MARKET YOUR PRODUCTS WITH GREATER CONFIDENCE. Preventing and controlling the contamination of fresh farm produce is the key to producing wholesome, healthy products. GAP helps growers develop and implement farm food safety plans, and prepares you for GAP certification.

AT GAP FOOD SAFETY TRAININGS, learn more about:
- Bacteria and other harmful microorganisms commonly associated with fresh produce.
- The costs and impacts of outbreaks caused by foodborne pathogens.
- Strategies for controlling microbial food safety hazards throughout all phases of production, harvest, and post-harvest handling.
- the USDA Third Party Audit process.

FOR MORE INFORMATION
go the UMass Extension Food Safety Education Program web site:
extension.umass.edu/nutrition/index.php/programs/food-safety

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HOW-TO MANUAL AND ONLINE RESOURCES
Introduction to GAP, summary of the UMass Gap manual and UMass GAP websites.

WHY YOU SHOULD BECOME GAP CERTIFIED
Introduction continued.

FOOD SAFETY PROBLEMS AND LEGISLATION

UNSAFE ON-FARM PRACTICES
Continuation of food safety problems.
http://bit.ly/q2FFwJ

WORKER HYGIENE, FARM SANITATION AND FIELD PACKING

WATER QUALITY, PACKING SHED ISSUES AND SOLVING PROBLEMS
Continuation of Commonly found on-farm issues.

MOCK GAP AUDIT ON FARM AND WORKER HYGIENE ISSUES
Part 1 of audit issues.

MOCK GAP AUDIT ON WATER QUALITY, LIVESTOCK, WILDLIFE, MANURE AND COMPOST ISSUES
Part 2 of audit issues.
http://bit.ly/pru9gP

MOCK GAP AUDIT ON FIELD HARVESTING AND PACKING – PART I
Part 3 of audit issues.

MOCK GAP AUDIT ON FIELD HARVESTING AND PACKING – PART II
Part 4 of audit issues.