

News Release

5-23-15

FOOD SAFETY CLASS TO BE HELD JUNE 2 AT STATE FARM MUSEUM

In order for agriculture businesses to survive and thrive, the key is food safety. That's what the Good Handling Practices, Good Agricultural Practices or GHP/GAP class is all about. The one-day event, Tuesday, June 2, in Point Pleasant, at the West Virginia State Farm Museum, gives growers and producers the basics on how to reduce the risk of microbial contamination, worker hygiene, soil and water use.

More and more West Virginians want locally-sourced food. Making sure customers are protected from food-borne illnesses is essential not only to a business' reputation but to their bottom line.

Those who successfully complete the training could become eligible for the West Virginia GHP/GAP Audit Reimbursement Program providing a 75% reimbursement for the successful preparation and completion of a federal site visit and inspection for firms in fruit and vegetable production. While neither the classes nor the audits are required by the state, some wholesalers and institutions require suppliers to have GHP/GAP certification.

The class will be held at the West Virginia State Farm Museum. The fee is \$25. To register, contact the WVDA Marketing and Development Division at (304)558-2210.