



On-Farm Food Safety Workshops

Quotes from satisfied attendees-

“Great at answering our questions right away with a very diverse group.”

“Very helpful – knowledge is power to move ahead in the right direction”

This workshop targets both large and small growers, farmers’ markets, home gardeners, and anyone who is interested in learning more about ways to produce, handle, and distribute fresh produce in a safe way.

A typical agenda for the workshop is as follows;

Content (around 1 ½ hours)

1. Welcome, introduction, purpose
2. GAP/GHP overview
3. Risk analysis and water source
4. On Farm Food Safety Plans
5. Harvesting, packing, and distribution

Farm visit (around 1 ½ hours)

- On site examples and answering of questions.

Some other topics that will be covered

- Schools as a market, record keeping, liability insurance, and traceability of product.



If you would like to see a workshop held in your area or if you have any questions or comments please contact us:

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