

Small Farm Food Safety, Fresh Produce—Part 6: Additional Resources for Participants Bringing Food Safety Concepts to Farms¹

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General Information on Produce Safety

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

Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables (FDA GAPs): <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ProducePlantProducts/ucm064574.htm>.

Produce Safety from Production to Consumption: 2004 Action Plan to Minimize Foodborne Illness Associated with Fresh Produce Consumption: <http://www.fda.gov/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/ucm129487.htm>.

FDA Survey of Imported Fresh Produce, 2001: <https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ProducePlantProducts/ucm118887.htm>.

FDA Survey of Imported Fresh Produce, 2005: <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ProducePlantProducts/ucm118884.htm>.

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/>.

Ensuring Food Safety: Tracking and Resolving the *E. coli* Spinach Outbreak. Statement of Robert E. Brackett, Ph.D., Director, Center for Food Safety and Applied Nutrition, Food and Drug Administration: <http://www.fda.gov/NewsEvents/Testimony/ucm110926.htm>.

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/>.

Juice HACCP for fresh-squeezed juice: <http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006803.htm>.

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Commodity-Specific Food-Safety Guidelines

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

Commodity Specific Food Safety Guidelines for the Lettuce and Leafy Greens Supply Chain: <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ProducePlantProducts/ucm168630.htm>.

Commodity Specific Food Safety Guidelines for the Melon Supply Chain: <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ProducePlantProducts/ucm168609.htm>.

Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain: <http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM171708.pdf>.

Organic Production/Organic Food: Information Access Tools: <http://www.nal.usda.gov/afsic/pubs/ofp/ofp.shtml>.

Mushroom compost article: <http://extension.psu.edu/food-safety/producers/psu-resources/food-safety-for-mushroom-growers-and-packers>.

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/.

EPA's Composting at Home: <https://www.epa.gov/recycle/composting-home>.

Revised Chapter 62-709 Criteria for the production and use of compost made from solid waste: http://www.dep.state.fl.us/waste/quick_topics/rules/default.htm.

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/>.

Department of Health and Human Services, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition: <http://www.fda.gov/food/default.htm>.