



New Mexico Grown Approved Supplier Program

Minimum Standards & Expected Outcomes for Qualifying Training Programs



Minimum Standards & Expected Outcomes apply to all formats and translations, and must be met by any training program that qualifies farmers for the Approved Supplier Program.

EXPECTED OUTCOMES

- Farmers can recognize food safety hazards on their farm and take steps to reduce risk of food-borne illness
- Growers know their Produce Safety Rule (PSR) compliance needs
- Growers prepared to apply for Approve Supplier Program (ASP)
- Small farms will have scale-appropriate & accessible food safety training available to them
- The training will result in implemented practices and a growing culture of food safety in the community
- Buyers will have increased confidence in supplier food safety, and farmers increase their awareness of the necessity for food safety

MINIMUM STANDARDS

<p>Curriculum and Delivery</p>	<ul style="list-style-type: none"> • Material presented in plain and understandable language, engaging multiple modes of learning • Attendees are encouraged to participate in discussion, activities, movement and peer-to-peer learning • Trainings are farmer focused and respectful of the knowledge and experience they bring to the table • Trainers should not prescribe or recommend farmer actions. Training should be informational and not represented as regulatory
<p>Food Safety Topics Covered</p>	<ul style="list-style-type: none"> • Training covers field operations and post harvest handling as well as general food safety, using the GAPs model as a foundation • Subject matter may be adapted to better serve the specific needs of attendees, so long as it achieves the Minimum Standards • All topics in the ASP Risk Assessment for NM Grown are adequately covered
<p>Hazards and Microbiology</p>	<ul style="list-style-type: none"> • Introduces hazard categories with multiple examples - Chemical, Biological and Physical • Describes the factors that foster pathogen presence/growth and routes of transmission • Includes allergen cross-contact information and examples • Adequate information is given so that attendees can describe circumstances when foods are reasonably likely to be contaminated and unsafe to eat
<p>Assessing Risk</p>	<ul style="list-style-type: none"> • Introduces the risk assessment process and its use in planning for food safety management • Context and factors that can increase or decrease food safety risks on farms are described and demonstrated throughout the training • Introduces the NM Grown Risk Assessment template and demonstrates its use • Training program provides enough information for attendees to complete the Risk Assessment form, though individual assistance may still be needed • Attendees have access to follow up assistance in completing their risk assessments and development of written food safety plans
<p>Corrective and Preventative Actions</p>	<ul style="list-style-type: none"> • Training demonstrates the use of a risk assessment in identifying needed Corrective and Preventive Actions • Defines Preventive Actions and Corrective Actions, and provides examples of risk-mitigating practices throughout training • Participants receive information and examples that demonstrate when immediate action must be taken versus what can wait until the end of the season

Health and Hygiene	<ul style="list-style-type: none"> • Describes worker health and hygiene information in detail, and farm practices that reduce risk from people • Describes adequate hand washing procedures and facilities • Communicates the farm management’s responsibility to provide sanitary facilities and to empower farm workers to care for their own hygiene needs • Informs attendees of high risk events where immediate action should be taken (someone vomits, sewage backup, etc.) • Identifies risks and management practices for maintaining food safety when visitors enter food handling areas
Training for Food Safety	<ul style="list-style-type: none"> • Reinforces the need for training of all people with food safety responsibilities, and for management to model and enable farm food safety practices • Attendees are presented with information on training effectiveness for use with workers in their operation • Provides information that will assist growers in understanding buyers’, regulators’ and stakeholders’ concerns about food safety, and in communicating their safe practices • Communicates the use of written procedures and operation manuals for training and reference, with information on developing SOP’s
Ag Water	<ul style="list-style-type: none"> • Defines agricultural water and provides a framework for assessing food safety risks associated with water use throughout field operations and post-harvest handling
Production Water	<ul style="list-style-type: none"> • Provides adequate information about production water risks and assessing water microbial quality • Provides a description of water testing procedures and actions to be taken based on the results • Presents common practices for reducing food safety risks from water used for production • Information about testing labs should be given to participants, if available
Post Harvest Water	<ul style="list-style-type: none"> • Communicates that water used for post-harvest handling and sanitation must have no generic E.coli present • Describes the use and monitoring of sanitizers for produce washing operations • Includes information about infiltration and its prevention • Identifies hazards associated with standing water and condensation
Land Use and Farm Map	<ul style="list-style-type: none"> • Describe hazards relating to historical or current land use, and surrounding property • Attendees provided with instructions for completing a farm and/or facilities map, including features relating to food safety, storage and contact surfaces • Training describes hazards associated with flood waters and waste accumulation
Manure	<ul style="list-style-type: none"> • Covers the hazards associated with manure in various states of decomposition (raw, aged, compost tea, etc.) • Describes the 90/120 rule and hot composting requirements for manure application • Human waste – Reinforces that human waste, composted or not, can never be used on crops for sale • Describes record-keeping for manure and compost management
Animals and Wildlife	<ul style="list-style-type: none"> • Describes hazards associated with animals, including wildlife, pets, livestock and working animals • Describes practices that reduce risks of contamination from animals • Describes pre-harvest inspection and harvest exclusion zones for addressing animal feces in fields • Defines and provides practices for “co-management” of food safety and wildlife, and reinforces that food safety does not require the destruction of wildlife, nor allow violation of wildlife laws

<p>Field Operations</p>	<ul style="list-style-type: none"> • Educates attendees on hazards present or occurring in fields and production areas, and with dropped produce • Attendees should be able to identify circumstances when produce should not be harvested (visible presence of feces for example) • Reinforces the need for toilet and hand-washing facilities to be accessible without being a source of contamination • Food contact surfaces for harvest and field packing identified • Provides information about practices that maintain food safety in field packing and handling
<p>Buildings, Facilities, and Sanitation</p>	<ul style="list-style-type: none"> • Describes food safety hazards associated with buildings, facilities and equipment, including physical and chemical • Attendees learn to identify Food Contact Surfaces and identify zones in food handling areas • Introduces a 4-step process for cleaning and sanitizing • Describes the use of Master Sanitation Plans that cover the facilities, tools, utensils and equipment, and the use of written SOPs, checklists and records associated with the plan • Includes a description of effective pest control management • Covers food safety for packaging materials, coolers, transport vehicles and storage areas • Describes sanitation role as a “clean break” for ending contamination events and defining lot codes
<p>Traceability and Recall</p>	<ul style="list-style-type: none"> • Defines and describes traceability, lot codes and labeling to enable 1-step forward and 1-step backward tracing of products • Describes the recall process, responding to food safety incidents, and mock recalls • Attendees learn how to create and use a lot code • Demonstrates the responsibilities and activities that might be needed to withdraw unsafe food from the market through activities or discussion • Includes information regarding requirements of traceability rule
<p>Produce Safety Rule, GAPs, and Buyer Requirements</p>	<ul style="list-style-type: none"> • Enables attendees to determine their legal requirements under FSMA, including Qualified Exempt labeling requirements • Describes general meaning of GAPs and third party GAP certification • Defines “buyer requirements” and provides examples. • Provides multiple examples of food safety providing benefits to the farmer and farm business • Describes a continuum of food safety learning and implementation for farmers, promoting awareness and a culture of food safety
<p>Recommended Records and Standard Operating Procedures (SOP's)</p>	<ul style="list-style-type: none"> • Describes record-keeping for worker training and sanitation, and reinforces their importance • Describes operations which may need special record-keeping or SOPs <ul style="list-style-type: none"> - Irrigation and harvest if time interval used to control ag water risk - Compost temps and turns for hot composting or manure application dates for 90/120 method - Produce washing and water change criteria • Templates and sample SOPs are made available to attendees • Attendees complete training evaluations for each session which are used to improve the training program
<p>NM Grown and the Approved Supplier Program</p>	<ul style="list-style-type: none"> • Introduces the provided Risk Assessment and describes how to complete it for applying to the ASP • Trainers knowledgeable enough about program to answer basic questions and where to refer attendees for more comprehensive information • Attendees made aware of vulnerable populations that are served by the program and how that relates to food safety training and written risk assessments