

Recursos y referencias de los módulos del currículo de capacitación de la Alianza para la inocuidad de los productos agrícolas frescos - *Produce Safety Alliance*

Enlistados en el orden de aparición en cada módulo impreso.

Módulo 1. Introducción a la inocuidad de los productos agrícolas frescos.

- FDA Factsheet. *Background on the Food Safety Modernization Act.*
<http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm239907.htm>
- Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables:
<http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM169112.pdf>
- D'Lima, C., & Vierk, K. (2011). Memorandum to the Record. In: Produce Related Outbreaks and Illnesses. Food and Drug Administration.
- Merriweather, S., Cloyd, T.C. & Gubernot, D. (2015). Memorandum to the File— Produce Related Outbreaks and Illnesses 2011–2014. In: Produce Related Outbreaks and Illnesses. Food and Drug Administration.
- 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>
- FDA Bad Bug Book: <http://www.fda.gov/downloads/Food/FoodSafety/Foodbornellness/FoodbornellnessFoodbornePathogensNaturalToxins/BadBugBook/UCM297627.pdf>
- 2006 *E. coli* O157:H7 outbreak in spinach:
<http://www.cdc.gov/mmwr/preview/mmwrhtml/mm55d926a1.htm>
- 2011 *Listeria monocytogenes* outbreak in cantaloupes:
<http://www.cdc.gov/listeria/outbreaks/cantaloupes-jensen-farms/index.html>
- 2014 *Salmonella* outbreak in bean sprouts:
<http://www.cdc.gov/salmonella/enteritidis-11-14/index.html>
- Iowa State University Extension and Outreach: Lesson 4 Food Safety—FATTOM:
<http://www.extension.iastate.edu/foodsafety/Lesson/L4/L4p1.html>
- Sugiyama, H., & Yang, K.H. (1975). Growth potential of *Clostridium botulinum* in fresh mushrooms packaged in semipermeable plastic film. *Appl Microbiol*, 30(6), 964–969.
- 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
- Indirect food additives: adjuvants, production aids, and sanitizers. Subpart B—Substances Utilized To Control the Growth of Microorganisms, 21 C.F.R. Section 178.1010 (2015).
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm?fr=178.1010>

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- Food and Drugs, Subpart B—Substances Utilized to Control the Growth of Microorganisms, 21 CFR 178 (2015), § 178.1010.
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm?fr=178.1010>
- 2004 *Cyclospora* in snow peas traced back to Guatemala:
<http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5337a6.htm>
- Beuchat, L.R. (1996). Pathogenic microorganisms associated with fresh produce. *J Food Prot*, 59(2), 204–216.
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Módulo 2. Salud, higiene y capacitación de los trabajadores.

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- Sludge News. Branded Products Containing Sewage Sludge. <http://www.sludgenews.org/about/sludgenews.aspx?id=5>
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4—Referencias

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Módulo 4. Fauna silvestre, animales domésticos y uso del suelo.

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http://ucfoodsafety.ucdavis.edu/Preharvest/Co-Management_of_Food_Safety_and_Sustainability/
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Módulo 5. Agua de uso agrícola – Parte 1: agua para la producción.

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Módulo 5. Agua de uso agrícola - Parte 2: agua de uso en la postcosecha.

- Top FAQs about Produce Wash Water Management for Small-Scale and Direct Market Farms (Including the Secchi Disk method): http://www.centerforproducesafety.org/amass/documents/document/105/FINAL%20CPS%20Webinar%20Slides%2009.21.2012_Updated.pdf
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Módulo 7. Cómo desarrollar un plan de inocuidad de los alimentos para la huerta.

- Chapman, B., & Danyluk, M. D. (2013). Establishing Lot Size through Sanitation Clean Breaks in Produce Packing Facilities. University of Florida/IFAS Extension. <http://edis.ifas.ufl.edu/fs234>
- Vea el documento *Recursos para escribir un plan de inocuidad de los alimentos* en la sección de **Recursos** de este manual.

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