



Virginia Cooperative Extension

Virginia Tech
Virginia State University
www.ext.vt.edu

Food Safety Best Practices for Farmers Market Growers: A hands-on workshop focusing on a risk-based framework to increase fresh produce food safety from farm to consumer

March 29, 2017

Abingdon, VA

Virginia Highlands Community College - Auditorium (LRC Bldg)

9:00 am - 3:30 pm



Agenda

- 8:30-9:00am Registration**
- 9:00-9:15 Welcome, Phil Blevins (VCE-Washington County ANR Agent)**
- 9:15-9:40 Setting the Stage: Foodborne Illness, Dr. Renee Boyer (VT Food Science and Technology, Food Safety Extension Specialist)**
- 9:40-10:25 What are the Risks? An Overview from Farm to Market, Kelli Scott (VCE-Montgomery, ANR Agent)**
- 10:25-10:40 Break**
- 10:40-12:00 Hands-on Stations for Marketplace Food Safety**
- 12:00-12:45 Lunch**
- 12:45-1:30 Food Prep & Samples- Food Handler Best Practices at the Market, Sandy Stoneman (VCE-Area Food Safety Extension Agent)**
- 1:30-2:05 Navigating FSMA Regulations & Market Requirements, Amber Vallotton (VT Horticulture, Food Safety Fresh Produce Team Coordinator)**
- 2:05-3:00 Small Group Break-out Activity: Identifying Risks, Amber Vallotton (VT Horticulture, Food Safety Fresh Produce Team Coordinator)**
- 3:00-3:30 Wrap-Up: Questions, Certificates, Evaluation, & Door Prizes**

