest Equipment Only”.
- Workers must wear water proof aprons, rubber gloves, & goggles.
- Maintain a written Farm Cleaning Record

Washing Produce

with chlorine solution

$\frac{1}{2}$ tsp. bleach (5.25%) in 6 gallons of water = 5 ppm Use chlorine test strips to determine chlorine content

- Start with potable water - pH of between 6 and 7.5
- Use pH test strips to determine pH
- Change water in the dump tanks at least daily
- Change water when chlorine content is below 5ppm
- Rinse produce with potable water before packaging