

# GROW IT, MAKE IT, SELL IT – SAFELY



## FREE FOOD SAFETY WEBINAR COURSE FOR SMALL SCALE GROWERS AND SPECIALTY FOOD PRODUCERS IN THE PACIFIC NORTHWEST

### Ready to Grow:

#### An Introduction to the Produce Safety Rule

MONDAY, APRIL 22, 2019 - 10 am AKDT/11 am PST/12 pm MST

This webinar will share how new Federal Food Safety laws may (or may not) affect your farm, where to go for more information, and how to assess and plan for enhanced food safety on your farm.

### All Hands on Deck:

#### Health and Hygiene for Farm Food Safety

MONDAY, MAY 6, 2019 - 10 am AKDT/11 am PST/12 pm MST

Ensure that the people who live and or work on your farm or processing facility practice healthy habits that keep everyone safe.

### Ready to Grow:

#### An Introduction to the Produce Safety Rule

TUESDAY, May 14, 2019 - 10 am AKDT/11 am PST/12 pm MST

Repeat.

### Ready to Eat: An Introduction to Preventative Controls for Human Food Rule

MONDAY, MAY 20, 2019 - 10 am AKDT/11 am PST/12 pm MST

Learn about this rule, how to determine if the rule affects your, if you qualify for an exemption, and what you should be doing to stay up to date and in compliance.

### Food Safe from Field to Market:

#### Harvest and Post-Harvest Sanitation Practices

TUESDAY, MAY 21, 2019 - 10 am AKDT/11 am PST/12 pm MST

This webinar will guide you through your entire harvest and packing flow, and help you identify any areas of risk along the way.

### Intro to Preventive Controls for Human Food for Very Small Value-Added Food Processors

MONDAY, JUNE 3, 2019 - 10 am AKDT/11 am PST/12 pm MST

Go more in depth on exemptions, terminology, and best practices for producing safe food for your customers, no matter where you fall under this rule.

### Compost Happens: Managing Food Safety Risks in Biological Soil Amendments

TUESDAY, June 11, 2019 - 10 am AKDT/11 am PST/12 pm MST

This webinar will focus on the pathogen risks associated with the use of manures and composts, and guide participants through best practices for making compost, as well as handling, storage and use of these materials.

### Starting Out Right:

#### Food Safety for Safe and Wholesome Foods

MONDAY, JUNE 17, 2019 - 10 am AKDT/11 am PST/12 pm MST

Find out more about Cottage Foods, and how to ensure that everything you make for your family and to sell is as safe as possible.

### What are Good Manufacturing Practices?

MONDAY, JUNE 24, 2019 - 10 am AKDT/11 am PST/12 pm MST

Keep your small food business on the cutting edge of food safety and efficiency with this webinar.

Register & learn more at  
[www.pnwfoodsafety.org](http://www.pnwfoodsafety.org)



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