





Bilingual Food Safety Training for Southeast Asian and Latino Small-Scale Farms

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Small-scale Southeast Asian and Latino farmers growing both specialty and mainstream vegetables, face legal risk under the Food Safety Modernization Act (FSMA). While farms selling at farmers' markets may be qualified exempt, many small farms sell primarily to wholesale packing houses and need to be fully covered by FSMA and subject to on-farm inspections. The legal and financial impact of FSMA will be greatest on fully covered small farms, including many immigrant and refugee farmers in Fresno County whose primary language is Spanish or Hmong.

The goal of this project was to conduct workshop and one-on-one trainings on food safety to assist small-scale farmers in achieving compliance with FSMA and other food safety requirements. The team adapted activities to address new risks and challenges during COVID-19. On-farm socially distanced workshops were conducted, with farmers rotating in small groups for training.

Remote technical assistance was provided to address food safety compliance questions. In addition, the team provided essential support to

Southeast strawberry stands through distribution masks and sanitizing supplies; as well as posting safety signs for quidelines, social distancing and other safety measures for farm stand customers.

Follow these guidelines to prevent the spread of COVID-19 SAFETY GUIDELINES FOR FARM STANDS

Follow these guidelines to prevent the spread of COVID-19:

STOPPING THE SPREAD

1. Do not work at the term stand of you have COVID-19 symptoms or COVID-19:

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2. Confidence should keep that they four?

3. Supply to customers who only may be seen covided to symptoms.

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Small-scale farmers received training in English, Spanish, and

Hmong on food safety requirements as well as new guidelines for operating safely during COVID-19.

As a result of this project 17 participants understood FSMA and how it would impact farms of all sizes; 15 understood which category of FSMA their operations fell under; 12 adopted GAPs and achieved FSMA Compliance and 14 developed food safety plans and record-keeping.

"The printed guidelines were helpful because the guidelines let the customers know what was to be expected of them."— Participant

"Posting the signs helped a lot, it kept customers from touching produce and they wore masks."-Participant