The On-Farm Food Safety Project:
A Comprehensive Resource for Developing a Customized On-Farm Food Safety Plan
FamilyFarmed.org and Food Safety

- FamilyFarmed.org provides technical assistance to small to mid-scale farmers. We and partners have trained thousands of farmers across the country in selling to wholesale markets and food safety.

- We are strategic partners with Whole Foods, Chipotle, Compass Group and other top buyers.

- FamilyFarmed.org has developed The On-Farm Food Safety Project, an easy-to-use online tool that will help fruit and vegetable farmers create a personalized on-farm food safety plan.
At a *Wholesale Success* training with producers selling to SYSCO, we realized that many farmers were not getting GAP certified because they didn’t have the technical skills to develop a food safety plan.
Will Daniels, Senior VP of Food Safety, agreed to chair the OFFS Project Technical Advisory Committee.

Many national leaders in food safety are now part of the Committee.
The On-Farm Food Safety Project

FamilyFarmed.org collaborated with the following organizations to develop this tool:

- Chipotle Mexican Grill
- Community Alliance for Family Farms
- Compass Group
- Cornell University
- Earthbound Farm
- Farm Aid
- FDA
- Goodness Greeness
- NSF Agriculture (formerly NSF-Davis Fresh)
- The Organic Center
- Produce Marketing Association
- SYSCO
- UC Davis
- United Fresh
- University of Minnesota
- USDA/Risk Management Agency
- Wallace Center at Winrock International
- Western Growers
- Wild Farm Alliance
- Wisconsin Dept. of Agriculture
Creating an On-Farm Food Safety Plan Just Got Easy
The On-Farm Food Safety Project (www.onfarmfoodsafety.org) is a website that helps farmers generate a customized food safety plan.
GAP Harmonization

- Based on the United Fresh Harmonized GAP standards, a consolidation of 13 GAP standards.
Food Safety Tools and Resources

The On-Farm Food Safety Project has 2 components:

1. Educational information and resources (on why and how to create an on-farm food safety plan and why and how to get food safety certified)

2. A free, easy-to-use tool that is based on user input (mostly yes and no answers) to generate a customized on-farm food safety plan
How Does It Work?

- Uses decision tree questions to address each risk area on the farm
- Contains links to best practice information and resources related to food safety
- Will generate record keeping templates and written policies as required
- Once completed, the plan can then be used for training farm employees
Creating a Food Safety Manual

- Proper documentation and information needs to be available when completing the online tool.

- Examples include: food safety policies and procedures, accredited laboratory results, and employee training logs.

- The plan can be saved, updated, and printed for use on-site or sent digitally to auditors for food safety audits.
Risk Areas

The following risk areas will be addressed in the decision tree questioning:

- General Requirements
- Worker Health and Hygiene
- Previous Land Use and Site Selection
- Agricultural Water
- Agricultural Chemicals
- Animal and Pest Control
- Soil Amendments and Manure
- Field Harvesting
- Transportation (Field to Packinghouse)
- Packinghouse Activities
- Final Product Transport
Best Practices

- Many of the questions will include a list of Best Practices that will help farmers assess their current farm management and production procedures and help to make any necessary improvements to their food safety plan.
Even if a farm has proper food safety practices, there is no way to prove they were followed if they are not documented. Plus, documentation is often required for wholesale contracts/third party certification.

Each risk area section includes Forms and Training Materials templates to help farmers document food safety policies, training logs, and various checklists.

All of these documents can be reformatted and adjusted to the needs of the farm operation.
Resources

- The Resource section includes typical audit questions, manual specific documents/resources, and useful links to assist farmers in developing and/or improving their food safety plan.

- Small and mid-scale produce farmers, food safety professionals, and agricultural extension specialists will find information on topics such as produce traceback, worker health and hygiene training materials, and packinghouse standard operating procedures for cleaning and sanitation.
Visit the On-Farm Food Safety Project

- To visit the site, go to www.onfarmfoodsafety.org
- Create a plan by clicking on Create a Food Safety Manual
- Username: farmer1; Password: 1234
- Projected Launch Date: Fall 2011
Engage with the On-Farm Food Safety Project

- Give us feedback about the website and project
- Become a training partner with FamilyFarmed.org
- Promote the use of this groundbreaking tool
- Send feedback and queries to Jenie Farinas at jenie@familyfarmed.org
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QUESTIONS