

Produce Safety Alliance "Pistachio" Grower Training Course



Date: November 28th - 29th, 2017 (One and a half day course).

Location:

[Kern County Farm Bureau](#)
801 S. Mount Vernon Ave.
Bakersfield, CA 93307

Cost: \$65.00

Fee includes the Produce Safety Alliance (PSA) Grower Training Manual and a certificate of course completion from AFDO, morning coffee both days, and lunch on Day 1. Course ends at 12:00 noon on Day 2. There is no parking permit required at the course venue.

[REGISTER NOW](#)

[Course Agenda](#)

[Transportation and Lodging](#)

Note: Registration is limited to the first 50 paid registrants and the trainee must be present for the full day and a half to receive a certificate.

Trainers: Louise Ferguson, Linda J. Harris, and Bwalya Lungu, (all UC Davis)

Who Should Attend

Pistachio growers interested in learning about produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety. The PSA Grower Training Course is one way to satisfy 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."

What to Expect at the PSA Grower Training Course

The trainers will spend approximately seven hours of instruction time covering content contained in these seven required modules tailored to the pistachio grower:

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water (Part I: Production Water; Part II: Postharvest Water)
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

In addition to learning about produce safety best practices, key parts of the FSMA Produce Safety Rule requirements are outlined within each module. **The trainers will specifically discuss how these requirements impact pistachio production.** There will be time for questions and discussion, so participants should come prepared to share their experiences and produce safety questions.

Benefits of Attending the Course

The course will provide a foundation of Good Agricultural Practices (GAPs) and co-management information, FSMA Produce Safety Rule requirements, and details on how to develop a farm food safety plan. Individuals who participate in this course are expected to gain a basic understanding of:

- Microorganisms relevant to produce safety and where they may be found on the farm
- How to identify microbial risks, practices that reduce risks, and how to begin implementing produce safety practices on the farm
- Parts of a farm food safety plan and how to begin writing one
- Requirements in the FSMA Produce Safety Rule and how to meet them.

After attending the entire course, participants will be eligible to receive a certificate from the Association of Food and Drug Officials (AFDO) that verifies they have completed the training course. To receive an AFDO certificate, a participant must be present for the entire training and submit the appropriate paperwork to their trainer at the end of the course.

If you cannot attend the course after registering and payment, please kindly let us know by **November 14th**. We can issue a full credit only to the credit card originally used for payment. No refunds can be made if payment was made via check or if you cancel after November 14th. Substitution of a new enrollee for one who can't attend is fine.

This version of the course was partially developed under a grant from the [California Pistachio Research Board](#) and the registration costs have been subsidized by the [California Pistachio Research Board](#).

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