



# SCHOOL OF FOOD SCIENCE

WSU EVERETT AND CENTER FOR ADVANCED FOOD TECHNOLOGY

## PRODUCE SAFETY ALLIANCE GROWER TRAINING COURSE:

**DATE:** September 24, 2018

**LOCATION:** SFS-CAFT Conference Center, Everett Yacht Club Building, 404 14th Street, Everett, WA 98201 (Located in the Port of Everett's Waterfront Place Development)

**COST:** \$209.00

This curriculum covers the FSMA Produce Safety Rule requirements as well as Good Agricultural Practices (GAPs) for on-farm food safety. This training is one way to meet the requirements of 21CFR Part 112.22(c) which requires that at least one supervisor or responsible party from a farm subject to the FSMA Produce Safety Rule must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.

The Food Safety Modernization Act – Produce Safety Rule states that: “The FDA Food Safety Modernization Act (FSMA) enables FDA to better protect public health by strengthening the food safety system.

It enables FDA to focus more on preventing food safety problems rather than relying primarily on reacting to problems after they occur. As a key element of this preventive approach, FDA was mandated under FSMA to establish science-based, minimum standards for the safe growing, harvesting, packing, and holding of produce on farms to minimize contamination that could cause serious adverse health consequences or death.”



United States  
Department of  
Agriculture

National Institute  
of Food and  
Agriculture



## AQUAPONICS AND INTENSIVE CONTAINERIZED HYDROPONICS: REGULATORY AND TECHNICAL CONSIDERATIONS

**DATES:** September 25-26, 2018

**LOCATION:** SFS-CAFT Conference Center, Everett Yacht Club Building, 404 14th Street, Everett, WA 98201 (Located in the Port of Everett's Waterfront Place Development)

**COST:** \$259.00

Producing fish and fresh product in aquaponics facilities provides an alternative for intensive and based agriculture reducing the need for artificial inputs. Aquaponics is a growing area for urban gardening and intensive agricultural system in suburban and rural communities. Intensive Containerized hydroponic systems are compact production systems into which can incorporate fish cultivation.

This workshop focuses regulatory considerations tied to production of fish and plants in integrated food production systems. Strategies for ensuring food safety in both coupled and decoupled systems will be addressed as well as current technical limitations. Input into model food protection plans will be solicited with an emphasis on hazard identification and preventive controls.

Technical and regulatory issues associated with product safety and process validation in these systems will be presented and discussed. Regulatory compliance issues under the Food Safety Modernization Act will be addressed.

Register for the Produce Safety Alliance Grower Training: <https://sfs-caft-produce.bpt.me>

Register for the Aquaponics and Intensive Containerized Hydroponics: Regulatory and Technical Considerations: <https://sfs-caft-aquahydro.bpt.me>