

TWILIGHT MEETING: Produce Wash Station Design, Use, and Maintenance:

Meeting Produce Safety Requirements

Atlas Farm

635 River Road, Deerfield, MA

Tuesday, September 26, 2017 from 4 pm to 6:30 pm

AGENDA

4:00 Welcome and Introductions – *Lisa McKeag, UMass Extension*
—See presenter contact list, next page

4:15 Seeking food safety certification at the UMass Student Farm:
Writing a farm plan and designing a mobile wash unit
—*Amanda Brown, Director, UMass Student Farm*

4:45 Questions and Discussion

5:00 Tour of Atlas Farm wash & pack area:
Using and maintaining a wash room with food safety in mind
—*Gideon Porth, Owner, Atlas Farm*

5:30 Questions and Discussion

5:45 Standard Operating Procedure (SOP) basics
—*Amanda Kinchla & Lisa McKeag, UMass Extension*

6:00 Dinner & discussion

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Presenter contact information:

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