Food Safety Fridays: A How-To Webinar Series

This monthly webinar series, hosted by the Maryland Food Safety Network, will focus on how to comply with key provisions of the Food Safety Modernization Act’s Produce Safety Rule (PSR) from enacting practices to efficient record keeping strategies.

How to: Effectively and Efficiently Train Your Workers
May 22, 2020 @ 12:00 p.m.

How to: Make Water Risk Assessments
June 19, 2020 @ 12:00 p.m.

How to: Get A Handle On Water Quality
July 17, 2020 @ 12:00 p.m.

How to: Manage Wildlife
August 21, 2020 @ 12:00 p.m.

How to: Develop A Sanitation Program
September 18, 2020 @ 12:00 p.m.

How to: Apply, Handle and Store Biological Soil Amendments
October 16, 2020 @ 12:00 p.m.

How to: Put It All Together in A Food Safety Plan
November 20, 2020 @ 12:00 p.m.

Register for the webinars today at foodsafetyfridays.eventbrite.com

Anyone with questions about the webinars can contact Sarah Everhart at severhart@law.umaryland.edu or 410-706-7377

Produce Safety Rule: True or False?

I’m showing all my employees the Cornell Health and Hygiene video; that’s good enough for training.

False. While showing the video is a great component of training, the Rule also states that employees need training (with a record) specific to their job duties.

I have to clean and sanitize all my food contact surfaces after every use.

False. The Rule allows for the farmer to determine the cleaning and sanitizing schedule they deem appropriate based on assessment of risk.

I don’t have to keep a wildlife monitoring log for the PSR.

True. There is no wildlife monitoring record required for the PSR, although you may need to keep one for certain GAP audits.