



# Produce Safety Alliance Grower Training

**Saturday, February 23, 8AM-4PM**

**Registration \$50**

**Marriott Cool Springs, 700 Cool Springs Blvd., Franklin, TN**

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**To register, visit:**  
<http://tiny.utk.edu/PSA>  
[Franklin](#)

**For more info,  
contact:**  
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or

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**865.974.7287**

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We are pleased to offer this course to help produce growers learn about the Food Safety Modernization Act (FSMA) and help them fulfill the educational requirement associated with the Produce Safety Rule. All non-exempt farms are required to have at least one person on the the farm who has attended an approved FSMA PSR training, like this one. Even if you are exempt, you are required to keep specific records, which we will go over in the workshop. There will be time for discussion, so participants should come prepared to share their experiences and produce safety questions. From beginners to experienced growers, everyone can benefit from taking the time to think about food safety on their farm!

## **At this workshop, you will learn about:**

- Worker health and hygiene
- Soil amendments
- Wildlife, domesticated animals and land use
- Agricultural water (production and postharvest water)
- Postharvest handling and sanitation
- How to develop a farm food safety plan