



Small Fruit Food Safety Managing from Field to Market

THURSDAY, APRIL 20, 2017
Prosser - Lynden - Mount Vernon

Workshop Information

This workshop is a one-day in-depth focus on food safety practices, regulations, and science. We will present information pertaining to food safety in the field to the market including water sampling, certification processes, harvest, and packing. It is intended for all small fruit producers.

The workshop originates from Prosser at the Walter Clore Center. Most presentations will be delivered from Prosser and streamed to Mount Vernon and Lynden, with opportunity for all audience members to participate in the Q and A sessions.

Pre-registration is required.

Date: April 20, 2017

Cost: \$35 (Includes snacks and lunch)

Register: <http://bpt.me/2908400>

Register early! Seating is limited for each location.

THREE WORKSHOP LOCATIONS

Prosser (main location)

Walter Clore Wine & Culinary Center
2140 Wine Country Road
Prosser, WA

Lynden (remote location)

Mt Baker Rotary
1775 Front Street
Lynden, WA

Mount Vernon (remote location)

WSU Northwestern WA Research & Extension Center
16650 WA-536
Mt. Vernon, WA

Agenda

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| 8:00 – 8:30 am | Arrival and check in |
| 8:30 – 9:15 am | Microbial hygiene considerations with mechanical harvesting of blueberries
Renee Holland Allen (<i>presenting from Prosser</i>),
Harald Scherm, and Jinru Chen, University of Georgia Extension |
| 9:15 – 10:00 am | How to test irrigation water
Kent Oostra, Exact Scientific
(<i>presenting from Lynden</i>) |
| 10:00 – 10:15 am | Break |
| 10:15 – 11:00 am | Implementing FSMA in the field – What we do and don't know about what FDA will expect from growers
Anne Morrell, Hansen Fruit Co.
(<i>presenting from Prosser</i>) |
| 11:00 – 11:45 am | Global G.A.P. certification for blueberry growers – overview
Astrid Goplen, Goplen Ag Services
(<i>presenting from Prosser</i>) |
| 11:45 – 12:30 pm | Lunch (provided) |
| 12:30 – 1:15 pm | Hygiene conditions of fresh blueberry packing lines
Jinru Chen, University of Georgia
(<i>presenting from Georgia</i>) |
| 1:15 – 2:00 pm | What is really happening to those berries once they leave your farm? Food safety throughout the food chain
Stephanie Smith, Washington State University
(<i>presenting from Prosser</i>) |
| 2:00 – 2:10 pm | Conclusions and wrap-up |

Register today at
<http://bpt.me/2908400>

