

Agenda

Time	Speaker	Topic
9:00-9:15	Rob Bennaton & Reyna Yagi, UC ANR	Welcome, intros and refreshments
9:15-9:30	Jennifer Sowerwine, Assistant Cooperative Extension Specialist, University of California at Berkeley	What is food safety and why is it important? <ul style="list-style-type: none"> What causes people to get sick? Why you need a food safety plan
9:30-10:00	Christina Oatfield, Food Policy Director, Sustainable Economies Law Center	Food Safety Legal Considerations: Brief Overview of California Laws related to community food producers, food safety and the Cdfa Small Farm Food Safety Guidelines
10:00-10:30	Jennifer & Shermain	Developing your Food Safety Plan <ul style="list-style-type: none"> Assess your need (what is being asked of you?) Conduct risk assessment Implement corrective actions Food Safety Policies, GAPs/GHPs, SOPs Volunteer/Worker Training Signage & Record Keeping
10:30-10:45		BREAK
10:45-11:00	Shermain Hardesty, Extension Economist and Leader of the UC Small Farm Program	How to Assess & Minimize Risk of Contamination on the Farm? 1. Water and Food Safety <ul style="list-style-type: none"> Sources of Water - municipal/rainwater Rainwater Catchment Discussion
11:00-11:45	Alda Pires, Assistant Cooperative Extension Specialist, Urban Agriculture & Food Safety	2. Animals <ul style="list-style-type: none"> Animal Husbandry Wildlife Intrusion Domestic Pet issues Untreated Manure in Gardens Pest Monitoring & Control Plan
11:45-12:15	Rex Dufour, Western Regional Office Director, The National Center for Appropriate Technology (NCAT)	3. Soils <ul style="list-style-type: none"> Compost/Manure (<i>as it relates to food safety guidelines</i>)
12:15-1:00		LUNCH: Catering by Zella's Soulful Kitchen
1:00-1:30	Rob Bennaton, Bay Area Urban Ag Advisor, UC Cooperative Extension – Alameda and Contra Costa County	3. Soils (continued) <ul style="list-style-type: none"> 10 Best Mgmt Practices on Soil Quality (Rob) 10 Best Management Practices on Chicken Coops and Eggs
1:30-2:15	Shermain Hardesty	4. Sanitation and Post-Harvest Handling <ul style="list-style-type: none"> Sanitizing equipment/surfaces/harvest buckets Co-mingling Wash water Packaging – glo-germ exercise with boxes! Transportation
2:15-2:25		BREAK
2:25-3:00	Maurice Pitesky, Cooperative Extension Specialist, Veterinary Medicine Extension, University of California at Davis	5. Husbandry Practices to Maximize Food Safety <ul style="list-style-type: none"> Chickens, chicken coops and safe egg handling practices
3:00-3:15	Jennifer Sowerwine	6. Worker Health and Hygiene <ul style="list-style-type: none"> Create a Health and Hygiene Policy Worker Training Guidelines Field Sanitation Policy Signage and Record Keeping
3:15-3:25		EVALUATIONS & BREAK
3:25-3:55		Activity: How to Conduct an On-Farm Risk Assessment
3:55-4:00		Closing & Optional Tour with City Slickers