

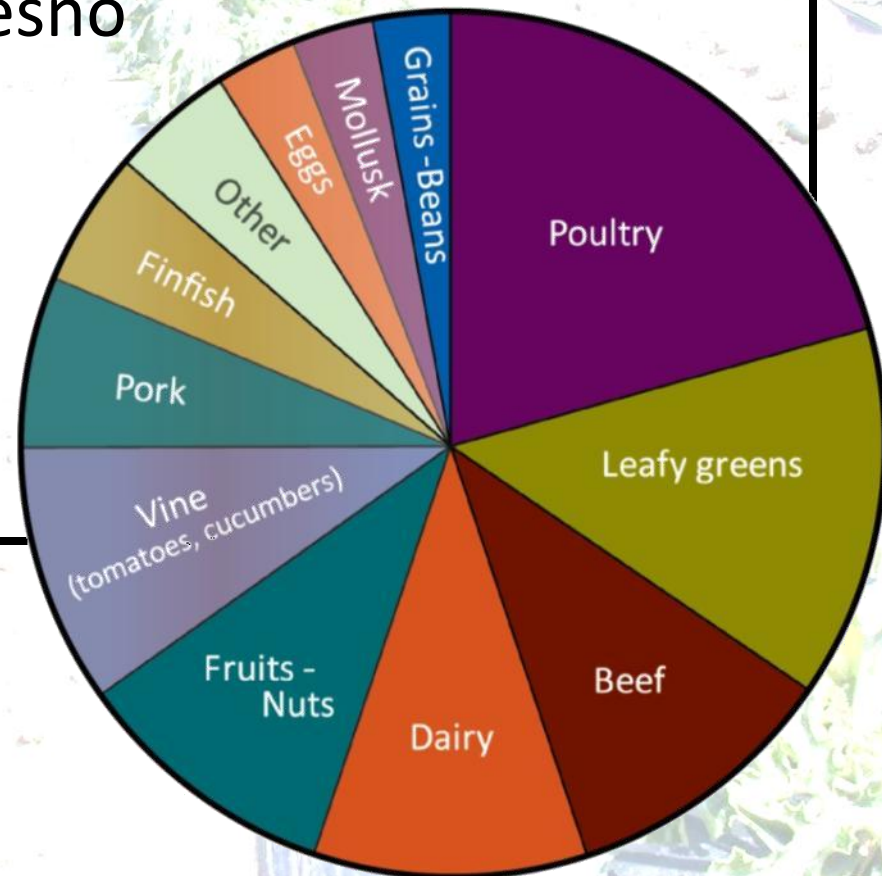
Food Safety Begins on the Farm

Richard Molinar

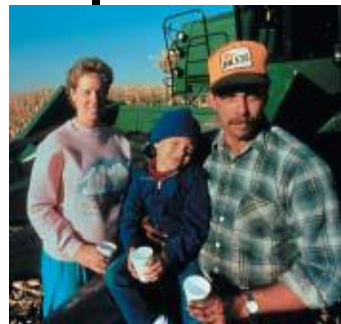
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Contaminated foods
2003-2008



Causes of illness in 1,565 outbreaks of single food commodities, 2003-2008

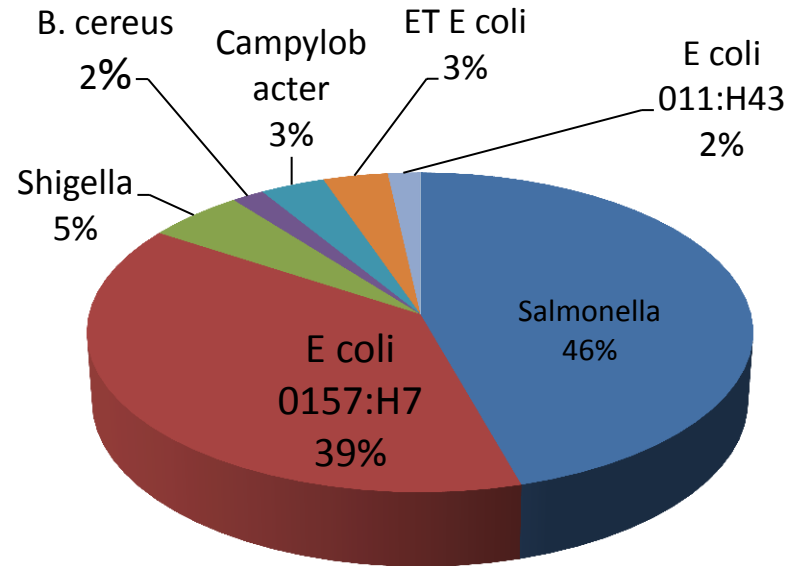
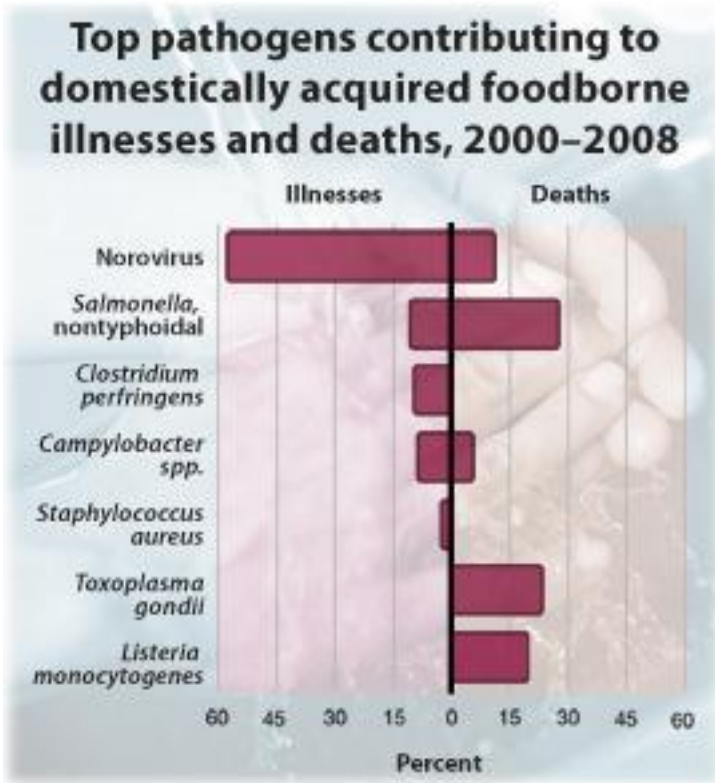


but for over 20 years I have not had any problems.....what has changed?

- More and larger centralized processing
- More is being sold nationally and internationally
- Consumer preferences- buffets, eating out
- Changes in microorganisms



Bacteria y Virus





What do you HAVE to do?

Nothing

What SHOULD you do?

At the least, **Have a GAP's manual**

Traceback is very important

back one, forward one.....do a mock recall

Traceback

A documented traceback program with IRQ traceability standards is established with labels, invoicing & record keeping.

SOP Traceback Labels

The most important information on a label/box is the following:

- **I = Identity:** What is in the box: The common name of the commodity in package.
- **R = Responsible Party:** The name and address (county is sufficient) of individual (or company) responsible for packing the product .
- **Q = Quantity:** amount in box, weight or count
- **D = Date** of harvest/packing

Separate audits: Farm Review
Field Harvesting and Packing
House Packing Facility
<http://www.ams.usda.gov>

For a simple audit-

\$300-400

(CDFA charges \$92.00 per hour)

certifications are good for 1-year

Newer – ‘harmonized’ audits