

UC ANR Urban Agriculture Workshop series

Workshop #4: *Food Safety Basics for Urban Farmers*

Date: Thursday, April 26, 2018, 2017, 9:00AM - 4:00PM

Location: Second Chance Youth Garden, 6145 Imperial Avenue, San Diego, CA 92114

Description: How to ensure a safe harvest, from the field to the fork. Learn about pre- and post-harvest food safety practices from expert speakers, on-farm demonstrations and using resources like CDFA's Small Farm Food Safety Guidelines.

Time	Agenda
9:00 – 9:15 am	<p>Welcome, intros and refreshments</p> <ul style="list-style-type: none"> • Welcome from UC ANR - Rachel Surls, Sustainable Food Systems Advisor, UC Cooperative Extension (UCCE) for LA County • Welcome from Olivier Clerc, Youth Garden Production Assistant, Second Chance • Welcome from Stefeni Norton (Dickinson Farm), San Diego Regional Food Safety Lead, Community Alliance with Family Farmers (CAFF) • Participant Introductions
9:15 – 9:30 am	<p>Topic: What is Food Safety, and why is it important?</p> <ul style="list-style-type: none"> • What causes people to get sick, and why you need a food safety plan <p>Speaker: Jennifer Sowerwine, Assistant Cooperative Extension Specialist, University of California at Berkeley</p>
9:30 – 10:00 am	<p>Topic: Food Safety Legal Considerations: Brief overview of California Laws related to community food producers and food safety</p> <ul style="list-style-type: none"> • Food Safety Modernization Act (FSMA), Community Food Production and Safety Act, California Health and Safety Codes, CDFA Small Farm Guidelines (Overview) <p>Speaker: Rachel Surls, Sustainable Food Systems Advisor, UC Cooperative Extension, Los Angeles County</p>
10:00 - 10:15 am	BREAK
10:15 – 10:45 am	<p>Topic: Developing your Food Safety Program: Overview</p> <ul style="list-style-type: none"> • Assess your need (What is being asked of you?); Assess your risks – WASSH; Implement corrective actions; Food Safety Policies, GAPs/GHPs; How to develop and examples of SOPs; Volunteer/Worker Training; Signage & Record Keeping <p>Speaker: Jennifer Sowerwine</p>

Don't Forget! Make sure you signed in, signed the film/photo waiver, and filled out an evaluation. Thank you!

10:45 - 11:30 am	<p>Topic: Chicken Production and Food Safety</p> <ul style="list-style-type: none"> • Safe egg handling practices, keeping your chickens healthy, keeping your family healthy <p>Speaker: Nick Jacquez, Farm Manager, Three Sons Farm</p>
11:30 – 11:45 am	<p>Topic: GAPs and GHPs for the Urban Farm: Animals, Soil, Health & Hygiene</p> <p>Speaker: Jennifer Sowerwine</p>
11:45- 12:00 pm	EXERCISE: Glo-germ exercise – How to wash your hands
12:00 – 12:45 pm	LUNCH – Catering from Kitchens for Good
12:45 – 1:15 pm	<p>Topic: GAPs and GHPs for the Urban Farm continued: Water & Surfaces</p> <p>Speaker: Jennifer Sowerwine</p>
1:15 - 2:00 pm	<p>Topic: Composting and Food Safety</p> <ul style="list-style-type: none"> • Best practices, Integrating Manure, Pest Control <p>Speaker: Sarah Boltwala-Mesina, Executive Director, Inika Small Earth, Inc.</p>
2:00 – 3:00 pm	<p>Topic: Walk around Second Chance farm - How to conduct an on-farm risk assessment</p> <ul style="list-style-type: none"> • Pose questions - What do you see? • Discuss challenges people have in their own farms/gardens <p>Speaker: Jennifer Sowerwine</p> <p>Farm Tour: Learn about the mission and programming at Second Chance (led by Olivier Clerc)</p>
3:00 – 3:45 pm	<p>Topic: How to assess and minimize risk of exposure to soil contaminants in urban farms</p> <p>Speaker: Rachel Surls</p>
3:45pm	Closing and Departure

This workshop is hosted in partnership with:



Don't Forget! Make sure you signed in, signed the film/photo waiver, and filled out an evaluation. Thank you!