




Good Agricultural Practices (GAP) for Fresh Fruit and Vegetable Growers

The RI GAP Program



What are the steps to becoming RI GAP certified?

1. Attend a Rhode Island GAP training.
 2. Setup a preliminary site visit with Sejal Lanterman from URI Food Safety Education Program. The purpose this visit is to prepare you for the RI DEM/Division of Agriculture inspection.
 3. Fill out 'Initial Certification Request' form and return to Ms. Lanterman.
 4. RI DEM/Division of Agriculture will contact you to set up inspection appointment.
- 


More Information:



- After you have completed the above steps and successfully pass final inspection, you will receive a certificate from the RI-DEM that will be **good one year**. There is an annual recertification requirement.
- Recertification visits, with the RI DEM inspector, will start in the spring and an appointment postcard will be mailed to you.

Marketing – Up to RI Farm

Marketing resources:

- Consumer brochure
- GAP Signs with Logo
- Certificate from RIDEM/Division of Agriculture
- Hats
- Magnet (farmers market participants only)
- Thermometers
- Bookmark – 



What can I do to keep produce safe at home?

- Choose produce that is not bruised or damaged.
- Refrigerate or chill produce immediately after harvest or purchase.
- Wash hands with warm water and soap, rinse with warm water and dry with a clean towel.
- Wash fresh fruit and vegetables under cool running tap water. NEVER use detergent or soap. Air dry or dry with a clean paper towel.
- Scrub firm produce such as melons and cucumbers with a clean, hard bristle brush under cool running water.
- Cut away any bruised or damaged areas with a clean knife.
- Don't cross contaminate. Always wash cutting boards, counters, utensils, and dishes that come in contact with raw meat, seafood, or poultry with warm water and soap and rinse with hot water before using to prepare produce.
- Store produce above meat, seafood, or poultry in the refrigerator.

For more information:

Call URI Gardening/Food Safety Hotline 1-800-448-1011
(Mon.-Thurs. 9 a.m.-2 p.m.) or visit www.uri.edu/ce/ceec/foodsafety.shtml

Project funded by:

Rhode Island Department
of Environmental Management
Division of Agriculture
U.S. Department of Agriculture



UNIVERSITY
OF RHODE ISLAND
COOPERATIVE EXTENSION
FOOD SAFETY
EDUCATION PROGRAM



English and Spanish
Magnet, 4X7 inches

(grant funded)

Our Farm is a...



Our practices are part of a *voluntary* food safety program developed by FDA and USDA for fruit and vegetable growers. The goal is to help reduce foodborne illness.

Food safety is everyone's responsibility.



Flip to the backside for tips on how you can play your part!

What can I do to keep my farm fresh produce safe at home?

- ✓ Refrigerate or chill produce immediately after harvest or purchase.
- ✓ Wash hands with warm water and soap, rinse with warm water and dry with a clean towel.
- ✓ Wash fresh fruit and vegetables under cool running tap water. NEVER use a detergent or soap. Air dry or dry with a clean paper towel.
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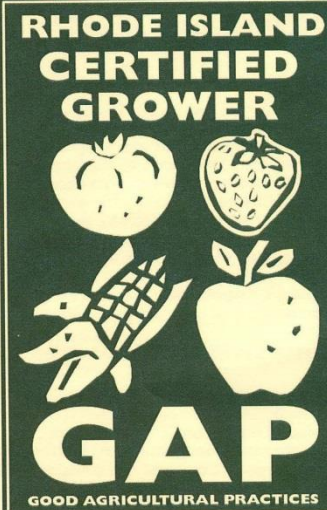
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1.800.448.1011

Visit web.uri.edu/foodsafety



THE
UNIVERSITY
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EXTENSION

THINK BIG WE DO



A GROWER CERTIFICATION PROGRAM

R I DEPT OF ENVIRONMENTAL
MANAGEMENT
DIVISION OF AGRICULTURE
AND
UNIVERSITY OF RHODE ISLAND
COOPERATIVE EXTENSION
FOOD SAFETY EDUCATION
PROGRAM

Book mark – front and back

Brochure

What is URI doing to educate the public?

- Outreach Events
- URI Master Gardener Volunteers
- NBC Plant Pro segments
- Farmers Markets

Food Safety is Everybody's Business
Farm to Table

What is the GAP program?
A voluntary grower certification program
A joint effort of
■ University of Rhode Island Cooperative Extension Food Safety Program
■ Rhode Island Department of Environmental Management/Division of Agriculture
■ Rhode Island growers

How does a grower become GAP certified?
■ Participate in training that includes principles of growing, harvesting, processing, and transporting fresh fruit and vegetables
■ Take part in on-farm consultations with URI staff
■ Take part in audit by Rhode Island Department of Environmental Management/Division of Agriculture staff
■ Undergo yearly audit to maintain certification

Produce Safety Concerns
Harmful microorganisms (pathogens) are a part of the farming / growing environment. Produce can become contaminated at any point from the farm to the table by
■ Soil
■ Water
■ Poor worker hygiene
■ Poor sanitation practices
■ Wild and domestic animals
■ Improper post-harvest handling
■ Dirty harvesting/selling containers

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How are Rhode Island farmers addressing these concerns?
By participating in the voluntary Good Agricultural Practices Program.

RIGAP—
Applying Food Safety Principles from Farm to Market

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For more information:
Call URI Extension Specialist Nancy Verrill, 401-884-3911 (Rhode Island) or 401-884-3242
or visit www.uri.edu/extension/food-safety

UNIVERSITY OF RHODE ISLAND
Department of Environmental Management, Division of Agriculture
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Rhode Island Department of Environmental Management

Available in Spanish and English



Let's take a look at the RI GAP Audit

