



## **A training workshop in FSMA produce safety and preventive control rules**

### **Who should attend?**

Farmers, growers and food processors who:

- Need to comply with FSMA produce safety rule, preventive controls rule or both. e.g., producers growing leafy greens, tomatoes, berries, cucumber, etc. *and/or* processing them into ready-to-eat products.
- Are exempt from the rule but need to comply with the rules due to supply chain constraints
- Entrepreneurs in processed food business
- Want to remain up-to-date with the FSMA regulations and how to comply with them

### **What will you get from attending this workshop?**

- In-depth understanding of the requirements of produce safety and preventive control rules
- Hands-on experience in writing food safety plans that required under the FSMA rules
- Completion certificates required to develop food safety plans
- Guidance regarding food safety risks and how to mitigate them

### **How much does it cost?**

\$20 for produce safety training only, \$40 for PC rule training only, and \$50 for hybrid training

### **Where will it be held?**

Each is a 4-day workshop with one day for produce safety training and 3 days for preventive controls training. A detailed agenda will be available upon registration.

February 8-11, 2017 at Baltimore County extension office, Cockeysville, MD

February 22-25, 2017 at Wye Research and Education Center, Queenstown, MD

March 8-11, 2017 at Western Maryland Research and Education Center, Keedysville MD

### **How do I register?**

Use the link: <http://tinyurl.com/zkr5mcj> or QR code or

Contact Rohan V. Tikekar (301-405-4509, [rtikekar@umd.edu](mailto:rtikekar@umd.edu)) or Justine Beaulieu ([jbeauli1@umd.edu](mailto:jbeauli1@umd.edu))



Registration