



## Produce Farmers Are Food Handlers! Let's do it profitably

Food safety is something that every farm, no matter its size or financial position, must attend to. Having a food safety mindset does not necessarily mean having state-of-the-art equipment. This workshop will discuss key areas of food safety and discuss scale appropriate ways to minimize risk and embed safe practices into your daily operations. Start with these high priority practices, to jump start your food safety system.

*This training course may satisfy staff training requirements as described in the FSMA Produce Safety Rule in §§ 112.21(a) and (b). There is not presently an equivalency evaluation process so it does not currently satisfy supervisor training described in the FSMA Produce Safety Rule 21 CFR Subpart C § 112.22(c).*



Our trainer, Atina Diffley, is an organic farmer and author of the 2012 award winning memoir, *Turn Here Sweetcorn: Organic Farming Works*.

Date: March 26, 2018

Location: Kalamazoo Valley  
Food Innovation Center  
224 E Crosstown Parkway  
Kalamazoo MI 49001

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Registration:  
[kvcc.edu/trainingschedule](http://kvcc.edu/trainingschedule)

### What Farmers Are Saying:

“Tremendous resource!”  
“Easily one of the best presentations I have heard on anything anywhere!”  
“Wonderful! Lots of very useful, actionable information that will help me grow my farm business.”  
“Atina Diffley did an excellent job! Good presentation from someone who has actually been a grower.”



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