

SPECIALTY CROPS

BLOCK GRANT PROGRAM (SCBG)

OVERVIEW

The goal of this program is to develop and deliver produce food safety programming for small fruit and vegetable growers in Indiana. In addition to current educational offerings that assist specialty crop growers in achieving compliance with the Food Safety Modernization Act Produce Safety Rule.



► **CLEANING AND SANITATION WORKSHOP**

This hands-on workshop will focus on essential topics including:

- Proper cleaning and sanitizing techniques.
- Third-party audit requirements and effective recordkeeping systems.
- Growers will learn how to implement practical sanitation procedures that reduce contamination risks.
- Preparing for audit inspections and how to organize records to meet regulatory standards.

REGISTER: https://purdue.ca1.qualtrics.com/jfe/form/SV_81blwfocQNWOSYS

► **FREE - PORTABLE HANDWASH STATION**

- Time to build: 25 minutes
- Cost of equipment: \$130 (tax not included)
- Trash can and paper towels are not included.
- Clean water capacity: 8 gallons.
- Wastewater capacity: 5 gallons; bucket provided separately.
- Soap capacity: 1.3 gallons
- Operates on foot pump system



FREE handwash station link:

purdue.ca1.qualtrics.com/jfe/form/SV_eCJPyp9AzlWmE2G

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► THIRD-PARTY AUDIT PROGRAM

This program is designed to assist produce growers on their path to food safety certification.

- Provides personal guidance, resources and technical support to help growers meet the requirements of audits like the USDA GAP or Harmonized GAP.
- Understanding audit criteria for preparing business documentation and conducting mock audits.
- Provides assistance for your audit certification.



For more information about *Purdue Extension* food safety programs, please visit our website at: safeproducein.com



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