

# MN FSMA Produce Safety Rule Grower Training Courses

All trainings are from 8:30 a.m. to 5:00 p.m. Addresses available at registration link.

**November 9, 2018**  
Bemidji, MN

**November 14, 2018**  
Windom, MN

**November 28, 2018**  
Morris, MN

**December 5, 2018**  
Hutchinson, MN

**December 12, 2018**  
Brooklyn Park, MN

**December 17, 2018**  
Saint Paul, MN

**January 9, 2019**  
Saint Cloud, MN  
(Day before MN Organic  
Conference)

**January 16, 2019**  
Saint Cloud, MN  
(Day before MFMA/MFVGA  
Conference)

**January 23, 2019**  
Mankato, MN

**January 25, 2019**  
Cloquet, MN

**February 6, 2019**  
Saint Charles, MN

**February 20, 2019**  
Andover, MN

**March 13, 2019**  
Moorhead, MN

**March 20, 2019**  
Farmington, MN

## Who Should Attend?

This one-day training course is for produce growers. The Produce Safety Rule, which is a part of the new federal Food Safety Modernization Act (FSMA), requires that fruit and vegetable farms that grow, pack, harvest and/or hold produce and that do not qualify for an exemption or exclusion from the Rule attend this training. To learn more about if your farm is covered by the Rule [click here](#) or contact the MDA's Produce Safety Program. Exclusions and exemptions from the Produce Safety Rule will also be covered during the training.

If your farm is covered by the FSMA Produce Safety Rule, attending this Grower Training Course satisfies the FSMA Produce Safety Rule requirement outlined in §112.22(c) that requires 'At least one supervisor or responsible party for your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.' This course uses the approved curriculum developed by the Produce Safety Alliance (PSA).

However, **all** growers interested in learning about produce safety, Good Agricultural Practices (GAPs) and the FSMA Produce Safety Rule are encouraged to attend and will find the course material valuable. Even if you have attended a GAP training in the past, this course will be useful and includes updated information. Good food safety practices protect your business, help meet market requirements such as a GAP audit, and keep our local foods safe and healthful for all.

## What to Expect at the FSMA Produce Safety Rule Training Course

The training will consist of practical guidance for implementing Good Agricultural Practices as well as the requirements of the FSMA Produce Safety Rule. There will be time for questions and discussion within each module, so farms should bring any questions they have about farm food safety and their operation.

Some key topics that will be addressed during the day:

- Microorganisms relevant to produce safety and where they may be on the farm
- Practices that reduce risks, and practical methods to implement these practices on the farm
- Parts of a farm food safety plan and how to begin writing one. Overview of GAP audits.
- Requirements of the FSMA Produce Safety Rule and how to meet them

Your trainers for these courses are PSA staff, MDA staff, UMN Extension staff, and trained fruit and vegetable growers. The course certificate is good for life, and you only need to attend once to meet the Rule requirements outlined in the §112.22(c) of the Produce Safety Rule.

*"This training really was so useful for my farm. Knowing these basic principles helps me not only sleep better at night, but to create systems that save time and reduce any potential risks." - Lori Cox, Roots Return Heritage Farm*

*"This FSMA training is thorough and accessible and I appreciate the perspective of the diverse trainers as well as the participating farmers in the room. I left the training with new ideas to implement on our farm and a better working knowledge of food safety practices. This is worth the time to attend!" - Joan Olson, Prairie Drifter Farm*

## Registration

**To register:** [www.psp.tix.com](http://www.psp.tix.com). Cost: \$25. (Note this is a subsidized cost and will likely rise in following years). Registration deadlines: 10 days before each class date, or until full. **Preregistration required for trainings.**

Registration includes the training materials, lunch, refreshments, and a Certificate of Course Attendance issued by Association of Food and Drug Officials (AFDO). Participation for the entire training is required to receive the certificate. Check-in opens at 8:30. Training will begin at 9:00 and end at 5:00. Class sizes are limited to 40 participants on a first-come, first-served basis.

**Questions?** Contact the Minnesota Department of Agriculture Produce Safety Program at (651) 539-3648 or email [producesafety.mda@state.mn.us](mailto:producesafety.mda@state.mn.us).

## For more information

**MDA Produce Safety Program:**

<http://www.mda.state.mn.us/food/safety/producesafetyprogram.aspx>

**UMN Extension GAPs Education Program:** <http://safety.cfans.umn.edu/>

**FSMA Produce Safety Rule:** <http://www.fda.gov/food/guidanceregulation/fsma/ucm334114>

**These events sponsored and planned for you by:**

- Minnesota Department of Agriculture
- University of Minnesota Extension
- Minnesota Farmers Union
- Minnesota Fruit and Vegetable Growers Ass'n
- Minnesota Farmers' Market Association
- Minnesota Institute for Sustainable Agriculture

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