

GAPs TO HARPC: A HANDS-ON FRESH PRODUCE SAFETY WORKSHOP



April 15-17

**Food Bioprocessing and
Nutrition Sciences, Schaub Hall
Room G40**

If you are a farmer or fresh cut processor looking to gain insight into the principles and practical aspects of GAPs, Produce Rules and/or Hazard Analysis of Risk Preventive Controls (HARPC) this workshop is for you.



NC State University

**Fresh Produce Safety Laboratory
Supporting Farm to Fork Produce Safety**

Workshop Description.

This 3 day workshop is designed to provide participants with the necessary tools to develop and implement Good Agricultural Practices based on Harmonized GAPs. Furthermore, this workshop will provide the basis for creating a Hazard Analysis of Risk Preventive Controls (HARPC) plan for those individuals currently processing or looking to process in a small facility fruits and vegetables. The format of the workshop is a combination of interactive lectures, case studies and practical/hands-on exercises. The goal is to provide participants with the necessary background and real life scenarios that will help their decision making process developing GAPs and/or HARPC practices. The content will include key topics relevant to common industry guidance/standards, the audit process, water, soil amendments, traceability, wildlife, risk assessment and the basics of fruit/vegetable processing. All of these topics are important components of the much anticipated federal regulations (FSMA). The first 2 days of the workshop will cover preharvest and postharvest practices/operations and during day 3 participants will be divided in two groups: **Group A:** GAPs: development of a food safety plan; **Group B:** HARPC plan; for those individuals interested on processing fruits and vegetables (Hazard Analysis "no kill step" in the process).

Enrollment Information

Online Enrollment Fee: \$250 includes all course materials, coffee breaks, lunches, hands-on training, field/greenhouse processing plant visits. Please visit the link below for online enroll (enrollment ends April 10th).

<http://projects.cals.ncsu.edu/fbns/foodsafety/workshops/>

Schedule: April 15th 9:00am to 5:30pm, April 16th and 17th from 8:30am to 5:30pm.

Late Canceling: \$ 50 after April 10th

Requirements: Laptop computer.

Location: Room G40, Schaub Hall. Address 400 Dan Allen Drive, Raleigh, NC 27695.

Accommodations

Shuttle service will be provided from the selected hotels to the workshop daily **from 7:30-8:30am and 5:00—6:00pm**

Selected Hotels:

Ramada Blue Ridge, \$69 + Tax

919-832-4100

Comfort Suites Arena, \$80 + Tax

919-854-0502

Holiday Inn Express, \$95 + Tax

919-854-0001

Additional Information

Coordinator

Eduardo Gutierrez-Rodriguez

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Instructors



David Gombas, United Fresh, (Harmonized GAP Audits).

Trevor Suslow, Plant Science, UC Davis

Manan Sharma, Agricultural and Research Services, USDA.

Chris Gunter, Horticulture, NC State.

Diane Ducharme, GAPs coordinator, NC State.

Anita MacMullan, NCDA

Eduardo Gutierrez-Rodriguez, Food Science (FBNS), NC State.