Food Safety for Local Growers

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June 29, 2011
Food safety for local growers

• Objective
  ➢ Provide tools for local growers to build a food safety program
    ➢ Food safety matters; large or small
  ➢ Reduce food safety anxiety
  ➢ Understand restaurant & foodservice food safety requirements
  ➢ Provide resources
Event locations

- Portland, OR
- Cleveland, OH
- Santa Monica, CA
- Houston, TX
- Atlanta, GA
- Orlando, FL
Local grower workshops

- 25-70 attendees
- 4 workshops remaining 2011
- 6-8 workshops 2012
- Local chef & grower testimony
- Local/state health officials
- Third party auditing companies
Workshop Agenda

• Welcome & Introductions
• Changing Environment Around Food Safety
• Sponsor Objectives (ex. Sysco foodservice objectives & importance of food safety for local growers)
• Local chef/restaurateur perspective
• Vendor Solutions (two 15 minute sessions)
• Components of a food safety program
  ➢ Building blocks of a food safety program
  ➢ How to do a risk assessment
  ➢ Developing a food safety program
  ➢ Trace back & recall
• Vendor Solutions (two 15 minute sessions)
• Understanding the basics of third party auditing
• Taking the next steps towards food safety
  ➢ Resources
Local Grower Workshop Perceptions

![Bar chart showing perceptions of changing environment around food safety, components of a great food safety program, and food safety from the distributor's point of view for different locations.]

- **Central Florida**
- **Santa Monica, CA**
- **Houston, TX**
- **Atlanta, GA**
- **Cleveland, OH**

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