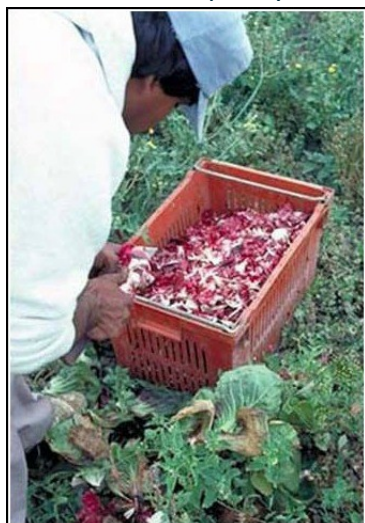


UCCE Lake County Food Safety For Small-scale Farmers

When: Friday, June 14th, 8:30 AM-Noon

Where: Umpqua Bank Community Room (second floor)
805 11th Street, Lakeport

Who should attend this **FREE** workshop: Small-scale farmers who are selling or want to sell produce to a wholesale market, restaurant, school, or grocery store. These buyers will require you to have some type of documented food safety program on your farm. Ultimately, everyone will be required to have an on-farm food safety program. In the future, it is likely that Farmer's Markets will require you to have a food safety program as well.



Presented by [Paul Vossen](#), Farm Advisor for Sonoma & Marin Counties, University of California Cooperative Extension.
And [Shermain Hardesty](#), Program Leader, UC Small Farm Center

Topics:

- Various organisms and their potential for on-farm produce contamination
- Legal requirements for assuring food safety on the farm
- Procedures for developing a "Self Certification" document
- What it will take to pass a USDA Good Agricultural Practices audit

Take Home Materials:

- Outline for developing a Self Certification document to pass a USDA audit

Please register online at <http://ucce.ucdavis.edu/survey/survey.cfm?surveynumber=10861> or call JT , as space is limited.

For more information: Contact JT Williams at (707) 463-4495