



IOWA STATE UNIVERSITY
University Extension



AGENDA for Food Safety Workshop – Fairfield

9:00 Introduction – Neric Smith and Cathy Strohbehn

9:15 Pre-workshop assessment

9:45 Is produce really safe? Microbial implications. – Sam Beattie

Overview of disease causing organisms associated with produce whether it is organically grown or conventionally grown.

10:30 Break and simulated hand contamination demonstration

10:45 Best food safety practices from farm to fork. – Cathy Strohbehn and Sam Beattie

There is a direct connection between how produce is grown and the level of contamination found on the product that the consumer receives. Best practices in the growing of fresh produce can reduce the chances for pathogen contamination of your product.

12:15 Local foods luncheon (included in registration).

1:00 Standard operating procedures for your operation. – Cathy Strohbehn

SOPs allow standardization of policies in your operation. How do you handle ill employees? What are they to do if they are ill? How much sanitizer do I use? All can be controlled by having adequate policies in written SOP format.

1:30 Basics of clean and sanitization. Sam Beattie

It may look clean but is it sanitary? What types of soil do you have on your equipment and what is the most effective way to remove it? What type of sanitizer should you be using?

2:00 Food safety and regulations in foodservice operations – Cathy Strohbehn, Scott Platt, Local Health Authority

Your product is evaluated for safety considerations at several levels including the local sanitarian. The foodservice that procures your product will have specific requirements for safety also.

3:00 Break

3:15 Implementation tools for policies, negotiations, and others. – Strohbehn, Beattie, Smith, Anderson and Steiner

How do you actually negotiate with a foodservice buyer? Implement handwashing controls on your employees. Best practices for media communications in the event of a recall.

Safe Food Handling Practices on the Farm – Leopold Project M2007-36

4:30 Evaluation and adjourn.