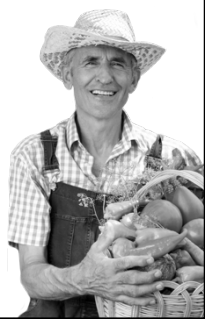
## Finding Local Producers and Ensuring Farm Food Safety Practices

**May 17, 2018**

**Sponsored by the Pennsylvania Department of Education, Division of Food and Nutrition through Project PA**



## Farm to Child Nutrition Webinars

- Farm to Early Care and Education
- National Farm to School Month: Celebrating your Success
- Procuring Local Foods in Child Nutrition Programs
- Growing your School Garden
- Farm to Summer: Incorporating Local Foods and Providing Garden Experiences in Summer Food Service Programs

www.projectpa.org

**Presenters:**

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USDA, FNS, Mid-Atlantic Region

## Message from the Secretary of Agriculture

## PA Preferred™

## Pennsylvania Agriculture

- 7.7 millions acres of land in farms with an average farm size of 133 acres

## Pennsylvania Agriculture

- Over 200,000 jobs

## Pennsylvania Agriculture

- 1st in Mushrooms

## Pennsylvania Agriculture

- 2nd in Butter

## Pennsylvania Agriculture

- 4th in Apples and Grapes

## Pennsylvania Agriculture

- 5th in Milk Production

## Local Sourcing

- Educate yourself on seasonal availability
- Take advantage of online resources
- Consider other types of distribution models
- Other resources
- Networking and community involvement

## Seasonality

## Online Resources

## Online Resources

## Networking

## Consider all of your options

## Distributors, etc.

THE COMMON MARKET
Good Fresh Local

Kegel's Produce
Wholesale Fruits & Vegetables

Tuscarora Organic Growers Cooperative
• Established 1988 •

## Other resources

PASA

BUY FRESH BUY LOCAL
Pennsylvania

## You are in good company

# Thank you!

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# Farm to School & Food Safety

**Tegan Bernstein, USDA –FNS**
Project PA Webinar
May 17, 2018

**Welcome!**

## Objectives

- Understand USDA's requirements
- Learn basic on-farm best practices/ food safety considerations
- Identify food safety concerns vs. liability

## USDA Farm to School Program

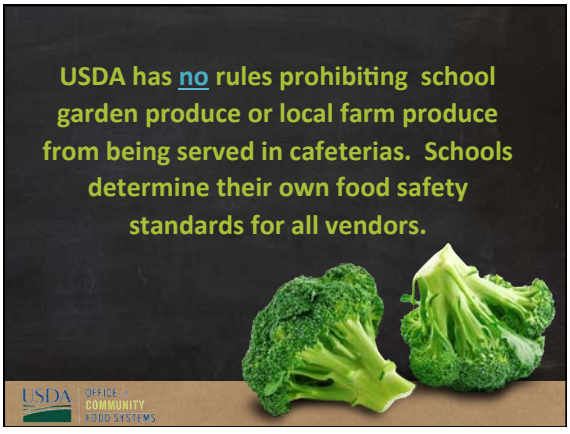
**2010 Richard B Russell National School Lunch Act (Section 243 HHFKA)**

**The Secretary shall create a Farm to School Program to:**

1. **Distribute grant funding to improve access to local foods in schools.**
2. **Provide technical assistance and information to:**
   - » Facilitate the coordination and sharing of information.
   - » Collect and share information on best practices.
   - » Disseminate research and data on existing programs and opportunities for expansion.

Local Food
Food Education
USDA
FARM to SCHOOL

Farm to School & Food Safety
USDA
FARM to SCHOOL


USDA has no rules prohibiting school garden produce or local farm produce from being served in cafeterias. Schools determine their own food safety standards for all vendors.
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## Food Safety Standards Review:

- The USDA does not require GAP certification. GAPs are best practices, not a certification requirement for local farms. They are voluntary standards comparable to HACCP
- Products from local farms inherently do not carry a greater food safety risk than products from any other source.
- In fact, due to supply chain transparency it can be easier to identify risks and ensure the food is safe!

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## Key Risk Areas

- Soil
- Water source
- Growing
- Harvesting
- Training
- Storage
- Delivery

State and Local Regulations!

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## Best Practices: Local Farms

- Food safety plan
- Water test
- Product liability insurance
- Site visit
- Make your food safety desires known!

***Partners, vendors and distributors can help!***

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## Food Safety

- Food Safety vs. Liability
- All farmers who sell their products have liability insurance
- What is a normal amount of liability insurance?
  - » 1 million to 5 million depending upon the size of the district/farm
  - » Range of insurance is normally determined at district level, its important to have a conversation about risk to ensure liability requirements are appropriate.

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## Food Safety: Start the Conversation

- Do you have a written food safety plan or standard operating procedures related to food safety?
  - » If so may I get copies for review?
  - » If not, how do you document and ensure food safety on your farm?
- Will the produce be rinsed or washed? —*If they rinse or wash their produce, it needs to be done with potable water.*
- How often do you have the well water tested for contaminants and how do you treat and manage your wash water?"
- How is the produce kept cool and covered before and during delivery?

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## Farm Food Safety Decision Tree

### Checklist to Prioritize Practices

| Highest Priority GAPs | | | |
|---|---|---|---|
| *If your answer is in a shaded box, please refer to the decision trees listed on the right to address produce safety risks that may exist.* Do you... | Yes | No | Decision Trees |
| Provide food safety training to all workers? | | | Worker Health, Hygiene, and Training |
| Train all workers about food safety in a language they understand? | | | Worker Health, Hygiene, and Training |
| Prohibit workers who are sick from handling fresh produce? | | | Worker Health, Hygiene, and Training |
| Provide clean toilets and handwashing facilities within 1/4 mile walk from fields? | | | Worker Health, Hygiene, and Training |
| Monitor toilet and hand washing sinks and clean and restock when needed? | | | Worker Health, Hygiene, and Training |
| Use water to irrigate, frost protect, cool, or apply sprays during the production of fresh produce? | | | Agricultural Water for Production |
| Allow any water (besides rain) to contact the edible portion of the crop? | | | Agricultural Water for Production |
| Test your agricultural water for quantified generic *E. coli*? | | | Agricultural Water for Production |
| Use water during crop production that has more than 126 CFU of generic *E. coli* per 100 mls of water? | | | Agricultural Water for Production |

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**Farm-To-School Grower/Producer Food Safety Checklist**

| Requirement | Yes | No | N/A |
|---|---|---|---|
| **Food Safety Program** | | | |
| 1. Employees are trained in and required to follow proper sanitation and GAPS practices. | | | |
| 2. A documented food safety program has been implemented. | | | |
| 3. A system for tracing products sold is in place and documentation can be provided to customers upon request. | | | |
| **Personal Hygiene** | | | |
| 4. All guests and employees are required to follow proper hand hygiene. | | | |
| 5. Hand soap and potable water are available for hand washing. | | | |
| 6. Eating, drinking, chewing gum and tobacco use are confined to designated separate from where food product is handled. Water is allowed in closed containers. | | | |
| 7. Workers with flu-like symptoms, infectious conditions, or open wounds are restricted from handling crops. Any crops that have come in contact with bodily fluids will be disposed of and any equipment surfaces that come in contact any body fluids will be disinfected. | | | |
| **Water and Sewage** | | | |
| 8. The source(s) of water used to wash produce is tested annually to determine E. coli level. | | | |
| 9. The farm sewage treatment/septic system functions properly, and there is no evidence of leakage or runoff. | | | |
| 10. No sewage or sewage byproducts are used on the farm. | | | |
| **Manure** | | | |

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**SECTION 4: FARM INFORMATION**

Please fill out the following information for the farm(s) that intend(s) to provide produce to MPS through this proposal. Organizations representing multiple, unique farms are encouraged to provide clarification and additional information as needed regarding specific farms as an attached Appendix.

1. Does farm have any certifications related to on-farm sustainability practices? Check all that apply.

   ☐ Certified Naturally Grown ☐ Certified Organic ☐ Other: _____

2. Did farm(s) have third-party approved GAP audit valid during the 2015 growing season? ☐ Yes ☐ No
   If yes, please list specific GAP certified produce items and skip to Section 3 - Experience & References.

   _____

   _____

3. Does farm have a draft of a Food Safety Plan? ☐ Yes ☐ No
   *Farms are strongly encouraged, but not required, to include a draft Food Safety Plan in the Appendix.*

4. Does farm keep logs or documentation of food safety related information? ☐ Yes ☐ No

5. Will farm have product liability insurance coverage of at least $1 million by June 1, 2016? ☐ Yes ☐ No

6. Has farm had a water test performed in the past year, with passing results for E. Coli, Listeria, Coliforms, and Nitrates? ☐ Yes ☐ No ☐ Other: _____



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## A Note on Soil:

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## USDA Farm to School Website

- » GAPS & Food Safety Links
- » 12 Part Webinar Series
- » Farm to School Toolkit

- ❖ Minneapolis Farm to School Toolkit
- ❖ Colorado Farm to School Task Force

**www.fns.usda.gov/farmtoschool**

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## Questions?

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