

FOOD SAFETY EDUCATION PROGRAM

Cooperative Extension

Outreach: Workshops and Training

Food Manufacturing

- Seafood HACCP (regulatory compliance)
- Meat and Poultry HACCP (regulatory compliance)
- Produce Safety Alliance Grower Training (regulatory compliance)
- Rhode Island Good Agricultural Practices (RIGAP) Grower Certification
- Preventive Controls for Human Food (regulatory compliance)
- Processing Food for Sale from Your On-farm Residential Kitchen

Retail Foodservice

- Retail HACCP
- Volunteer Foodservice Worker
- Farmer's Market Manager Food Safety Training
- Farmer's Market Vendor Food Safety Training

Consumers

- Home Gardening Good Agricultural Practices
- Food Preservation (hands-on, demonstration, lecture)



Research

Focus on quality

- Applied laboratory research has focused on quality and safety parameters of seafood.
- Needs assessments regarding food safety targeted for a variety of audiences for outreach education.



Partnerships

A variety of stakeholders have been integral to the success of the Food Safety Program.

Partnerships include:

- Rhode Island Food Safety Task Force
- Rhode Island Sea Grant
- Rhode Island Food Policy Council
- Rhode Island Department of Health, Center for Food Protection
- Rhode Island Department of Environmental Management, Division of Agriculture
- Rhode Island Farm Bureau
- Northeast Center to Advance Food Safety
- Regional and national land grant institutions
- Seafood Marketing Collaborative

Contact Us

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