Small Farm Food Safety, Fresh Produce—Part 6: Additional Resources for Participants Bringing Food Safety Concepts to Farms

Amy Simonne, M. E. Swisher, K. N. Moore, and Kaylene Sattanno

General Information on Produce Safety

UF/IFAS Extension: http://solutionsforyourlife.ufl.edu/.


Good Worker Health and Hygiene Practices: Evaluation and Importance in GAPs and GMPs; http://ufdc.ufl.edu/IR00004166/00001.

Ground water and drinking water information from the U.S. Environmental Protection Agency: https://www.epa.gov/ground-water-and-drinking-water.

Institute of Food and Agricultural Sciences Extension Bookstore: http://ifasbooks.ifas.ufl.edu/.


Retail Food Protection Storage and Handling of Tomatoes: https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm113843.htm.

United States Department of Labor, Occupational Safety & Health Administration: https://www.osha.gov/.


2. Amy Simonne, professor; M. E. Swisher, professor; K.N. Moore, lecturer; and Kaylene Sattanno, program assistant, Florida SARE Program, Center for Sustainable and Organic Food Systems; Department of Family, Youth, and Community Sciences, UF/IFAS Extension, Gainesville, FL 32611.

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Commodity-Specific Food-Safety Guidelines


Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh-Cut Produce: https://www.fda.gov/Food/FoodScienceResearch/ucm090977.htm.

Produce Safety Rule (Food Safety Modernization Act): http://ucfoodsafety.ucdavis.edu/Pre--Post-harvest_Produce/FSMA/.

EPAs Composting at Home: https://www.epa.gov/recycle/composting-home.


Consumer Information

Produce: Selecting and Serving it Safely: http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm114299.

Gateway to food safety information from the federal government: http://www.foodsafety.gov/.


Partnership for Food Safety Education: http://www.fightbac.org/.