

Development and Implementation of Innovative Food Safety Training Tools for the Production and Distribution of Microgreens

Dr. Kristen E. Gibson

University of Arkansas Division of Agriculture (UADA)

keg005@uark.edu

USDA NIFA Food Safety Outreach Program



Problem Statement / Issue Definition:

- Microgreens share characteristics with both sprouted seeds and petite greens.
- Food safety issues may emerge as the number of indoor microgreens producers increases.
- Currently, training and preventive controls specific to the microgreens industry—and controlled environment agriculture (CEA) generally—are lacking.

The **long-term goal** of this project is to decrease potential food safety risks related to the production and distribution of microgreens, an emerging salad crop for which minimal information is available.



Approach / Methods:

1. Characterize production and distribution aspects of the microgreens industry.
2. Determine barriers to implementation of GAPs within microgreens operations using environmental assessments.
3. Utilize science-based evidence to develop commodity-specific training for producers of microgreens.
4. Utilize science-based evidence and regulatory standards to develop commodity-specific guidance documents for buyers and regulators of microgreens.
5. Deliver and evaluate novel outreach materials targeting producers, buyers, and regulators of microgreens.



Results / Outcomes:

- Nationwide Consumer Survey
 - 660 respondents who prepare and eat microgreens
 - Overall, confident in handling and preparing microgreens
 - Lack clarity on the difference between microgreens and sprouts
 - Unsure of microgreen food safety risks
 - Disconnect between reported practices and knowledge

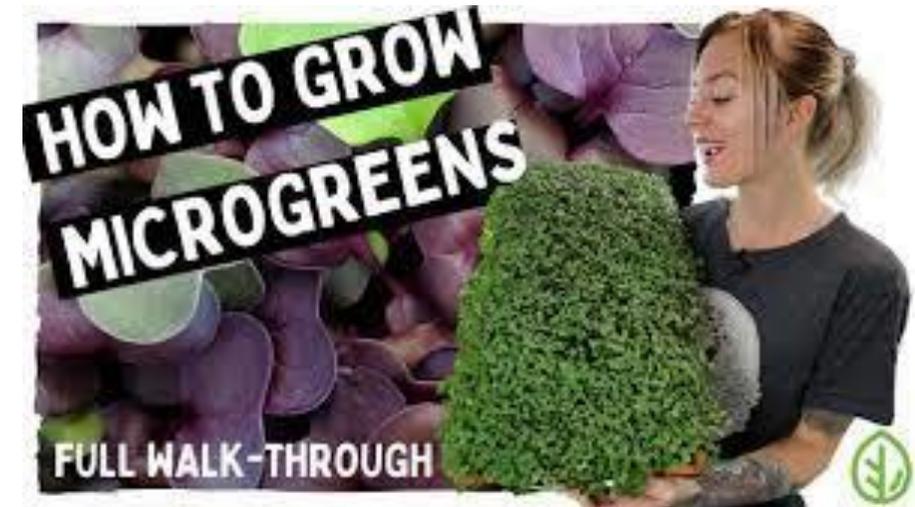


<https://all-about-microgreens.org/>

<https://doi.org/10.1016/j.foodcont.2022.109470>

Results / Outcomes:

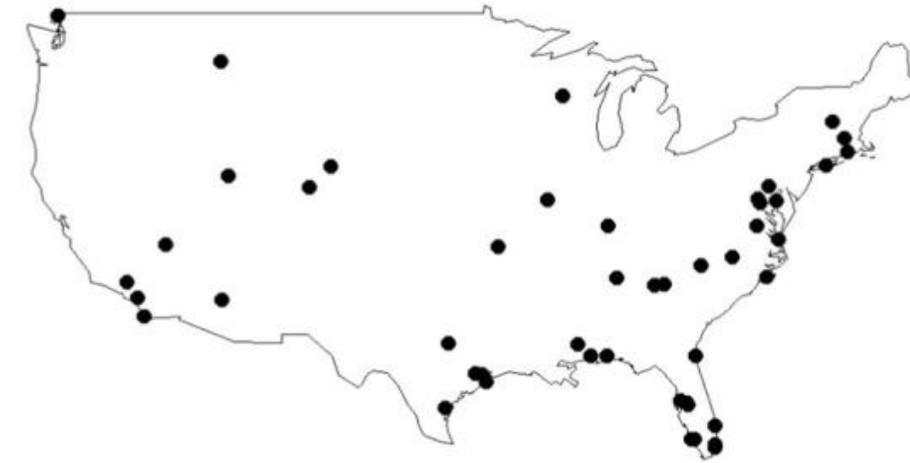
- Content analysis of web-based microgreens grower training materials
 - Google = 86; YouTube = 137
 - Minimal coverage of food safety principles with several areas minimally or not addressing specific information
 - Often unclear or presenting conflicting information
 - Quality and alignment of microgreens training materials with the PSR need to be improved



<https://doi.org/10.1016/j.jfp.2022.100021>

Results / Outcomes:

- Semi-structured interviews with microgreens growers (N=48)
 - Unsure about FSMA regulations specific to their operations.
 - Challenge with climate control
 - Cleaning, sanitizing, and disinfecting terms were often used interchangeably.
 - Desire for a single source of microgreens safety information.
 - Current produce safety training doesn't address issues relevant to microgreens growers.



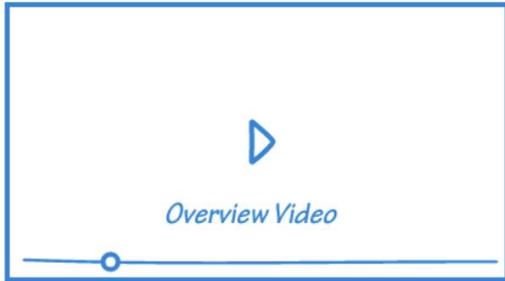
<https://doi.org/10.1016/j.foodcont.2023.109836>

Results / Outcomes:

- Novel Outreach Materials

1. **Website:** <https://all-about-microgreens.org>
 - Labeling
 - Record keeping
 - Regulatory information link to PSA resources
2. **Animation:** Overview - “food safety is a part of food quality”: everything that touches your greens should be sanitary
3. **Interactive:** Surfaces - what comes into contact with microgreens
4. **Animation:** Clean v. sanitize
5. **Video:** Sanitize - how to select an appropriate sanitizer (reading labels)
6. **Animation:** What's H₂O₂ good for?
7. **What's Video:** Removing Seed Hulls

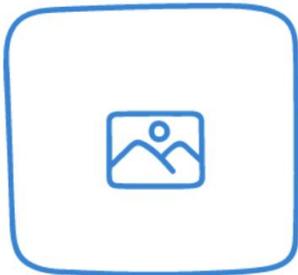
- Home
- Consumers
- Growers**
- About
- Contact



Food quality includes food safety

Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis aute irure dolor in reprehenderit in voluptate velit esse cillum

ON DEMAND COURSE ↗

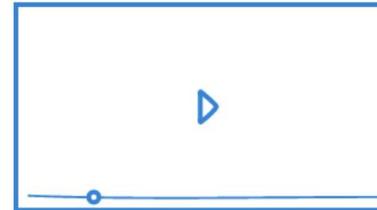


Keep Surfaces Clean - Interactive

Duis aute irure dolor in reprehenderit in voluptate velit esse cillum dolore eu fugiat nulla pariatur. Excepteur sint occaecat cupidatat non proident, sunt in culpa qui officia deserunt mollit anim id est laborum.

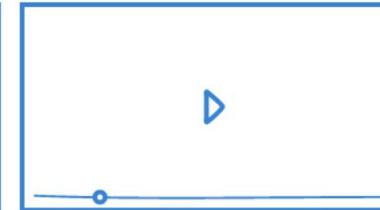
PLAY ▶

More Videos:



Cleaning and Sanitizing

Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud



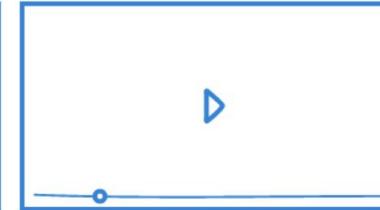
Picking a Sanitizer

Por incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis aute



Hydrogen Peroxide

Ut enim ad minim veniam, quis nostrud exercitation ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis aute irure dolor in reprehenderit in voluptate velit esse



Removing Seed Hulls

Magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco laboris nisi ut aliquip ex ea commodo consequat.

Downloadables

Labeling 📄

Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad

Record Keeping 📄

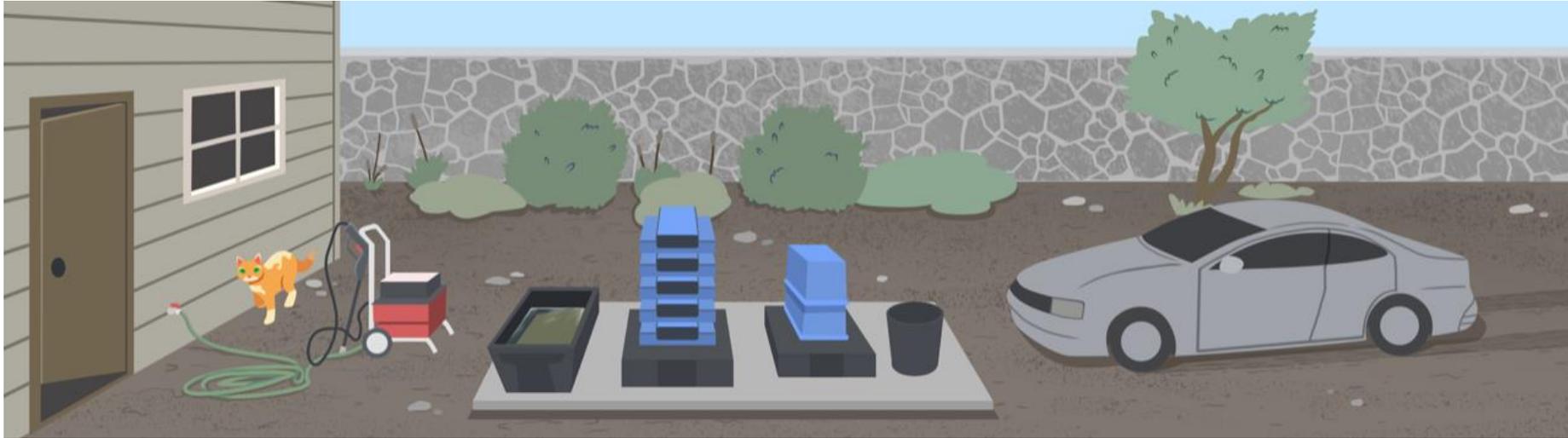
Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor incididunt ut labore

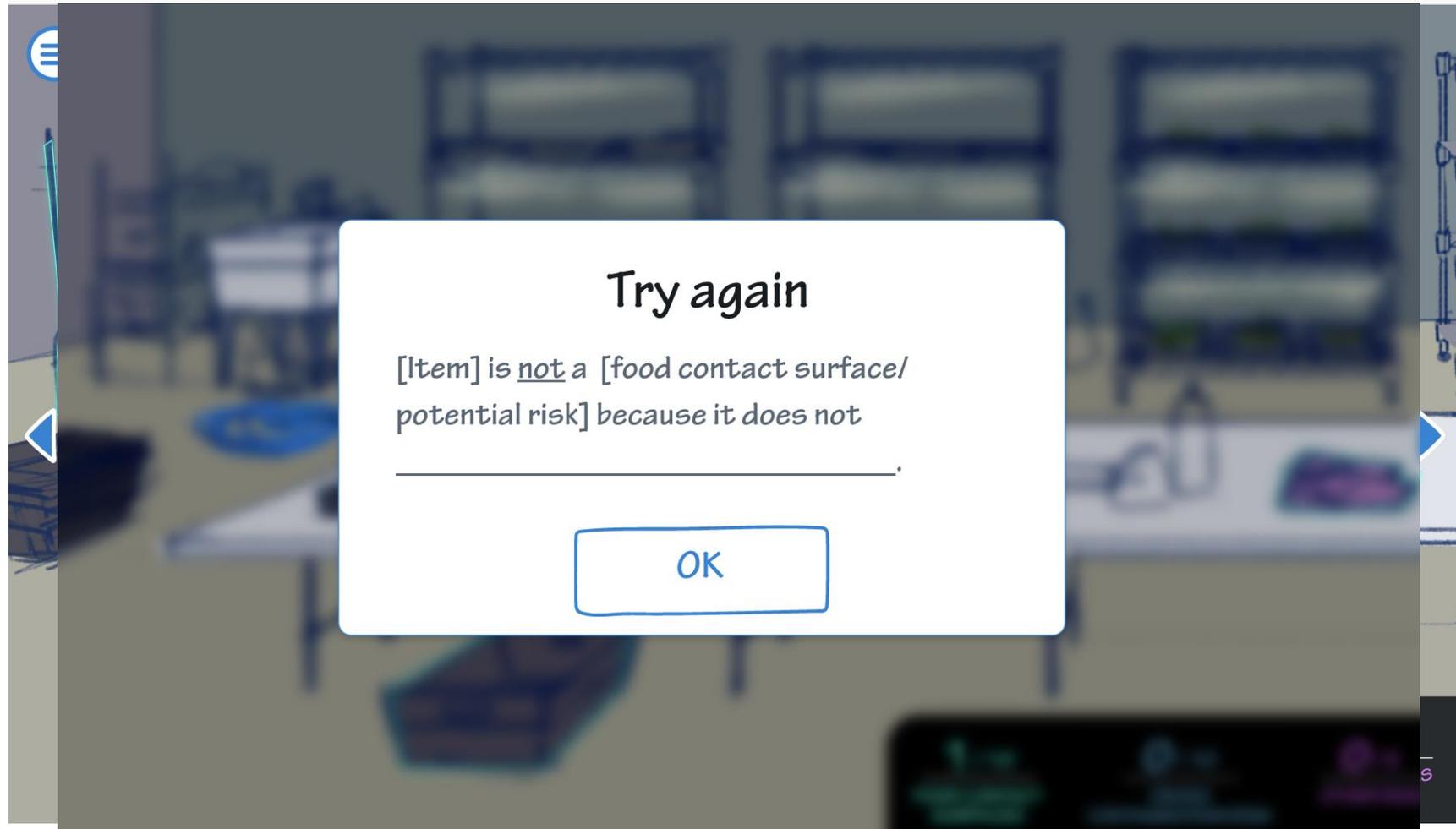
What about the rules 📄

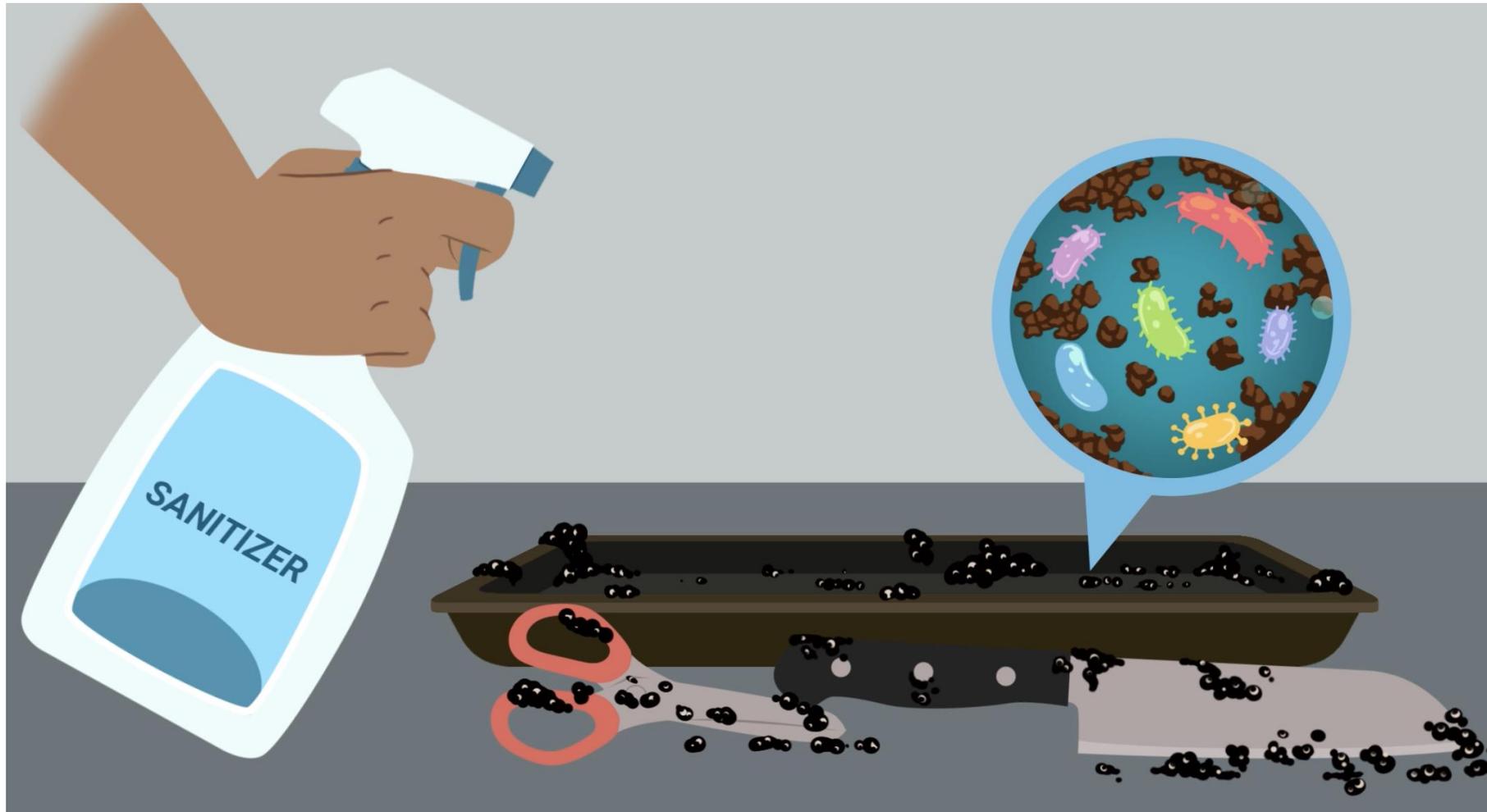
Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor incididunt ut

Where to get help 📄

Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do







Collaborators:

- Adrian Aguierre
- Jeffrey Buras
- Dr. Barbara Chamberlin
- Evan Evans
- Dr. Angela Fraser
- Dr. Pamela Martinez
- Amy Muise
- Dr. Amanda Philyaw Perez
- Dr. Sujata Sirsat
- Rip Weaver

Acknowledgements:

- Dr. Adam Baker
- Allyson Hamilton (PhD student)
- Gina Misra (M.S.)
- Dr. Zeynal Topalcengiz
- Dr. Thomas Yeargin

USDA NIFA grant no. [2019-70020-30350](#)/project accession no. 1020562