Resource Information and Websites: Food Safety / GAP


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


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


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 Fresh Carrots and Root Crops.** W. C. Hurst and D. Granberry, University of Georgia.


**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. Castelnuovo. 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.


*La Protección de los Alimentoa Empieza en el Campo.* Rangaranjan, A., GAPs Program, Cornell University..


*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)

[http://www.epa.gov/ebtpages/humafoodsafty.html](http://www.epa.gov/ebtpages/humafoodsafty.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](http://www.epa.gov/agriculture/tfsy.html)
FDA

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

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

Pre-Harvest Security Guidelines and Checklist 2006:

**UCDAVIS**

Key Points of Control and Management of Microbial Food Safety