

Additional Resources for Participants Brining Food Safety Concept to Farm

General information on produce safety:

The University of Florida Cooperative Extension Services
<http://solutionsforyourlife.ufl.edu/>

Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables (FDA GAPs) <http://www.cfsan.fda.gov/~dms/prodguid.html>

Produce Safety from Production to Consumption: 2004 Action Plan to Minimize Foodborne Illness Associated with Fresh Produce Consumption
<http://www.cfsan.fda.gov/~dms/prodpla2.html>

Good Worker Health and Hygiene Practices: Training Manual for Produce Handlers and other educational materials <http://edis.ifas.ufl.edu/FY743>; <http://edis.ifas.ufl.edu/FY716>; <http://ifasbooks.ufl.edu/>; <http://www.osha.gov/>

Fresh produce handling, sanitation, and safety measures series (3 Publications)
(<http://edis.ifas.ufl.edu/FS093>; <http://edis.ifas.ufl.edu/FS092>;
<http://edis.ifas.ufl.edu/FS094> ; <http://edis.ifas.ufl.edu/pdf/CV/CV11500.pdf>

Ground water and drinking water information from the U.S. Environmental Protection Agency <http://www.epa.gov/OGWDW/mdbp/mdbp.html>

FDA Survey of Imported Fresh Produce 1999
<http://www.cfsan.fda.gov/~dms/prodsur6.html>

FDA Survey of Imported Fresh Produce 2005
<http://www.cfsan.fda.gov/~dms/prodsu12.html>

Tomato and food safety
<http://research.ifas.ufl.edu/tomato/index.asp>

Statement of Robert E. Brackett, Ph.D. Director Center for Food Safety and Applied Nutrition Food and Drug Administration
<http://www.fda.gov/ola/2006/foodsafety1115.html>

Juice HACCP for fresh squeezed juice
<http://vm.cfsan.fda.gov/~comm/juiceqa.html>

Commodity specific food safety guidelines

Commodity Specific Food Safety Guidelines for the Lettuce and Leafy Greens Supply Chain

[http://www.cfsan.fda.gov/~acrobat/lettsup.pdf#search=%22Commodity%20specific%20guidelines%](http://www.cfsan.fda.gov/~acrobat/lettsup.pdf#search=%22Commodity%20specific%20guidelines%22)

Commodity Specific Food Safety Guidelines for the Melon Supply Chain

<http://www.uffva.org/PDF/MelonCommoditySpecific.pdf#search=%22Commodity%20specific%20guidelines%22>

Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain

<http://www.cfsan.fda.gov/~dms/tomatsup.html>

Organic production

<http://www.nal.usda.gov/afsic/ofp/>

Mushroom compost article

<http://foodsafety.psu.edu/mush/destruction.pdf>

Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh-Cut Produce

<http://www.cfsan.fda.gov/~comm/ift3-2d.html>

Presentation of Pre-Harvest Water

http://ucce.ucdavis.edu/freeform/UC_GAPs/documents/Extension_Presentations1894.pdf

Composting website

<http://www.epa.gov/epaoswer/non-hw/composting/index.htm>

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/documents/62-709.pdf

Consumer information:

Safe Handling of Raw Produce and Fresh-Squeezed Fruits and Vegetable Juices

<http://www.cfsan.fda.gov/~dms/prodsafe.html>

Gateway to food safety information from the federal government

<http://www.foodsafety.gov/>

Department of Health and Human Service, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition

<http://vm.cfsan.fda.gov/list.html>

FDA/USDA Foodborne Illness Educational Center

<http://www.nal.usda.gov/foodborne/index.html>

Partnership for Food Safety Education

<http://www.fightbac.org/>

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