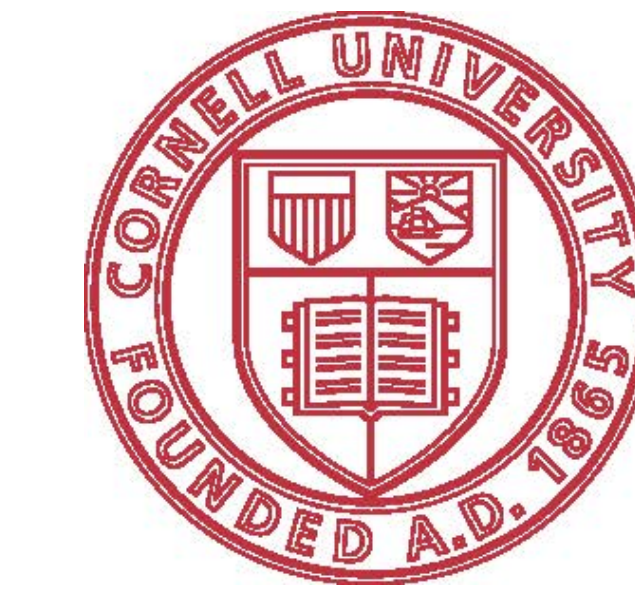




Food Safety Training & the Produce Safety Alliance (PSA) Curriculum



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Produce Safety ALLIANCE

Food Safety Curriculum:

- PSA is developing a national curriculum on the principles of Good Agricultural Practices (GAPs) to help implement food safety practices on fresh fruit and vegetable farms and packinghouses
- **The 7 PSA Learning modules include:**
 1. Worker health, hygiene, and training preventive controls
 2. Soil Amendment Preventive Controls
 3. Wildlife and Domestic Animal Preventive Controls
 4. Production Water Preventive Controls
 5. Postharvest Water Preventive Controls
 6. Postharvest Handling and Sanitation Preventive Controls
 7. How to Develop a Farm Food Safety Plan
- **Produce Safety Alliance and FDA website for produce safety questions related to the Food Safety Modernization Act (FSMA)**
 - The Produce Safety Alliance, in collaboration with FDA, hosted a series of Q & A teleconferences to discuss specific sections of the Food Safety Modernization Act (FSMA) Proposed Produce Safety Rule
 - Go here for more information:
<http://producesafetyalliance.cornell.edu/news.html>

Other information available:

- **PSA newsletters:**
 - Go here for more information:
<http://producesafetyalliance.cornell.edu/newsletters/PSAOct2013-PDF.pdf>
- **Produce Safety Alliance and FDA answer questions about FSMA**
 - Go here for more information:
<http://producesafetyalliance.cornell.edu/news.html>
- **Food Safety Modernization Act (FSMA): Does this Rule apply to you?**
 - Find out more at:
<http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334554.htm>



- **Join the listserv at:**
<http://producesafetyalliance.cornell.edu/>