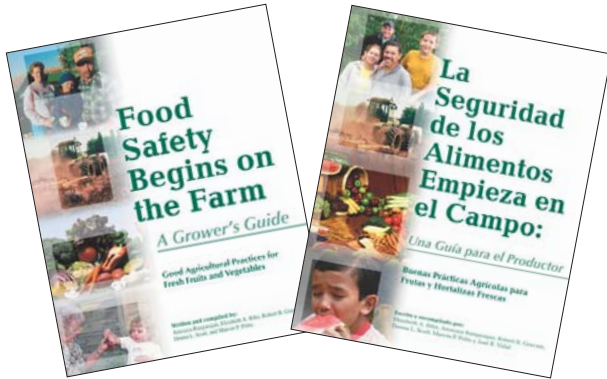




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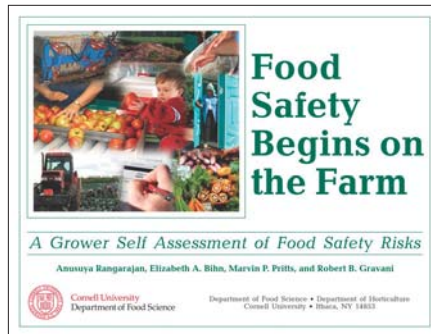
### Food Safety Begins on the Farm: A Grower's Guide

A. Rangarajan, E.A. Bihn, R.B. Gravani, D.L. Scott, and M.P. Pritts © 2000  
 This 28-page color booklet provides an overview of good agricultural practices that can be implemented on farms and in packinghouses as well as background information on foodborne illnesses related to produce consumption. Available in English or Spanish.

### Food Safety Begins on the Farm: A Grower Self Assessment of Food Safety Risks

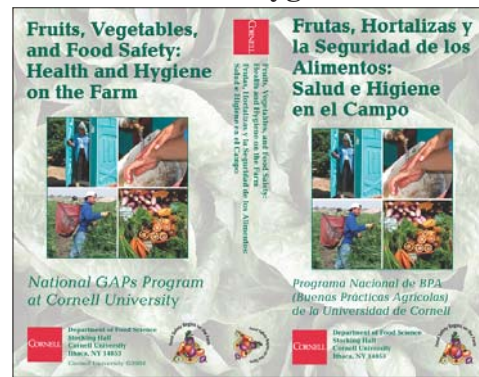
A. Rangarajan, E.A. Bihn, M.P. Pritts, and R.B. Gravani © 2003

The assessment is designed to guide growers through the process of identifying risks particular to their operation, developing appropriate solutions, implementing good agricultural practices and developing a farm food safety plan. This document has 21 sections allowing growers to evaluate many different parts of their operation including harvest sanitation, worker hygiene, wild animals, water use, farm biosecurity, and crisis management. Each section contains worksheets so that growers can document their progress and plan for GAPs implementation.



### Fruits, Vegetables, and Food Safety: Health and Hygiene on the Farm

© 2004

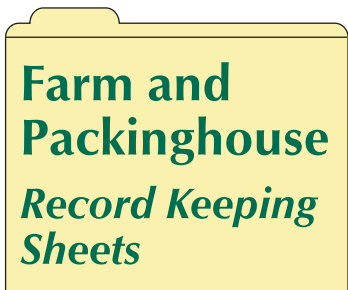


Designed to be part of a comprehensive worker training program, this 15-minute video offers guidance to workers on proper hand washing and toilet use, with emphasis on how their health

affects the safety of fresh fruits and vegetables. Hygiene topics discussed in this video are reinforced in the Field Hygiene Poster Series. Available in DVD and VHS formats, one video contains both the English and Spanish version. The Hmong version is available on a separate DVD.

### Farm and Packinghouse Record Keeping Sheets

These record keeping sheets are templates to assist with the development of a record keeping system as part of your food safety plan. The templates can be modified to reflect your standard operating procedures and customized with your company logo. Visit [www.gaps.cornell.edu](http://www.gaps.cornell.edu) to download these Word documents.



### Field Hygiene Poster Series © 2002, 2003

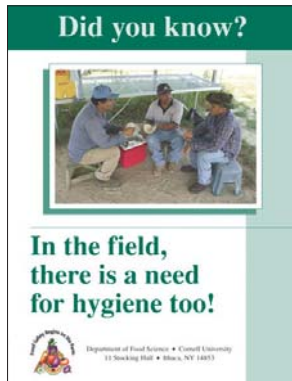
Set of three laminated posters containing graphic images and text in English and Spanish instructing proper use of field toilets, proper disposal of used toilet paper, and proper hand washing.



## Good Hygiene Protects Everyone

S. Auger, M. Colindres, E.A. Bihn, R.B. Gravani, and K. Embrey © 2005

This booklet discusses the importance of proper field hygiene to produce safety. It covers the need for drinking water and proper hydration, proper use of field toilets and handwashing facilities, and how workers can protect themselves and the crops they harvest. Each book is in full color and bilingual (English and Spanish).



## Did you know? In the Field there is a need for hygiene too!

S. Auger, M. Colindres Editors: E.A. Bihn, R.B. Gravani, and K. Embrey © 2005

This photonovel discusses the importance of proper hygiene in the field. Join Paco, Luis, and Carmello for their lunch break. Carmello and Luis discuss their personal experiences, Paco's hygiene mishaps, and their friend Lalo's illness. Topics covered include the importance of toilet use in the field, proper handwashing, fruit and vegetable handling, safe food storage, and washing clothes after working in the field. Each novella is bilingual (English and Spanish).



## Did you know? Your kitchen could be a source of illness!

S. Auger, M. Colindres Editors: E.A. Bihn, R.B. Gravani, and K. Embrey © 2006

Learn safe food preparation techniques by following the Valdez Family as they learn first hand the perils of foodborne illness and how to prevent food contamination. This guide provides food safety tips for all stages of food preparation, including shopping, kitchen cleaning, handwashing, defrosting foods, separating raw meats from fresh produce, fruit and vegetable preparation, cooking times and temperatures, proper refrigeration, storing leftovers, pest control, kitchen sanitation and more. Each novella is bilingual (English and Spanish).

## Fun Fruit & Very Vegetable Tour Coloring Book

E.A. Bihn, D.L. Scott, R.B. Gravani, and K. Rosberg

Illustrated by: Mark Kogut © 2005



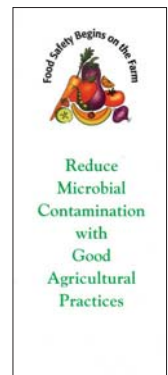
Originally developed for children of farm workers, this book follows three children as they tour the United States produce industry to see how fruits and vegetables are grown, harvested, and sold. Main learning themes include the importance of handwashing and the nutritional value of

fruit and vegetable consumption. Each book is bilingual (English and Spanish) and appropriate for ages 5-10. Limited Edition coloring book packets contain crayons, soap, and a washcloth to encourage interactive play.

## Reduce Microbial Risks with Good Agricultural Practices

A. Rangarajan, M.P. Pritts, S. Reiners, and L. Pederson © 2000

This bi-fold brochure summarizes good agricultural practices from pre-planting through post-harvest handling. Available in English or Spanish.



## Refrigerator Magnets © 2005

This eye-catching magnet shows the important steps required for proper hand washing and serves as a reminder to wash often. Available in English or Spanish.



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