

Resource Information and Websites: Food Safety / GAP

Food Safety Begins on the Farm: A grower's Guide. A. Rangarajan, E. A. Bihn, R. B. Gravani, D. L. Scott, and M. P. Pritts, Cornell University, 2000.

Reduce Microbial Risks with Good Agricultural Practices. A. Rangarajan, M. P. Pritts, S. Reiners, and L. Pederson, Cornell University, Revised November 2000.

Reduzca la Contaminación Microbiana co Buenas Prácticas Agrícolas. A. Rangarajan, M. P. Pritts, S. Reiners, and L. Pederson, Translated by Laura Acuña-Maldonado, Cornell University, Revised November 2000.

Food Safety Begins on the Farm: A Presentation CD. Developed by National GAPs Program, Cornell University, 2001.

UC GAPs Primer: A Microbial Food Safety Training and Farm Audit Resource. Developed by S. George, K. Schlosser, and T. V. Suslow, University of California, Davis, 2002.

Guide to Minimizing Microbial Food Safety Hazards for Fresh Fruits and Vegetables. U.S. Department of Health and Human Services. FDA. CFSAN. October 1998.

Producer's Guide to Reducing Microbial Contamination of Fresh Produce. T. Roper, University of Wisconsin Extension, A3701, 1999.

Microbial Food Safety IS Your Responsibility. T. V. Suslow, Department of Vegetable Crops, University of California, Davis.

*Kansas Food*A*Syst: A Food Safety Risk Management Guide for the Producer.* Karen Penner et al., Kansas Food*A*Syst, Kansas State University, March 2001.

Fresh Produce Food Safety Series from the Southeastern Regional Program, edited by D. J. Osborne, D. C. Sanders, and D. R. Ward, North Carolina State University, 2002.

Good Agricultural Practices for the Production and Handling of Tomatoes. D. C. Sanders, M. Mahovic, J. K. Brecht, S. A. Sargen, M. A. Ritenour, K. R. Schneider, A. Simonne, and J. Barz, University of Florida.

Good Agricultural Practices for the Production and Handling of Melons. A. L. Wagner, Jr. (Texas A&M), M. Mahovic, J. K. Brecht, S. A. Sargent, M. A. Ritenour, K. R. Schneider, A. Simonne, and J. Barz, University of Florida.

Good Agricultural Practices for the Production and Handling of Fresh Carrots and Root Crops. W. C. Hurst and D. Granberry, University of Georgia.

Good Agricultural Practices for the Production and Handling of Citrus Fruit. M. Mahovic, J. K. Brecht, S. A. Sargent, M. A. Ritenour, K. R. Schneider, A. Simonne, and J. Barz, University of Florida.

Good Agricultural Practices for the Production and Handling of Green Beans and Peas. H. Hohlt, Virginia Polytechnic Institute and State University.

Good Agricultural Practices for the Production and Handling of Strawberry, Raspberry, Blackberry, and Blueberry. M. Mahovic, J. K. Brecht, S. A. Sargent, M. A. Ritenour, K. R. Schneider, A. Simonne, and J. Barz, University of Florida.

Good Agricultural Practices for the Production and Handling of Cucumbers, Eggplants, Squash, Peppers, and Sweet Corn. M. Mahovic, J. K. Brecht, S. A. Sargent, M. A. Ritenour, K. R. Schneider, A. Simonne, and J. Barz, University of Florida.

Good Agricultural Practices for the Production and Handling of Peaches. J. R. Rushing, Clemson University.

Good Agricultural Practices for the Production and Handling of Cabbage and Leafy Greens. W. C. Hurst and D. Granberry, University of Georgia.

Reducing Food Safety Risks in Apples. R. Castelnovo, S. Ingham, University of Wisconsin.

Why Improve Food Safety Through Good Agricultural Practices (GAP's)? D. W. Schaffner, K. M. Jackson, Rutgers Cooperative Extension, New Jersey Agricultural Experiment Station Publication FS842.

Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain. North American Tomato Trade Work Group. Edition 1.0. May 2006.

Commodity Specific Food Safety Guidelines for the Melon Supply Chain. Produce marketing Association and United Fresh Fruit and Vegetable Association. 1st Edition. 2005.

La Protección de los Alimentos Empieza en el Campo. Rangarajan, A., GAPs Program, Cornell University..

La Seguridad de los Alimentos Empieza en el Campo: Una Guía para el Productor. Rangarajan, A., E.A. Bihn, R.B. Gravani, D.L. Scott and M.P. Pritts. 2000.. Cornell University.

Worker Health and Hygiene Training Manual for Florida Produce Industry. Amy Simone, etal. University of Florida. Manual and DVD.

Bridging the GAPs (From the Farm to the Table). CSREES Project Number 00-51110-9722. North Carolina State University.

EPA

www.epa.gov

<http://www.epa.gov/ebtpages/humafoodsafety.html>

[National Agriculture Compliance Assistance Center: Food Safety](#)

Good description of the economic reasons to be concerned and informed about food safety.

<http://www.epa.gov/agriculture/tfsy.html>

FDA

Guidance for Industry. “Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables” Draft Guidance

<http://www.cfsan.fda.gov/~dms/prodgui2.html>

Commodity Specific Food Safety
Guidelines For the Lettuce and Leafy
Greens Supply Chain

<http://www.cfsan.fda.gov/~acrobat/lettsup.pdf>

FDA Guidance Documents

FDA’s comprehensive list of current food and cosmetic guidance documents

<http://www.cfsan.fda.gov/~dms/guidance.html>

GAP

Massachusetts Department of Agricultural Resources (MDAR) USDA[AMS] GAP
& GHP

(Good Agricultural Practices & Good Handling Practices) Audit Program

http://www.mass.gov/agr/farmproducts/gap_ghp.htm

University of California. Good Agricultural Practices

<http://ucgaps.ucdavis.edu>

Cornell Good Agricultural Practices Project

<http://www.gaps.cornell.edu>

Rhode Island GAP Grower Certification Program

<http://www.uri.edu/ce/ceec/food/grow.html>

New England Extension Food Safety Consortium

<http://www.hort.uconn.edu/ipm/foodsafety/index.htm>

The University of Maine Cooperative Extension GAP Program

http://www.umaine.edu/umext/potatoprogram/gap_good_agricultural_practices.htm

FDA “Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables”

<http://vm.cfsan.fda.gov/~dms/prodguid.html>

International Association of Food Protection

<http://www.foodprotection.org>

FDA’s guide to traceback of fresh fruits and vegetables implicated in foodborne illness investigations.

Guide To Traceback of Fresh Fruits and Vegetables

http://www.fda.gov/ora/Inspect_ref/igs/epigde/epigde.html

FDA describes the objectives of its Lettuce Safety Initiative.

Lettuce Safety Initiative

<http://www.cfsan.fda.gov/~dms/lettsafe.html>

Microbial Food Safety, Researchers at the University of California-Davis and others address control points for pathogens, such as E.coli.

<http://vric.ucdavis.edu/veginfo/foodsafety/foodsafety.htm>

National Food Safety

<http://www.foodsafety.gov/~dms/fs-toc.html#prod>

Agricultural Best Management Practices. Summary guide for Best Management Practices from Ohio State University Extension.

<http://ohioline.osu.edu/aex-fact/0464.html>

INTERNATIONAL

International Food Safety Icons

<http://www.foodprotection.org/aboutIAFP/IconGuidelines.asp>

USDA

Food Safety and Biosecurity

<http://www.usda.gov/wps/portal/>

Pre-Harvest Security Guidelines and Checklist 2006:

http://www.usda.gov/documents/PreHarvestSecurity_final.pdf

UCDAVIS

Key Points of Control and Management of Microbial Food Safety

<http://anrcatalog.ucdavis.edu/pdf/8102.pdf>