



CHESAPEAKE PRODUCE SAFETY EDUCATION PROJECT

from soil to sale

EXPANDING THE CAPACITY OF COMMUNITY-BASED PRODUCE SAFETY EDUCATORS TO SERVE HARD-TO-REACH FARMERS IN THE MID-ATLANTIC

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USDA National Institute of Food and Agriculture
Food Safety Outreach Program



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More urban and smaller-scale rural farmers are collaborating to grow their businesses and reach new markets.

Beginning farmers want to know there is a viable livelihood in farming.

We seek to change a predominant mindset among urban and small-scale farmers that food safety regulations and GAP certifications are burdensome and expensive, and it's only possible for larger farms to pass inspection or an audit.

Produce Safety Education must be Accessible and Affordable to also be Good for Business!



Acres4Change Farm
Stewards learning
the business of mushroom
farming



Gale Livingston - Deep Roots Farm MD
Thelonious Cook- Mighty Thundercloud
Edible Forest VA

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Our team of community-based Produce Safety Educators (PSEs) are trusted members of the communities they serve.

We provide free technical assistance and coaching on the PSR, GAP certification and food safety risk reduction as foundational components of good farming and postharvest practices.



A workshop at Greener Garden in Baltimore
The oldest black owned urban farm in MD

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With FSOP funding we have grown from a team of 4 community-based PSEs in 2018 to 9 in 2023.



2023 Educator Cohort

- Aleya Fraser
Project Manager (Trinidad and MD)
- Lindsay Gilmour
Project Director (PA)
- Kimberly Raikes
Edible Garden Consults (MD)
- Crystal Forman
Holistic Healthy Living for All, LLC (MD)
- Ruth Tyson
Video and social media (MD)
- Thelonius Cook
Mighty Thundercloud Edible Forest (VA)
- Laquanda Dobson
Sankofa Farm (PA)
- Melvina Brown
Inner Source Wellness Center (DE)
- Marc James
Dreaming Out Loud (DC)

Farmers, chefs, healers, food hub developers, food entrepreneur, community leaders.

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We focus on:

Providing train-the-trainer opps for PSEs to learn from national partners.

Expanding the professional and career development and training for our team of PSEs.



Tier 1 & Tier 2 Farm Food Safety Training

This training qualifies farmers as an **approved supplier for the NM Grown Program** that markets to public schools.



PSEs with Trish Tripp from Artisan Food Solutions

CHESAPEAKE HARVEST AND ARTISAN FOOD SOLUTIONS PRESENT
POST HARVEST HANDLING
from SOIL to SALE
Upcoming Webinars & On-Farm Workshop

Are you looking for ways to minimize risk on your farm?
Do you want to understand what wholesale buyers are looking for from your farm?
Do you want to improve your pack shed efficiency and the shelf life of your harvest?

Join us for three upcoming events designed for produce farmers, their colleagues & employees, and technical assistance providers. This exciting and informative series of workshops is focused on how to best get your produce from the farm to the wholesaler while minimizing food safety risks.

Webinar #1: Market Readiness: Insider tips for maintaining produce quality after harvest (virtual)	On-Farm Field Day: Post Harvest Handling & Produce Safety at Deep Roots Farm (Upper Marlboro, MD)	Webinar #2: Inside Scoop on Wholesale Buyers' Requirements for Food Safety and Quality (virtual)
Wednesday, June 1 4-6pm EST This webinar will explore harvesting, packing, grading, and packaging techniques to meet industry standards for quality and shelf life, and uncover processes affecting product quality.	Tuesday, June 7 10am-1pm EST Learn to put post harvest handling theory into practice in this applied workshop. Trish Tripp (Artisan Food Solutions) will lead participants in an exploration of all things post harvest.	Monday, June 27 12:30pm EST A panel of wholesalers and distributors will share what they look for from their farmers in terms of quality and food safety. Dr. Foods, Common Market, Sweet Green and Wegmans will represent. Come with questions!
REGISTER HERE	REGISTER HERE	REGISTER HERE

TRAINERS: Trish Tripp (Artisan Food Solutions) & Lindsay Gilmour (Chesapeake Harvest) have helped hundreds of small-scale diversified farmers write food safety plans and achieve audit readiness. All materials and information delivered are for training purposes only.

afs
CHESAPEAKE HARVEST

Our mission is to help improve the quality and safety of your produce, from soil to sale. This work is made possible by a grant from USDA NIFA Food Safety Outreach Project.

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Deepening their understanding of food safety, strengthening their coaching practice, and building their confidence in educating and providing technical assistance to their peer farmers about GAPs and produce safety risk reduction



3 PSEs attended the PSA Advanced Training class in Florida February 2023

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Supporting them in delivering virtual and on-farm workshops and one-on-one produce safety coaching for urban, small-scale, beginning farmers, and youth.



Ruth Bennett Urban Farm Chester PA



Whitelock Community Farm Baltimore

PRODUCE SAFETY ON THE FARM
3 Interactive Webinars Featuring 3 Farms!

Join us for virtual farm visits & learn more about best practices for produce safety through practical examples from urban and rural farms & farmers.

1 TUESDAY, JANUARY 26 | 3-5:00PM EST
WHITELOCK COMMUNITY FARM
Baltimore, Maryland

Keeping it Clean and Safe on the Farm
Why, what and how of food safety training for farm personnel, and best practices for cleaning and sanitizing food and equipment.
Farm Manager, Kimberly Rakes

2 TUESDAY, FEBRUARY 9 | 3-5:00PM EST
DICOT FARM
Waldorf, Maryland

Water, Water, Everywhere!
Evaluating water quality, paying attention to potential sources of contamination, and practical strategies to reduce risks.
Farmers, Erik de Guzman and Meghan Ochal

3 TUESDAY, FEBRUARY 23 | 3-5:00PM EST
FILBERT ST. GARDEN
Baltimore, Maryland


What to Do With All the Poop!
Understanding and assessing risks from wildlife, livestock, raw manure, and previous land use.
Garden Manager, Rodette Jones

 **FUTURE HARVEST**
Chesapeake Alliance for Sustainable Agriculture

One-On-One Coaching

We work with individual growers to understand their specific needs. We support them in the following ways:

1. Conducting on farm risk assessments – We come to your farm and walk you through a risk assessment based on your operation and practices. This will help you identify issues and where you should focus your time and resources.
2. Helping create practical SOPs (Standard Operating Procedures) – SOPs are extremely useful tools to get all of your employees and volunteers on the same page. We will help you create SOPs specific to your farm.
3. Help writing a Produce Safety Plan – If you want to write a Produce Safety plan, either to get better organized or to get ready for a GAP certification audit, we can help. Starting with templates for SOPs, risk assessments, and records, together we will create a customized plan for your operation.
4. Consulting on requirements for Produce Safety regulations and GAP certification – we can help clear up confusion about FSMA regulations vs GAP certification, what you need to do to comply with regulations (the Produce Safety Rule), or which GAP certification you should apply for.



[SIGN UP](#) [ABOUT](#) [RESOURCES](#)

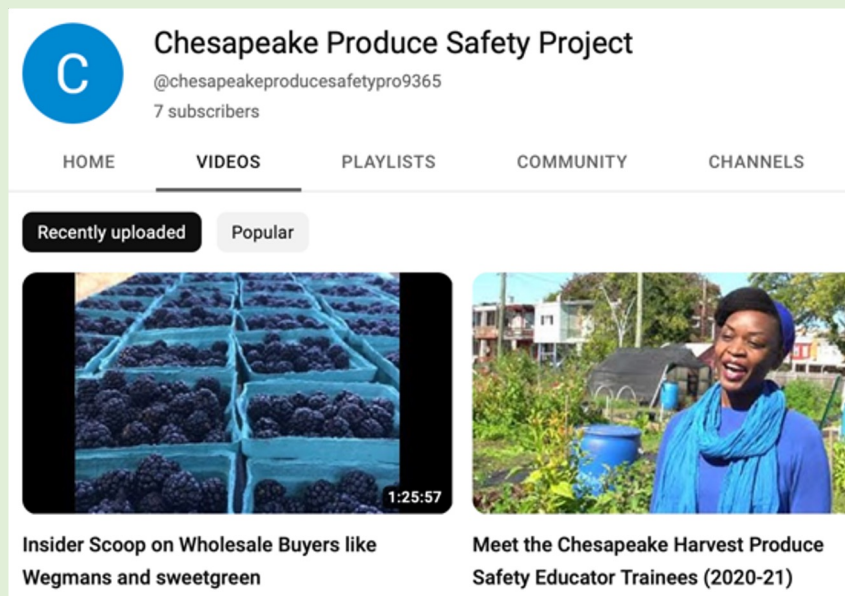
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Supporting them in
presenting and
training at Regional
Conferences.




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Working together to create
a library of Informational
and Educational Videos
and Webinar Recordings
and social media offerings.




https://www.youtube.com/@chesapeakeproducesafetypro9365/videos?view=0&sort=dd&shelf_id=0

Curating resources toolkits for our educators and farmers, linked on our Webpages




AGRICULTURAL WATER - PRE AND POSTHARVEST

Tools to help you evaluate your water sources and delivery systems for produce safety, and practical strategies to reduce risk. Best practices for post-harvest water use.




CLEANING AND SANITATION - HARVEST AND POST-HARVEST

Tools, tips and best practices for sanitation on the farm – what should be cleaned and sanitized, methods for washing produce, and how to use sanitizer safely.




LAND USE, ANIMALS AND MANURE

Understanding and assessing risks from wildlife, livestock, manure, alongside produce, and how you use the land you grow on.




WORKER TRAINING, HEALTH AND HYGIENE, HANDWASHING

Delve into the why, what and how of Produce Safety training – who should know and what you need to teach them.




POST-HARVEST HANDLING FOR QUALITY AND SHELF-LIFE

Tools, tips and best practices for produce handling to get consistently high quality and optimal shelf life.



TRACEABILITY AND RECALL

What it means to trace produce from field to customer and why it matters. What you need to manage a recall.



LINKS TO MORE GREAT RESOURCES - OUR TOP PICKS


Produce Safety plan templates and examples, in depth guides to all things produce safety, links to great web resources, and info on key legal questions and more...

Produce Safety Toolkits

We have organized the information into several folders we are calling toolkits. Each toolkit has links to fact sheets, informational videos and webinars, and other useful websites that can help you to identify produce safety hazards and learn about best practices to reduce risk. The toolkits contain downloadable templates for:

- 1. Risk Assessments** – help you identify the produce safety hazards in your operations, decide how likely they will occur, and think through what you can do to reduce these risks. Also help you understand where you need to focus your attention and resources.
- 2. Standard Operating Procedures (SOP's)** – describe how you will reduce the risk of a safety hazard and/or what you will do if a problem occurs or is discovered
- 3. Logs** – records that a procedure is getting done

Some templates contain example language. **Please make sure to customize these templates to reflect WHAT YOU ACTUALLY DO ON YOUR FARM.**



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2020 FSOP

- 6 PSEs completed PSA Grower Training
- 3 PSEs completed PSA Train the Trainer
- 4 PSEs taught the PSA Grower Training
- More than 220 regional growers and technical service providers participated in 14 online and in-person educational opportunities
- 25 farmers had on-farm risk assessments
- 18 farmers received 1-1 assistance to write GAP plans and achieve audit readiness

2022 FSOP projected outcomes

- 2 new PSEs completed PSA Grower Training
- 2 PSEs complete PSA Train the Trainer
- 2 PSEs become PSA lead trainers

Collaborate with project partners to:

- Provide PSEs with at least 4 professional development training opps with national partners
- Deliver 10 virtual and on-farm workshops for at least 75 farmers
- Provide one-on-one produce safety coaching to 26 farmers including at least 10 farmers audit ready to serve new markets.
- Produce 20 short informational videos



Project Partners





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What does the future hold??

With our new project home at CAIC, we are well positioned to begin training our educators in food safety for value added and processing facilities.

We can formalize and share our curriculum with other trainers so that there can be more community-based educators on the ground in the region and nationally.

We will leverage other grants obtained by CAIC to reach more farmers and offer more specialized services.

Our team of community-based educators will continue to advance their professional careers and promote a culture of food safety in their respective communities!

