

# ***Welcome!***

## ***Food Safety and Risk Management for Farmers***



**Friday Symposium  
November 7, 2008 - 8:30am - 4:30 pm**



**A joint project of Tilth Producers of Washington,  
Washington State University and Washington State Department of Agriculture**

# Symposium Agenda

8:30 **Welcome** - *Carol Miles*

8:45 **Good Agricultural Practices Overview** - *Richard Dougherty*

9:15 **USDA Risk Management Agency Programs & AGR-Lite Insurance** - *Christopher Mahelona*

10:00 **Coffee Break - Terrace Room**

10:15 **Farmers Market Perspective on Food Safety** - *Chris Curtis*

11:00 **Concurrent Sessions:**

**GAPs Session 1-Fairhaven/Sehome Room**

11:00-11:30 GAPS Implementation: Producer Experiences - *Wade Bennet*

11:30-12:00 Food Safety Issues Associated with Fresh Fruits and Vegetables - *Karen Killinger*

**Dairy Session 1 - Mt. Baker Room**

Risk Management of Food Safety Issues for Raw Milk and Cheese Production, Milk and Cheese Processing, Regulations and Licensing of Facilities - *Washington State Department of Agriculture Food Safety staff*

12:00 **Lunch - Whatcom Room**

1:00 **Concurrent Sessions**

**GAPs Session 2A-San Juan/Nooksack Room** (repeated at 2pm):

Pre-Harvest: Manure Management and Water Quality - *Craig Cogger, Andy Bary, Joe Harrison*

**GAPs Session 2B-Sehome Room** (repeated at 2pm):

Harvester Hygiene Programs and Food Safety Basics - *Susie Craig, Karen Killinger*

**GAPs Session 2C-Shuksan Room** (repeated at 2pm):

Post-Harvest: Food Safety in Harvesting, Transportation and Storage - *Richard Dougherty*

**Dairy Session 2D- Mt. Baker Room**

Small Dairy Value-Added Producer Panel: Personal Experiences, Barriers, Solutions and Successes - *Tim Lukens, Rhonda Gothberg, Brandy Jensen, Roger Wechsler, Brad Gregory*

**Dairy Session 2E-Fairhaven Room**

Business Development: Planning Tools, Insurance and Financial Resources - *DeAnna Burnett Keener*

**Dairy Session 2F-Cascade Room**

Herd Health and Care: Goats, Cows and Sheep - *Peter Brown*

1:50 **Break**

2:00 **Concurrent Sessions**

**GAPs Session 3A-San Juan/Nooksack Room**

Pre-Harvest: Manure Management and Water Quality - *Craig Cogger, Andy Bary, Joe Harrison*

**GAPs Session 3B-Sehome Room**

Harvester Hygiene Programs and Food Safety Basics - *Susie Craig, Karen Killinger*

**GAPs Session 3C-Shuksan Room**

Post-Harvest: Food Safety in Harvesting, Transportation and Storage - *Richard Dougherty*

**Dairy Session 3D- Mt. Baker Room**

Keeping the Farm Running Smoothly in your Absence : Surrogates, Interns and Succession Planning - *Mary Embleton*

**Dairy Session 3E-Cascade Room**

Energy Alternatives for the Small Dairy Farmer - *Vince Carlson*

**Dairy Session 3F-Fairhaven Room**

Feed Alternatives: Reducing Inputs by Growing your Own - *Jerome Magnuson, Ned Zaugg*

2:50 **Coffee Break - Terrace Room**

3:00 **GAPs & Dairy Plenary: Bringing It All Together** - *Panel Discussion and Dialogue with Regulators*

4:00 **Program Evaluation and Special Drawing**

4:30 **Adjourn and join Tilth Producers Conference Welcome Reception**

## Concurrent Sessions

**GAPs Session 2A and 3A: Pre-Harvest: Manure Management and Water Quality** **San Juan/Nooksack**  
Manure management is critical to food safety on the farm. Practices related to raw manure use and processes to reduce pathogens during composting will be discussed. Water resources for crops, sanitation and employees contribute to on-farm food safety. The ability of water to introduce food borne pathogens will be covered as well as a system for assessing water resources and water safety.

**GAPs Session 2B and 3B: Harvester Hygiene Programs and Food Safety Basics** **Sehome**  
Humans can introduce pathogens to foods, so communicating the importance of good personal hygiene to those who handle food products is critical. A "hands on" activity, *Germ City: Clean Hands, Healthy People* will offer participants an opportunity to assess the contribution of hand washing to food safety. The roles of cleaning and sanitation in relation to hand hygiene will also be discussed. Many food safety management systems use indicator organisms to monitor program effectiveness. The relationship between bacterial indicators and food borne pathogens will be covered.

**GAPs Session 2C and 3C: Post-Harvest: Food Safety in Harvesting, Transportation & Storage** **Shuksan**  
Opportunities for contamination and recontamination of raw agricultural produce during and after harvest abound. Harvesting tools and aids, transport containers and vehicles, and animals in fields can be sources of contamination and are usually controllable. Storage facilities must be properly maintained and operated to assure maintenance of safe products. This session describes good post-harvest food safety practices.

**Dairy Session 2D: Small Dairy Value-Added Producer Panel** **Mt. Baker**  
Join us for a panel discussion with experienced dairy producers who will share their personal experiences, barriers, solutions and successes with value-added farm businesses.

**Dairy Session 2E: Business Development: Planning, Insurance & Financial Resources** **Fairhaven**  
Nationally-recognized business advisor DeAnna Burnett Keener will help you determine what business tools are right for you and how to use them to accelerate your business growth. She will share her favorite banker list and identify how to determine what kind of loans are right for you and where to find them. Learn simple methods to analyze and make good decisions based on your financial information.

**Dairy Session 2F: Herd Health and Care: Goats, Cows and Sheep** **Cascade**  
Veterinarian Dr. Peter Brown will cover herd health issues and care pertaining to dairy goats, cows and sheep.

**Dairy Session 3D: Keeping the Farm Running Smoothly in Your Absence** **Mt. Baker**  
How do you keep your farm operation running smoothly when you are away? Farm management is usually a family affair, but what if you have to rely on someone outside the family in times of illness, unexpected absences or, heavens, when you want to take a vacation? We'll look at resources across the US and models in other countries to help meet your temporary milking and farm labor needs. And, how do you plan for that final absence? How do you leave your farm healthy and viable for the next generation – whether your own family or another beginning farmer? Look at the basics of estate and transition planning, when you should start and what you need to succeed.

**Dairy Session 3E: Energy Alternatives for the Small Dairy Farmer** **Cascade**  
High fuel costs, climate change and environmental impacts all offer motivation to explore alternative energy options and conservation. This session will present emerging energy alternatives for your dairy operations.

**Dairy Session 3F: Feed Alternatives: Reducing Inputs by Growing Your Own** **Fairhaven**  
Save money and energy while reducing inputs on your farm by growing more of your own feed. Physically and historically, ruminants have minimal need for grain. Explore healthful alternatives and strategies to produce more high value feed on your farm.

## Speaker Biographies

**Andy Bary** is a senior scientific assistant at the WSU Puyallup Research and Extension Center and has expertise in agricultural byproduct utilization including composts, biosolids and animal wastes.

**Dr. Peter Brown, DVM** graduated from WSU College of Veterinary Medicine in 1991. He grew up on a Registered Angus Cattle Ranch, and currently owns and operates a small Angus herd. He is also a proud owner of Chuckanut Valley Veterinary Clinic in Burlington, where he has worked with many different species of cows, goats, sheep, horses and small animals for 17 years.

**D. Vince Carlson** became a licensed architect in 1994. His major focus over the last decade has been in "sustainable" design with an emphasis on agricultural applications. 21 Acres in Woodinville has provided an opportunity to implement an array of innovative agricultural utility systems, such as an on-site water system that uses solar power to deliver well water to crops via drip irrigation and water to livestock. The 21 Acres Ag Center will showcase other alternative systems, such as earth berm food storage cellars, rainwater cisterns with integrated geothermal exchange systems for heating and cooling, solar thermal for hot water and solar PV for electricity.

## Speaker Biographies, continued

**Craig Cogger** is a soil scientist and Extension agent at the WSU Puyallup Research and Extension Center. Dr. Cogger has expertise in organic vegetable farming systems and organic nutrient management, including manures and compost.

**B. Susie Craig**, area faculty in Food Safety and Health, is based in Renton. Her experience includes consumer education, cognitive-behavioral change, and good agricultural practices. Susie is project leader for “Germ City: Clean Hands, Healthy People”, a hand hygiene educational program.

**Chris Curtis** is the Director of the Neighborhood Farmers Market Alliance, which manages 7 markets in Seattle. Chris has been involved with the local food and Farmers Market movement for the past 15 years and is founder of the University District Farmers Market, the largest direct-sale site for farmers in the State. Chris has advocated on behalf of direct market farmers through her work as a King County Agricultural Commissioner and as a founding member of the King County/Seattle Health Dept/Farmers Market Task Force.

**Richard Dougherty**, professor and Extension Food Science Specialist, has expertise in food safety, food quality, and development of small to mid-sized food businesses. Dr. Dougherty leads programs involving food processor educational activities, including Hazard Analysis and Critical Control Points, and has led Good Agricultural Practices workshops as well.

**Mary Embelton** earned a degree in Political Economy of Natural Resources from the University of California and a Master's degree in Applied Economics from Montana State University. She taught agricultural economics and conducted research at Montana State University prior to moving back to her native Seattle in 1989, where she became involved in land use, environmental planning and community development. In 1997 she began working with local agricultural stakeholders to create a “unified voice” for local agriculture. This work led to the formation of Cascade Harvest Coalition in 1999. As Director, Mary operates programs in local farm product marketing and consumer education, farm transition and farmer education, accessing new market opportunities for producers, farmer-consumer linkages, farmer-policy maker connections, and community food access.

**Joe Harrison** is a professor and Nutrient Management Specialist at WSU's Puyallup Research and Extension Center. Dr. Harrison specialized in livestock nutrient management and pathogen fate and transport in dairy operations. He coordinates educational programs involving dairy producers and the “Livestock and Poultry Environmental Learning Center”, an online resource for animal producers.

**DeAnna Burnett Keener**, Director of the Small Business Assistance Center at Green River Community College, is accomplished in developing jobs and growing entrepreneurs in the NW region. She is an instructor for the acclaimed NXlevel curriculum teaching standard practice businesses for the growing segment of value added agricultural producers. Deanna has partnered with WSU Small Farms, Puget Sound Fresh, and WSDA to grow market share for local sustainable farms and to find funding to support their objectives.

**Karen Killinger**, assistant professor and consumer food safety specialist, has expertise in food microbiology and food safety. Dr. Killinger's research and extension experiences span the farm-to-table continuum, including microbial assessment in agricultural environments, antimicrobial interventions in meat processing and promotion of meat thermometer use.

**Jerome Magnuson** is a forage product specialist with WinField Solutions, a Land O'Lakes Company. His territory includes Washington, Oregon and California. Mr. Magnuson's expertise is solving forage production problems. He has prior employment with the OSU Extension service and operates a small family farm in Oregon.

**Chris Mahelona** - Chris works for the Spokane Regional Office of USDA – RMA which administers risk management programs in Oregon, Washington, Idaho and Alaska. His primary crop responsibilities are pasture and range, cabbage, alfalfa seed, forage, and whole farm revenue programs. Chris' current focus is in western Washington where he is working to ensure producers understand what programs are available and how they work.

**Carol Miles**, Vegetable Extension Specialist, is based at the WSU Mt. Vernon Research and Extension Center. Dr. Miles expertise includes vegetable crops, sustainable agriculture and organic farming.

**Ned Zaugg**, Area Dairy Educator and Skagit County Extension Director, was born and raised on a Jersey dairy in northern Utah. Ned graduated from Utah State University in Dairy Science and from Penn State University in Reproductive Physiology. He was the Laboratory Manager at Atlantic Breeders Cooperative in Lancaster, Pennsylvania, and at a private bull stud farm in California. In 1977, he started his Extension career at Utah State University as well as at the University of Arizona, and here with Washington State University since 1993 as an Area Dairy Educator. Since 2003, he has also been the WSU Skagit County Extension Director.

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