



Yavapai County Community Health Department

Guidance for Certified Kitchen Use of Whole Vegetables, Fruits and Nuts Grown in Yavapai County

This guidance was developed by a stakeholders group of small farmers and kitchen managers from around Yavapai County. It is designed to provide a simple, flexible process for certified kitchen managers and owners who want to use whole vegetables, fruits and nuts grown in Yavapai County.

While this Guidance is provided to offer assistance to certified kitchen managers and owners, it is not regulatory. The only requirements noted under this Guidance are:

- 1) That the grower provide evidence that they have completed a comprehensive, good handling and agricultural practices curriculum (this may be satisfied by the one day course offered by the Arizona Department of Agriculture); and,
- 2) That the certified kitchen manager or owner maintain a record indicating: the item, the amount, the date harvested and harvest location, the date received and the name of the farm or responsible grower.

Guidance

This guidance is for certified kitchen use of whole vegetables, fruits, and nuts grown in Yavapai County.

It is the responsibility of the certified kitchen manager or owner to ensure that whole vegetables, fruits and nuts acquired for food service were handled properly by the producer. In lieu of certification under programs such as the USDA's Good Handling Practices/Good Agricultural Practices (GHP/GAP), small growers may provide you with other types of evidence of their food safety practices.

Following are examples of free resources and documentation that can help your producers demonstrate their food safety practices. *YCCHS recommends documentation in each of the following areas to verify food safety practices:*

Yavapai County Community Health Services

Our Mission: "Yavapai County Community Health Services will provide leadership, information, and services that contribute to improving the health and well-being of Yavapai County residents."

Food Safety Education

Ask your producers for proof of having completed a comprehensive, good handling and agricultural practices curriculum. Satisfactory courses include:

Arizona Department of Agriculture's GHP/GAP class; *provides a certificate of completion*
On Farm Food Safety Project's tutorial "Create a Food Safety Manual"; *yields a food safety plan.*

Food Safety Planning

Ask your producers if they have an on-farm food safety plan. The attached "Safe Food Checklist" and "Safe Food Risk Assessment," which were adapted from the Michigan State University Cooperative Extension, are examples of templates that small growers can use to conduct self-assessments and provide evidence of their food safety practices. Familiarize yourself with the items on the attached checklist. It is also recommended that you work with your producers to visit their farms and verify their food safety practices.

We recommend that *your producer indicate in writing that they are willing to participate in a voluntary recall*, should a foodborne illness be traced to their produce.

Traceability

As with all food procured by certified kitchens, managers should keep records of locally-grown produce received to assist in case of a recall due to foodborne illness. Records should indicate: the item, the amount, the date harvested and harvest location, the date received and the name of the farm or responsible grower. It is recommended that your producer provide this information in the form of item labels for easy identification. It is also recommended that you post signage at your establishment advertising the source of locally-grown produce used. Additionally, any items represented as organic must be supported by proof of certification and kept on file.

Exclusions

This guidance does not include locally grown sprouts or mushrooms. The growing and handling of these items incorporate higher levels of potential risk to the health of consumers. Local sprout and mushroom producers who are certified through GHP/GAP, which is coordinated through the Arizona Department of Agriculture, are able to wholesale their produce to retail kitchens.

Resources

YCCHS is not responsible for ensuring that your producers satisfy all applicable regulations, codes, licenses, permits, taxes or other related legal requirements. However, there are many resources available to help with the use of locally-grown produce in certified kitchens.

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University of Arizona Cooperative Extension, Prescott

Provides food safety education for retail kitchens, and agriculture education for growers

Contact: (928) 445-6590, website: <https://extension.arizona.edu/yavapai>

Yavapai County Community Health Services

Provides food safety education and inspections for retail kitchens

Contact: Cecil Newell at (928) 442-5492 or cecil.newell@yavapai.us

Arizona Department of Agriculture

Provides free of charge: GHP/GAP classes and technical assistance for developing farm food safety plans

Contact: Stewart Jacobson at (602) 542-0950 or sjacobson@azda.gov

Online resources: www.onfarmfoodsafety.org

http://www.mifarmfoodsafety.org/food_safety_resources_and_tools/

<http://www.ode.state.or.us/services/nutrition/f2s/pdf/checklist.pdf>

<http://arizonagrown.org/>

Attachments

Safe Food Checklist, Adapted from Michigan Department of Agriculture and Rural Development and Michigan State University Extension

Safe Food Risk Assessment. Adapted from Michigan Department of Agriculture and Rural Development and Michigan State University Extension

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