

Good Agricultural Practices (GAP) and Good Handling Practices (GHP) Internet Resources

These are supplemental resources found on the internet. They are here to enable you to do more studying or research on your own. Use them to inform your planning effort. They were not developed specifically for Michigan and may apply to earlier versions of a GAP program.

- **Web Soil Survey**

- USDA NRCS: <http://websoilsurvey.nrcs.usda.gov/app/HomePage.htm>
- Tool for generating aerial maps that also label soil types

- **Google Maps**

- Google: <http://maps.google.com/maps?hl=en&tab=wl>
- Tool for generating aerial maps

- **2010 MSU GAP Manual for Fruit and Vegetables**- 85 pages

- Northwest Michigan Horticultural Research Station: <http://www.maes.msu.edu/nwmihort/gap.html>
- This template for making a farm food safety manual has been updated to comply with the new USDA GAP Checklist

- **Step by Step Procedure to Compile Manual**

- University of Idaho: <http://www.kimberly.uidaho.edu/potatoes/gap.htm>
- Not currently available- being updated to correspond to new USDA GAP Checklist

- **Farm Food Safety Plan**

- University of Maine- Potato Program: www.umaine.edu/umext/potatoprogram/gap_good_agricultural_practices.htm
- Links to documents currently do not work. They are being updated to comply with new USDA GAP Checklist

- **Good Agricultural Practices Network for Education and Training**

- Cornell University: <http://www.gaps.cornell.edu/educationalmaterials.html>
- Order video tapes to help train employees on worker hygiene, signage for hand washing and proper restroom use, and other reference materials

- **Gemplers: Agricultural Supply Company**

- Order video tapes to help train employees: <http://www.gemplers.com/safety-videos>
- Order signage in English or Spanish: <http://www.gemplers.com/signs-labels>

- **Good Agricultural Practices: A Self Audit for Growers and Handlers include California references to rules and regulations**—54 pages

- UC Davis: <http://ucce.ucdavis.edu/files/filelibrary/5453/4362.pdf>

- **Summary reference document: A Combination of: Key Points of Control and Management of Microbial Food Safety: Information for Growers, Packers, and Handlers of Fresh-Consumed Horticultural Products**—7 pages

- UC Davis: http://ucgaps.ucdavis.edu/documents/UC_ANR_GAP_Series3574.pdf

- **On-line Self Audit Quizzes Categorized by Area of Concern with automatic scoring**

- UC Davis: http://groups.ucanr.org/UC_GAPs/GAP_Self-Audits/
- Answers to the questions asked are elaborated on in the first document listed above.

- **Good Agricultural Practices**

- New England Extension Services

- <http://www.ipm.uconn.edu/IPM/foodsafety/toc.htm>
 - Bulletins on several key topics- each are short, but to the point
 - Worker Health & Hygiene in the Field
 - Worker Health & Hygiene in the Packing House
 - Sanitation at several levels
 - Manure/Biosolids Management Practices
 - Voluntary GAP audit form from 2002

- **Good Worker Health and Hygiene Practices: Training Manual for Produce Handlers- 11 pages produced in 2004**

- Univ. of Florida: <http://edis.ifas.ufl.edu/pdffiles/FY/FY74300.pdf>

- **Good Worker Healthy and Hygiene Practices: Evaluation and Importance in GAPs and GMPs- 7 pages revised in 2007**

- Univ. of Florida: <http://edis.ifas.ufl.edu/pdffiles/FY/FY71600.pdf>
 - Brief text with an example of a worker health and hygiene evaluation

- **Food Safety for Fruits and Vegetables**

- The Ohio State University Extension: http://foodsafety.osu.edu/images/Farmer_FACT_Sheet.pdf
 - Highlights 4 key areas related to GAP; Humans, Animals, Water and Harvest Considerations

- **Good Agricultural Practices for Pennsylvania Fruit and Vegetable Growers—68 pages published 2007. Penn State: http://foodsafety.psu.edu/gaps/psu_usda_gaps_1.3_2007.pdf**

- Specific Instructions for each segment of the GAP Audit from 2007

- **Farm Food Safety Brochure** key points on 2 page brochure

- Penn State: <http://pubs.cas.psu.edu/FreePubs/pdfs/uk185.pdf>

- **Microbial Food Safety IS Your Responsibility!**

- UC Davis: <http://ucce.ucdavis.edu/files/filelibrary/5453/6558.PDF>
 - Background information for common problem microbes and why you should have a food safety plan. 7 pages.

- **Produce Traceability and Traceback: From Seed to Shelf and Beyond**

- UC Davis Professor writes in Food Safety Magazine: <http://www.foodsafetymagazine.com/article.asp?id=2908&sub=sub1#Suslow>
 - What is traceability and why do we need it. Industry needs for traceability systems. 7 pages

- **Worker Hygiene Keeps Produce Clean**

- The Center for Innovative Food Technology:
 - <http://www.cift.eisc.org/foodsafety/worker-hygiene.php>
 - A news-like article with information from GAP training program

- **On Farm Waste Management Fact Sheets & Bulletins**

- Rutgers: <http://njaes.rutgers.edu/pubs/subcategory.asp?cat=4&sub=31>
 - Several bulletins on using biosolids under New Jersey requirements

- **GAP Program Document**

- Sunkist: http://www.sunkist.com/growers/ag_practices/SOPs.doc
 - Document that Sunkist uses to confirm growers are using GAPs
 - Good example of what buyers are expecting to address various risks 10 pages.