

Project: Extension Food Safety

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Project Overview

The Food Safety Extension program focuses on applied research and food safety education to support the food industry to build a safe and sustainable food system. The program conducts and supports research to help businesses address technical challenges and create innovative products and processes from farm to fork. Our group also identifies public needs, conducts applied research and educational programming and offers other outreach opportunities that address the food safety needs of individuals and groups through short courses, on-line training and other outreach venues.

Priorities

Food Safety Education

Providing technical support for a safe, sustainable food system

Conducting applied research that investigates food safety issues and challenges

Activity Summary - 2016

- 4-H Summer of Science (1)
- Postharvest Produce Washing Workshop (1)
- Better Process control School Training and Certification (1)
- On farm environmental monitoring (2)
- Produce Safety Training (1)
- Develop Standard Operating Procedures for GAP State Certification Program (2)
- Grant Preparation and submission related to food safety research and extension
- HACCP workshop (1)
- Face to Face Multi-State Meeting (1)
- New England Coalition of Produce Safety-Research & Extension Project (3)
- Product Development Consults (40)
- Product Short Course program “Considerations – Beyond the Concept” (2)
- Created survey designed to assess stakeholders food safety knowledge and educational needs (1)

Total educational contacts

	Adult Contacts
Direct Contacts	231
Indirect Contacts (Print, Web, etc...)	2200

Narrative Summary and Impact

Food safety education and technical support is increasingly a critical need for producers and processors due to regulatory implementation of the Food Safety Modernization Act's Preventive Control (processors) and Produce Rule (producers). The UMass Food Science Extension program has been focused in addressing these food safety issues in relation the FSMA. Key milestones that have helped to support MA producer and processor stakeholders include:

- Educational Programming, Hosted: A Better Process Control workshop, two Product Development Short Courses, one HACCP workshop, and one produce safety workshop
- Application Research: performed a variety of field and lab works that resulted in several presentations and educational tools. Examples include (produce safety videos, workshops and Standard Operating Procedures for growers)
- Regional Center for Food Safety: Acted as CO-PI for the NECAFS (NorthEast Center to Advance Food Safety) to help develop the infrastructure to provide technical support and food safety education for small and medium processors and producers in the northeast region.

Collaborating Organizations

- **Massachusetts Department of Agriculture**
- **Massachusetts 4-H**
- **Franklin County Community Development Center, Food Processing Center**
- **Commonwealth Kitchen**
- **Atlas Farm – South Deerfield**
- **Red Fire Farm - Granby**

