

## REGISTRATION FORM

**Please note: NO substitutions, transfers, or refunds will be issued within one week of the training start date.**

Registration is also available online at:  
<http://psa083017.eventbrite.com>

**PSA Training – UF/IFAS Citrus Research & Education Center – August 30, 2017**

Name \_\_\_\_\_

Company \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

Email \_\_\_\_\_

Phone \_\_\_\_\_

Special meal requirements (vegetarian, etc.)?  
\_\_\_\_\_

Your name exactly as you would like it to appear on your certificate (please write legibly):  
\_\_\_\_\_

**Important: Make checks payable to “University of Florida - CREC”**

Training registration of \$95 per participant and \$80 for government/academic employees is requested by August 24<sup>th</sup>, 2017. If you are a member of FFVA, a discounted rate of \$80 is available. (Not sure if you’re a member? Contact Sonia Tighe at 321-214-5245 or [sonia.tighe@ffva.com](mailto:sonia.tighe@ffva.com))

Mail check and registration to:

University of Florida - CREC  
ATTN: Sarah McCoy  
700 Experiment Station Road  
Lake Alfred, FL 33850

[sarahmccoy@ufl.edu](mailto:sarahmccoy@ufl.edu) or 863-956-8632

## PLANNED PSA TRAININGS

August 30 – Lake Alfred, FL  
<http://psa083017.eventbrite.com>

September 18 – Fort Pierce, FL  
<http://psa091817.eventbrite.com>

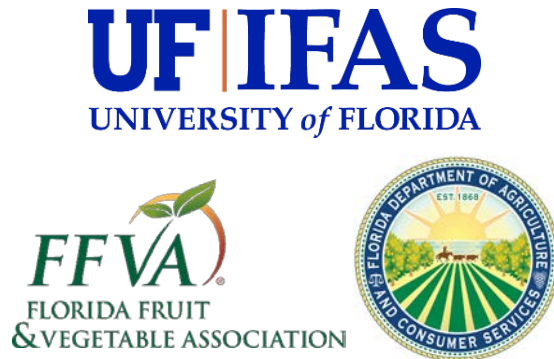
October 3 – Homestead, FL  
<http://psa100317.eventbrite.com>

October 9 – Wauchula, FL  
<http://psa100917.eventbrite.com>

October 12 – Immokalee, FL  
<http://psa101217.eventbrite.com>

October 26 – Marianna, FL  
<http://psa102617.eventbrite.com>

November 6 – Live Oak, FL  
<http://psa110617.eventbrite.com>



This training is supported in part by an FDA cooperative agreement to the Florida Department of Agriculture and Consumer Services (FAIN #U18FD005909).

## Produce Safety Alliance Grower Training



August 30, 2017

UF/IFAS Citrus Research and Education Center  
700 Experiment Station Road  
Lake Alfred, FL 33850

Sponsored by:  
UF/IFAS Citrus Research and Education Center  
UF/IFAS Food Science and Human Nutrition Department



## ABOUT THE PROGRAM

### Who Should Attend

Fruit and vegetable growers and others interested in learning about produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety. The PSA Grower Training Course is one way to satisfy the FSMA Produce Safety Rule requirement.

### What to Expect

The trainers will spend approximately seven hours of instruction time covering content contained in these seven modules:

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water (Part I: Production Water; Part II: Postharvest Water)
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

In addition to learning about produce safety best practices, key parts of the FSMA Produce Safety Rule requirements are outlined within each module. There will be time for questions and discussion, so participants should come prepared to share their experiences and produce safety questions.

## ABOUT THE PROGRAM (CONT'D)

### Benefits of Attending

The course will provide a foundation of Good Agricultural Practices (GAPs) and co-management information, FSMA Produce Safety Rule requirements, and details on how to develop a farm food safety plan.

After attending the entire course, participants will be eligible to receive a certificate from the Association of Food and Drug Officials (AFDO) that verifies they have completed the training course.

### PSA TRAINING AGENDA

8:30	Registration and Refreshments
9:00	Welcome and Introductions
9:15	Module 1: Introduction to Produce Safety
10:00	Module 2: Worker Health, Hygiene, and Training
11:00	<b>Break</b>
11:15	Module 3: Soil Amendments
12:00	Module 4: Wildlife, Domesticated Animals, and Land Use
12:45	<b>Lunch</b>
1:30	Module 5: Agricultural Water Part 1: Production Water
2:15	Part 2: Postharvest Water
3:15	<b>Break</b>
3:30	Module 6: Postharvest Handling and Sanitation
4:30	Module 7: How to Develop a Farm Food Safety Plan
5:00	Final Questions and Evaluations

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### LEAD INSTRUCTORS

**Travis Chapin**, UF/IFAS CREC  
**Michelle Danyluk**, UF/IFAS CREC  
**Jill Dunlop**, FFVA  
**Renée Goodrich Schneider**, UF/IFAS FSHN  
**Keith Schneider**, UF/IFAS FSHN

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### LOCATION

Lake Alfred, FL is accessible from either the Orlando International Airport or the Tampa International Airport. You can access a map and more information about the UF/IFAS Citrus Research and Education Center at <http://crec.ifas.ufl.edu/>.

### REGISTRATION

The fee for the training is \$95 for industry participants. A reduced fee of \$80 is available for government/academic employees that make prior arrangements. For attendees who are members of FFVA, a discounted rate of \$80 is available. (Not sure if you're a member? Contact Sonia Tighe at 321-214-5245 or [sonia.tighe@ffva.com](mailto:sonia.tighe@ffva.com))

Registration is limited.

Registration fee includes the training materials, lunch, refreshments, and a Certificate of Course Attendance issued by AFDO.

Participation for the entire training is required for the certificate.