



Field to Consumer: Food Safety & Quality FIELD DAY

November 6, 2018 — 1-4pm ET

University of Kentucky Organic Farming Unit

Whether preparing for FSMA enforcement, working towards a third-party GAP audit, or educating yourself on PBPT (or if you're completely unfamiliar with any of these acronyms), ensuring produce is safe from the field to the consumer is a responsibility all growers should assume. From soil and fertility management to final packaging and transport of produce, rules, standards, and best practices are available to farmers now - more than ever.

Join the Organic Association of Kentucky as we walk and talk through the primary elements of food safety at the University of Kentucky's Organic Farming Unit, including Food Safety Modernization Act (FSMA), Good Agricultural Practices (GAP), Good Handling Practices (GHP), and PBPT (Produce Best Practices Training), and how they relate to the entire farming system, including a focus on pack shed design for food quality and safety.

Mark Williams will share UK's recent GAP audit / certification process as well as lessons learned and modifications made in implementing GAP / GHP throughout the Farm's systems. UK Extension Food Safety Specialist Paul Vijayakumar and Extension Associate Bryan Brady will provide specifics on FSMA regulations, updates on food safety best practices, and methods for maintaining quality while ensuring product safety.



This Field Day is geared toward production farmers throughout Kentucky. Cost is \$5 for OAK members; \$10 for non-members. Registration is recommended.

For more info or to register: visit oak-ky.org/field-days or call 502-517-9629

The Organic Association of Kentucky (OAK) is a non-profit, membership-based organization dedicated to improving the health of the environment and the citizens of Kentucky.

OAK provides resources and educates Kentucky farmers and consumers who are interested in driving change for a more sustainable and organic food system.

