

# On Farm Food Safety



**Adam Watson**

**Kentucky Department of Agriculture**

**Produce Marketing Specialist**

**Kentucky Department of Agriculture**  
*A Consumer Protection and Service Agency*



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# Good Agricultural Practices

## What is GAP?

A best practices approach to minimize the microbial contamination of produce as it moves through the supply chain from farm to fork.

**Clean Water**  
**Clean Soil**  
**Clean Hands**  
**Clean Surfaces**



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# Why GAP?

DEAD PEOPLE DON'T BUY STUFF!!!



And if you caused some deaths,  
the survivors won't either!

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# Why GAP?

Food borne illness DOES  
HAPPEN from fresh produce

No kill step for many produce  
items means

PREVENTION IS THE ONLY  
PROTECTION



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# What Does GAP look like in KY

## Gap Education Training for producers:

- Food Safety Branch, UK Cooperative Extension, and KDA
- Over 2,400 farmers trained

**Contact your local county extension office for Gap Education Training**



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# Why Should a Producer Complete GAP Training?

- Required to be eligible for a Raw or Uncooked Sampling Certificate
- Required for eligibility to participate in the WIC Farmers Market Nutrition Program
- A GAP training certificate is required to sell at some KY produce auctions and farmers markets



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# What does it mean that a farm/producer is GAP Certified?

The entity has passed an **independent, third party audit** to verify they are using proper procedures and maintaining records indicating such.



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# The Audit

- The producer completes a farm food safety manual and standard operating procedures that outlines the operation.
- An auditor visits the operation, observes practices, and verifies records.
- Auditor must witness the harvest & packing for the specific crop {i.e. tomatoes, squash, lettuce, etc}. # of visits determined by length of season



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# Auditors include :



Some State Departments of Agriculture

❖ Standards are similar, but there exists a GAP Arms Race.



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Is a farm, that has passed a  
third party audit, safer than  
one who hasn't?



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Is a farm, that has passed a  
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No, it's only verification that the farmer is following best practices!



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# GAP is LAW?

The **Food Safety Modernization Act** brings some changes.

Exactly what things will look like is not yet known; once the regulations that implement the law are written we will have specifics.

Some exemptions exist in the law for producers who direct market at least 50.1% direct sales to consumers, restaurants, farmers markets, CSA, or on farm markets (maybe grocery stores).



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# Law or NOT

More and more retailers require a GAP audit before they will buy from a farmer.

Many institutions {hospitals, nursing homes, etc.} have followed suit.



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# Not Just Produce



FOOD SAFETY >> [FOODBORNE DISEASE](#) >> [NEWS](#) >>

## FDA finds lapses at 12 egg farms in initial inspections

Robert Roos • News Editor

Feb 1, 2011 (CIDRAP News) – The US Food and Drug Administration (FDA) says its first round of inspections under new egg safety rules found that 12 of the 35 large farms inspected had problems that required some kind of corrective action, most of them having to do with record-keeping.

The report, posted online today, says that 4% of the environmental samples taken at the 35 farms tested positive for *Salmonella* Enteritidis (SE), with all of the positive findings coming from one company's farms. The firm subsequently took corrective steps, the FDA said.

The rules, designed to prevent SE in eggs, took effect last July for farms that have 50,000 or more laying hens, a category that accounts for about 80% of US egg production. Smaller farms (between 3,000 and 50,000 layers) will be subject to the rules in 2 years, unless they use pasteurization or other treatments to reduce pathogens.

The FDA said it plans to inspect all 600 farms now subject to the safety rule by January 2012. For the first inspections, the agency chose 35 farms



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# The Washington Post

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## FDA ramps up scrutiny on a new area: Cheese

By Lyndsey Layton

Washington Post Staff Writer

Saturday, February 5, 2011; 9:48 PM



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# What GAP is NOT

- A guarantee of no food borne illness from fresh produce.
  - GAP does not remove the risk
- It may reduce the risk of contamination, but there is no such thing as zero risk produce.



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# What GAP is NOT

GAP is not supposed to be marketing



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THE PACKER

6/7/10

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## Execs say food safety not a marketing tool

By Jim Offner  
Special to The Packer

As loudly as produce marketing agents like to proclaim the benefits of their products, they prefer not to use their food safety initiatives as a marketing tool.

"The food safety issue, in my opinion, is one that should not be used for marketing purposes," said Reggie Brown, manager of the Maitland-based Florida Tomato Committee and executive vice president of the Florida Tomato Growers Exchange Inc., Maitland.

"When the consumer worries about food safety, that lack of confidence in the American food supply is risky and negative for every marketer and every location in the country."

There's really no need to tout something that is assumed to be central to a company's business model, anyway, said Jim Sanfillippo, vice president of Columbus, Ohio-based wholesaler Sanfillippo Produce.

"I think all your customers assume you're operating a safe facility," he said. "It goes without saying. Customers who require third-party inspections have that information in their hand."

Tony DiMare, vice president of the Homestead, Fla.-based DiMare Co., said safety is not a marketing gimmick.

"I think it all takes care of

'We think it's good to say you're committed to food safety, but anything that says, 'My product is safer than yours' damages consumer confidence.'

Kathy Means  
Produce Marketing Association

growing would have the option not to keep up, but it's something that's expected of everybody doing business in the produce industry."

Kathy Means, vice president of government relations and public relations for the Newark, Del.-based Produce Marketing Association, also said food safety issues didn't belong in marketing initiatives.

"It depends on who you talk to, but we think it is not a good marketing effort," Means said. "We think it's good to say you're committed to food safety, but anything that says, 'My product is safer than yours' damages consumer confidence."

Not that the topic should be utterly ignored, Means said.

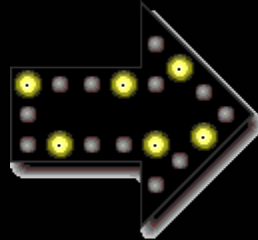
"There's nothing wrong, though, with talking about commitment to sustainability, nutrition, food safety — all those things that are important to produce compa-



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# Marketing?

However



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# KDA GAP Cost Share

**KDA has funds available to assist growers who are GAP audited. We will cost share on the audit expense and can cost share on consulting services.**



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# Contact

**Adam Watson**

**Kentucky Department of Agriculture**

**100 Fair Oaks, 5th Floor**

**Frankfort, KY 40601**

**(502) 564-4983 ext. 281**

**adam.watson@ky.gov**



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