

# **Produce Safety University Resources and References**

## **Setting the Scene**

- [My Action Notes \(Take Home Training for Professional Standards\)](#)

## **Where Your Produce Comes From**

- [AMS Food Hub Directory](#)

## **Food Safety and Fresh Produce**

*In your binder:*

- *Foodborne Illness Causing Organisms in the U.S.*

## **Growing Food Safely**

- [FDA Produce & Plant Products Guidance Documents & Regulatory Information](#)
- [FSMA Final Rule on Produce Safety | FDA](#)
- [List of Companies that meet USDA GAP & GHP Acceptance Criteria](#)

*In your binder:*

- *GAP/GHP Audit Checklist*
- *Understanding FSMA: The Produce Safety Rule*
- <https://store.extension.iastate.edu/Product/Checklist-for-Retail-Purchasing-of-Local-Produce>

## **School Gardens**

- [Office of Community Food Systems Fact Sheets](#)

## **Quality and Condition**

- <https://www.ams.usda.gov/grades-standards/vegetables>
- <https://www.ams.usda.gov/grades-standards/fruits>

## **Market News**

- <https://www.ams.usda.gov/market-news>

## **Buy Smart, Save Smart**

- <https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-preventive-controls-human-food>
- <https://theicn.org/icn-resources-a-z/produce-safety> -

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Food Safety Practices to Expect from your Distributor and the one on Food Processor and Farm Visit fact sheet

<https://californiaclingpeaches.com/assets/uploads/files/Buy-American-Toolkit-11042020.pdf>

## **Writing Specifications**

- <https://www.textbooks.com/Book-of-Yields-Accuracy-in-Food-Costing-and-Purchasing-8th-Edition/9780470197493/Francis-T-Lynch.php>
- <https://www.ams.usda.gov/grades-standards/fruits>
- <https://www.fns.usda.gov/tn/fruits-vegetables-galore-helping-kids-eat-more>
- <http://www.americanfruitandproduce.com/uploads/data/pm.pdf>
- <https://www.ams.usda.gov/grades-standards/cids>

## **Receiving and Storage**

- *Optimum Storage Temperature and Factor Guide*

## **Safe Preparation and Service**

- [Study: Hand Washing Frequencies and Procedures used in Retail Food Service](#)
- [Study: CDC EHS-Net Hand Hygiene](#)
- [Study: School foodservice administrators' perceptions of required and/or desired inputs to implement a HACCP-based food safety plan](#)
- [Study: Increasing hand washing compliance with a simple visual cue.](#)
- [Study: Observational Assessment of Glove Use Behaviors among Foodservice Workers in a University Dining Setting: Testing a Visual Intervention Tool](#)
- University of Maine Cooperative Extension: Best Ways to Wash Fruits and Vegetables. <https://extension.umaine.edu/publications/4336e/>

Produce Safety University Extended Resources:

- [Videos: Food Safety Flashes](#)
- [Videos: Produce Safety Hacks](#)