

You and The Chesapeake Bay: Food Safety On The Farm Keeping the Bay Blue



FOOD SAFETY on the FARM - **Fact or Fiction?**

- Most food safety issues relate to food borne illnesses. - **Fact**
- Nearly half of all cases of food borne illness could be eliminated if people would wash their hands more often when preparing and handling food. - **Fact**
- All food available in a grocery store comes from the United States. - **Fiction**
- Imported food must follow the same growing standards as U.S. farmers must. - **Fiction**
- Organic food is safer than other foods. - **Fiction**

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Good Agricultural Practices (GAPs) are being developed, taught and adopted in the United States to ensure a SAFE FOOD SUPPLY.

- **GAPs address:** Water, Worker Health and Hygiene, Sanitary Facilities, Field Sanitation, Packing Facilities, Manure Application, Transportation and Trace Back.
- **Trace Back:** The ability to identify the source of a product is an important component of food safety programs. Under the Bioterrorism Act of 2002, this is now mandatory for any shipper or packer of fresh fruits and vegetables. For more information go to: www.fda.gov/Food

- **Practices for the Consumer:**

CLEAN: *Wash hands and surfaces often.*

SEPARATE: *Don't cross-contaminate!*

COOK: *Cook to proper temperature.*

CHILL: *Refrigerate promptly .*

For more information go to: www.fightbac.org/



Organic Food: Organic food is a classification of food grown without the use of synthetic pesticides. Pesticides include herbicides, insecticides, and fungicides. For more information on the organic standards of food production go to www.ams.usda.gov/AMSV1.0/nop.

Buy US Grown/Locally Grown: Several foods are imported into the U.S. from countries with different climates. This allows you to have fruits and vegetables all year, or out of the traditional growing season. Often, these products are not grown following the same standards that U.S. farmers are required to follow.

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