

Community Food Security Coalition

The Community Food Security Coalition (CFSC) is a non-profit 501(c)(3), North American organization.

Mission statement: *The Community Food Security Coalition cultivates food systems that are healthy, sustainable, just, and democratic by building community voice and capacity for change.*

www.foodsecurity.org



Community Food Security Coalition

www.foodsecurity.org/insurance.htm

New Entry Sustainable Farming Project

www.nesfp.org

Maine Organic Farmers and Gardeners Association

www.mofga.org

Activities include:

- Conduct training workshops for producers in Maine and Massachusetts on food safety practices, crop insurance coverage options, and product liability insurance coverage options
- Provide follow-up technical assistance to producers in Maine and Massachusetts in improving food safety practices, developing food safety plans, in securing crop insurance coverage, and in securing product liability insurance coverage
- Host a learning community for 25-35 farmer organizations based in the Northeastern and Mid-Atlantic regions that need assistance with food safety and liability insurance issues to learn about model programs and share lessons learned
- Hold 4 webinars and 4 follow up conference calls for the learning community to learn and network about food safety and liability insurance requirements of institutions and strategies for addressing these, as well as crop insurance coverage information for limited resource producers
- Develop a webpage to host information from webinars/ conference calls, case studies developed, and other resources identified, and create a Google Group

National Resources

Community Food Security Coalition:

www.foodsecurity.org

National Farm to School program:

www.farmentoschool.org

National Farm to College program:

www.farmtocollege.org

Health Care Without Harm:

www.noharm.org



Join Us Next Week

Follow-up Conference Call

Thursday, February 16th, 11 am - noon

Details for calling in will be sent through the Google Group list

Presenters

Lori F Pivarnik, PhD

Coordinator, Food Safety Outreach/Research

URI/Nutrition and Food Sciences Department

Karen Menezes

GAP Outreach Specialist



Dorothy Brayley

Executive Director



Rhode Island Good Agricultural Practices (RI GAP) Certification Program



Cooperative Extension
Department of Nutrition and Food Sciences
College of the Environment and Life Sciences



RHODE ISLAND
FOOD SAFETY EDUCATION



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Other Key People



Martha S Patnoad

Cooperative Extension Food Safety Education
Specialist

Ken Ayars

Chief, RIDEM/Division of Agriculture



Peter Susi

Deputy Chief, RIDEM/Division of Agriculture

The RI Farming Industry: Food

LIFEBEAT FOOD: East Side eatery takes its savory treats to th

AS GOOD AS IT GETS
Bright and sunny today with
highs in the upper 70s;
clear and cool tonight.
Forecast, B8

The Providence Journal

9/2/2009 projo.com

AGRICULTURE IN RHODE ISLAND

Growing market boosts farms



THE PROVIDENCE JOURNAL / FRIEDA SQUIRES

The “Buy Local” Movement: National

- Food safety scares
- More control over their food
- Supporting local agriculture
 - sustainability
 - viability
- Quality/freshness
- Belief that it is healthier
- Belief that it tastes better
- Belief that it is safer



RI Fruit/Vegetable Farms:

Current Status

- RI trend from wholesale to retail
- RI trend: more farms, decrease farm size
- Diversification: crops, animals, nursery
- 280 farms growing fruits and vegetables, increase in RI, some very small
 - USDA, \$1000 = farm
 - RI growth in \$5,000 - \$50,000 gross sales
- In 2007, % of total food crops/livestock up to ~ 40% (green industry fell to ~60% from 67%)
- 46 farmers markets (state, private)
 - 5 winter markets
- Direct marketing
- 10% total RI Agriculture economy = direct, highest in the nation

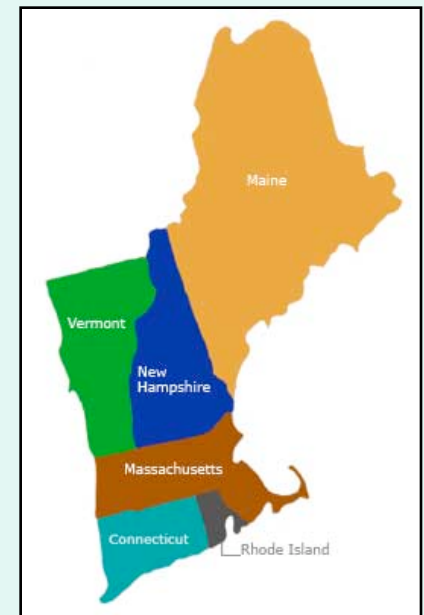
RI GAP: Where did it start?

- USDA funding – FY 2000
- Using Good Agricultural Practices (GAP) to Integrate Food Safety Principles into Small Farm Production
- New England Regional Project
NE Cooperative Extension Food Safety Specialists
State Departments of Agriculture
Farm Bureau



Why Did It Start in New England?

- **New England Small vs. National Larger Farms**
- **Wholesale vs. Direct Sales**
 - **USDA, 2002 Census – High Direct Selling**
 - **Direct Sales as % of all Farm Sales:
National Ranking**
 1. **Massachusetts**
 2. **Rhode Island (2012 - #1)**
 3. **Connecticut**



Why did it end as a New England Project - 2005?

RI GAP: Where is it now?



- Partnership between URI Food Safety Education Program and **RI DEM/Division of Agriculture** kept RI program
- Support for training, issue certificates to display and market themselves as GAP with RI GAP logo
- **Support for proactive approach – modify if/when needed**
- Funding: Grant funds (USDA Specialty Crop), URI and RIDEM/Div Agriculture
- Only state program, **free to RI farmers**

RI GAP Certification Program

- Complete **4-5 hour training** workshop (modified from original NE GAP program)
- Training based on FDA/USDA recommendations
- 3-ring binder
 - Fact sheets
 - RI GAP Audit
 - RI GAP Guidelines
 - Other information
- On-site farm visits by URI Staff – Goal: no audit failures
- Mandatory yearly audit by RIDEM/Div, Agriculture Staff
 - Critical items in audit high priority
- Certificate, marketing resources
- **Free**

Marketing – Up to RI Farm

Marketing resources:

- Consumer brochure
- GAP Signs with Logo
- Certificate
- Hats
- Magnet (farmers market participants only)
- Stickers – not used anymore



How does URI Help? Outreach and Training

- Market displays at Farmers Markets
- University/RI Division of Agriculture commitment beyond funding

English and Spanish (grant funded)

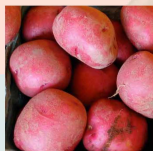
Food Safety is Everybody's Business Farm to Table

What is the GAP program?

A voluntary grower certification program

A joint effort of

- University of Rhode Island Cooperative Extension Food Safety Program
- Rhode Island Department of Environmental Management/Division of Agriculture
- Rhode Island growers



How does a grower become GAP certified?

- Participate in training that includes principles of growing, harvesting, processing, and transporting fresh fruit and vegetables
- Take part in on-farm consultations with URI staff
- Take part in audit by Rhode Island Department of Environmental Management/Division of Agriculture staff
- Undergo yearly audit to maintain certification

Produce Safety Concerns

Harmful microorganisms (pathogens) are a part of the farming / growing environment. Produce can become contaminated at any point from the farm to the table by

- Soil
- Water
- Poor worker hygiene
- Poor sanitation practices
- Wild and domestic animals
- Improper post-harvest handling
- Dirty harvesting/selling containers



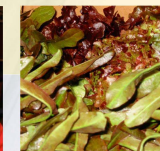
How are Rhode Island farmers addressing these concerns?

By participating in the voluntary Good Agricultural Practices Program.

**RIGAP—
Applying Food Safety
Principles from
Farm to Market**

What can I do to keep produce safe at home?

- Choose produce that is not bruised or damaged.
- Refrigerate or chill produce immediately after harvest or purchase.
- Wash hands with warm water and soap, rinse with warm water, and dry with a clean towel.
- Wash fresh fruit and vegetables under cool running tap water. NEVER use soap or detergents. Air dry or dry with a clean paper towel.



- Scrub firm produce such as melons and cucumbers with a clean, hard bristle brush under cool running water.
- Cut away any bruised or damaged areas with a clean knife.
- Don't cross contaminate. Always wash cutting boards, counters, utensils, and dishes that come in contact with raw meat, seafood, or poultry with warm water and soap and rinse with hot water before using to prepare produce.
- Store produce above meat, seafood, or poultry in the refrigerator.

For more information:
Call URI Gardening/Food Safety Hotline 1-800-448-1011 (Mon.-Thurs. 9 a.m. - 2 p.m.)
or visit www.uri.edu/coopext/foodsafety.shtml

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COOPERATIVE EXTENSION



Project funded by:
R.I. Department of Environmental Management, Division of Agriculture
U.S. Department of Agriculture
Photos courtesy of KIDS FIRST!

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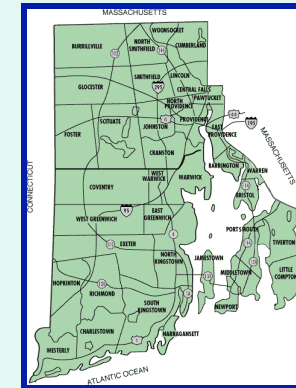
UNIVERSITY
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COOPERATIVE EXTENSION
FOOD SAFETY
EDUCATION PROGRAM



**English and Spanish
Magnet, 4X7 inches**

(grant funded)

RI GAP vs. USDA GAP: 2009 Audit and Requirements



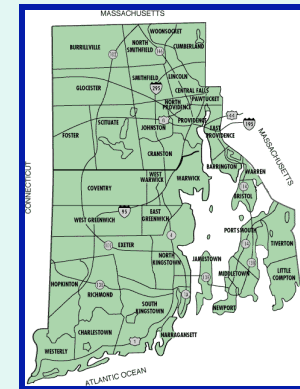
- No points, RI GAP uses critical issues that must be implemented
- To date, only water testing records required
 - Issues with testing water – surface water – still remain
- No written plans, policies or procedures required **to date** – **why?**
 - **Individual practices listed throughout the audit, specific**
 - **Barrier to implementation, buy-in first**
 - **Moving forward to include**

RI GAP vs. USDA GAP: 2009

Audit and Requirements

RIGAP audit ensures critical procedures carried out, not just policies in place. Some examples of questions:

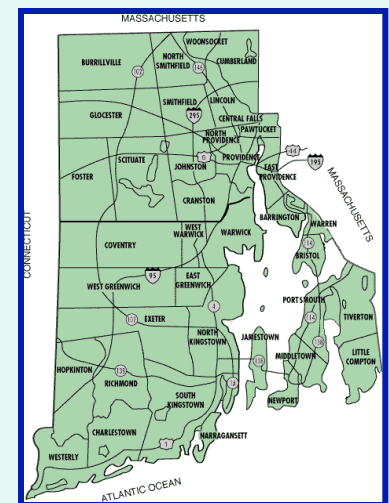
- Clean clothes and shoes worn
- No smoking or eating in work areas
- Keep hair covered
- Limit bare hand contact
- Covering wounds
- Produce waste remove daily
- Are good management practices in place to protect irrigation water?
- Manure plan: incorporation, recontamination prevention of composted manure, fresh manure kept away from edible plant parts etc.



RI GAP vs. USDA GAP: 2009

Audit and Requirements

- RI GAP emphasis on pick-your-own and roadside farm stands to reflect direct marketing
 - Questions specific to refrigeration units, sliced products
- Things have changed over the years and will continue to change.
- Audit specifics revisited every year
- No Fees



Growth of Program: 2007/2008

- **Farm to School Program**
- **Expansion of markets – RI Farmers Markets and Buy Local**
- **Liability Insurance – 3-5% decrease in premiums (Farm Family Insurance Co.)**
- **Seeing the future**
- **But still a tough sell....**

Challenges to RI Growers in meeting GAP requirements

- Change is not easy, habits hard to break
- A lot of junk to be removed, clean up area – particularly farm stand
- Cost ?
- Time
- Benefits?
- Water testing – challenging for surface water
- Food Safety Plan and Record-keeping
 - Just introducing
 - **Our approach, implementation first, records second**

Challenges to Acceptance of RI GAP Program

- Government and regulations
- Not me – them
- Not regulatory, voluntary
- Is it worth it?



Strategies to help farmers meet GAP

- Outreach efforts – multiple efforts
- Aware of farmer's schedule
- Time to make changes
- Personality counts
- Hire someone with Ag experience
- Farmer creativity – comment, share
- **Point out what they do right – not just what need changes**

Critical Partners to Success

- **RI DEM/Division of Agriculture**
- **University of Rhode Island**
- **Kids First and Institutional Food Service Management : Farm to School**

Rhode Island Farm to School

- In 2006, Chartwells selected RI as a pilot state for K-12 local foods program
- Chartwells initially wanted high liability insurance (\$2M+) carried by farmers, but learned of RI GAP
- Chartwells requires RI GAP certified for its local purchases; reduced insurance requirement
- Farm to School program has grown to include 16 RI GAP certified farms indirectly supplying all 36 RI school districts through distributors
- This new institutional market for RI GAP certified farms has led to increase in farmer participants in RI GAP



Rhode Island

School Foodservice Providers

Liability Insurance Requirements

35 of 36 RI school districts provide lunch/breakfast via foodservice corporations. **NO** direct purchase from farmers – distributors only.

- Chartwells/Compass requires their produce distributor (Sid Wainer & Son in Rhode Island) to have liability insurance. Sid Wainer requires \$1 million liability insurance from farmers.
- ARAMARK buys from Sysco under a master distributor contract. Sysco requires liability insurance from suppliers at their discretion
- Sodexo requires their distributors to carry liability insurance at various levels (\$5 million maximum) depending on the specific foods they contract to buy. Distributors, at their own discretion, require their suppliers to carry liability insurance.

RI GAP: Where is it now?

- Academia, Regulatory, Farmers
- More than one per farm
- 35 farms certified RI GAP farms
 - Some not recertified
 - Needs to be valued
 - A few farms not doing business
- Many farms still not certified – some may be too small
- Many taken course, not in program
 - Encourage coming to the course
 - Knowledge good even if not certified

RI GAP: Where is it now?

- **Partnership/commitment:** URI Food Safety Program and RI DEM/Division of Agriculture continues
- Open to changes in program as needed: ongoing, not static, audit constantly revised
 - Produce safety alliance
- Continue to be proactive: update workshops, federal/retail speakers
- Regularly scheduled workshops
- Expansion of program
- Other funding opportunities so continue to be **FREE** to RI small farmers
- Evaluation: in progress



Impact of FSMA on RI GAP program?

RI GAP Training Program

www.uri.edu/ce/ceec/foodsafety.html

es Food Safety News - Globa... CELS Department Intranet RI DEM-Division of Agricu... On-Farm Food Safety Proj... Center for Consumer Free... National Sustainable Agri...

land Food Safety Education Home Feeds (1) Read Mail Print Page Safety Tools

Cooperative Extension
Department of Nutrition and Food Sciences
College of the Environment and Life Sciences

RHODE ISLAND
FOOD SAFETY EDUCATION

Welcome to the RI Food Safety Education Site Thursday January 26 2012

Commercial Growers of Fruits & Vegetables
Consumers
Educators
Food Service Industry
School Policy Makers
Seafood Processors
Volunteer Food Service Worker Training
Food Preservation
Garden to Table Outreach Program
Home Gardeners

RHODE ISLAND
CERTIFIED
GROWER
GAP

**Rhode Island Food Safety Task Force
17th Annual Food Safety Conference**

**Food Safety In The Global
Marketplace: How Safe Are the Foods
We Import?**

When: Wednesday, November 2, 2011, 8 AM
- 12:30 PM

Where: Radisson Hotel, 2081 Post Road,
Warwick, RI

Registration Fee: \$25.00 - Registration
Deadline - October 24, 2011
No on-site registration

[Registration Form](#)

We have a variety of information and publications available for everyone from consumers to food service employees....

Please navigate through our site using the links on the left, and don't hesitate to contact us for more information.

Questions & Answers

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