



PRODUCE SAFETY

from SOIL to SALE

3 Convos With Farmers & Produce Safety Educators on Risk Assessment & Management

1

Water, Water, Everywhere
MONDAY, OCTOBER 4 | 3-5:00PM EST

Are you confident and knowledgeable about the water sources on your farm? Are you interested in learning what to test for and how to test? Register for this webinar put on by Chesapeake Harvest's Food Safety Program. We will have farmers and food safety experts to answer these questions and more.



[View the Recording Here!](#)

2

What to Do With All the Poo?!
MONDAY, NOVEMBER 1 | 3-5:00PM EST



[REGISTER HERE!](#)

Do you have (or have dreams of) animals and produce coexisting beautifully on your farm? Do you wonder about cross-contamination of produce in unexpected poo events? In this webinar, we will learn how to handle waste on the farm, and different standard operating procedures to help mitigate risks. Farmer Ann Sutton (Deep Roots Farm) will join us to discuss how she deals with contamination risks from farm animals and wild animals, especially deer!

3

Keeping it Clean and Safe on the Farm
MONDAY, NOVEMBER 15 | 3-5:00PM EST

Employees and volunteers are the backbone of every farm, and in order to run a successful business they must be trained. In this webinar, we will learn how a farm trains its workers in produce safety, creates standard operating procedures, and puts systems in place to ensure efficiency and safety.



[REGISTER HERE!](#)

For more information, contact Aleya Fraser: info@chesapeakeharvest.com