PSA Curriculum Module Resources and References

Listed in the order of appearance in each printed module.

Module 1 – Introduction to Produce Safety

- FDA Factsheet. Why doesn’t this rule only target fruits and vegetables that are known to have caused outbreaks of foodborne illness?: http://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM360758.pdf
- 2006 E. coli O157:H7 outbreak in spinach: http://www.cdc.gov/mmwr/preview/mmwrhtml/mm55d926a1.htm
- Iowa State University Extension and Outreach: Lesson 4 Food Safety—FATTOM: http://www.extension.iastate.edu/foodsafety/Lesson/L4/L4p1.html
- 2003 Hepatitis A outbreak in green onions: http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5247a5.htm
- Norovirus Collaborative for Outreach, Research, and Education (NoroCORE): http://norocore.ncsu.edu/
- EPA Registered Hospital Disinfectants Effective Against Norovirus: https://www.epa.gov/sites/production/files/2016-06/documents/list_g_norovirus.pdf
2—References

- 2004 Cyclospora in snow peas traced back to Guatemala: http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5337a6.htm
References


Module 2 – Worker Health, Hygiene, and Training


Module 3 – Soil Amendments


4—References


- Cornell Waste Management Institute: http://cwmi.css.cornell.edu/


FSMA, Produce Safety Rule, 21 CFR 112 (2015), page 74415.


Module 4 – Wildlife, Domesticated Animals, and Land Use


References

- Co-Management of Food Safety and Sustainability, University of California, Division of Agriculture and Natural Resources: http://ucfoodsafty.ucdavis.edu/Preharvest/Co-Management_of_Food_Safety_and_Sustainability/


**Module 5 – Agricultural Water: Part I**


8—References


Module 5 – Agricultural Water: Part II

- University of California Davis: Postharvest Technology Yellow Pages: http://postharvest.ucdavis.edu/yellowpages/?maincat=31

Module 6 – Postharvest Handling and Sanitation

References


Module 7 – How to Develop a Farm Food Safety Plan

- See Food Safety Plan Writing Resources document in the Resources tab of this manual.