Produce Safety University

Effecting Change in School Nutrition Programs
Produce Safety University

- Presentations
- Activities
- Produce Labs
- Field Trip
- Participant Evaluation
- Changed Practices
• Innovative, immersion course
• Empowers school nutrition professionals to change practices for handling fresh produce
• Messages & resources developed to address real world challenges
• States adapted PSU resources into educational materials, tool-kits, & workshops
Presentations target specific behaviors:
- washing produce
- implementing food safety guidelines for school gardens
- setting food safety expectations for suppliers, including local or regional farms
Presentations
Presentations

Food Safety Modernization Act (FSMA)
- Produce Safety Rule
- Hazard Analysis and Risk-Based Prevention Control for Human Food
- Accreditation of Food Safety Auditors
Activities
Produce Labs
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Field Trips
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Participant Evaluation

- Topics
- Field Trips
- Activities
- Resources
Visit Distributor
Visit Fresh-Cut Supplier
Food Safety Practices
Receiving Produce
Receiving Produce
Defect Identification
Storing Produce

- Does produce need to be in cooler?
- What temperature?
- Ethylene producer or ethylene sensitive?
Washing Produce
Networking
Future Farmers
Resources


www.nfsmi.org/producesafety
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