



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

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General Information on Produce Safety

The University of Florida Cooperative Extension Service: <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 (4 publications):

<http://edis.ifas.ufl.edu/FS093>;

<http://edis.ifas.ufl.edu/FS092>;

<http://edis.ifas.ufl.edu/FS094>;

<http://edis.ifas.ufl.edu/CV115>

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>

Tomatoes 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>

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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>

Commodity Specific Food Safety Guidelines for the Melon Supply Chain:
<http://www.cfsan.fda.gov/~acrobat/melonsup.pdf>

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>

GAPs Awareness Action: Pre-Harvest Water:
http://ucce.ucdavis.edu/freeform/UC_GAPs/documents/Extension_Presentations1894.pdf

EPA's composting Web site:
<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 Services, U.S. Food and Drug Administration, Center for Food

Safety and Applied Nutrition:
<http://vm.cfsan.fda.gov/list.html>

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