Bridging the GAPs
On-Farm Produce Safety Workshop

August 28th
1:00 — 4:00 pm

Northwest Organic Farm
17713 Northwest 61st Ave
Ridgefield, Washington

WSDA.eventbrite.com
FREE workshop, but space is limited!

Small-Scale Produce Farmers: Come learn best practices you can implement on your farm to minimize food safety risk, increase product quality, meet current regulations – and most of all – keep your customers happy and healthy!

Increasingly, small farms must navigate a complex set of food safety regulations, market standards and buyer needs. This workshop will help farmers cut through the confusion and identify how to meet the standards that apply to their farm.

WSDA produce safety trainers and auditors will walk farmers through current Good Agricultural Practices (GAP) standards and new mandatory FDA Produce Rule under the Food Safety Modernization Act (FSMA). Instructors will show how those standards apply on small, diversified farms. By workshop end, farmers will be able to identify and respond to common risks that may be present at any scale of farming:

- human health & hygiene
- water quality management
- animal & pest control
- compost use & application
- tools & equipment cleaning
- post-harvest handling & storage

Learn practical, cost-effective steps you can take to prevent microbial growth and contamination from plant start to sale!