

This miscellaneous section is provided to insert additional documentation or relevant material applicable to your food and farm safety program. Additional educational materials can be found from the following websites:

- U.S. Department of Agriculture (USDA): Fresh Product Grading and Quality Certification:
www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateN&page=GAPGHPAuditVerificationProgram
 - Download the current USDA Audit Checklist
 - View the 'Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables (The Guide)'
 - GAP Program Informational Brochure

- Good Agricultural Practices Network for Education and Training
Cornell University: <http://www.gaps.cornell.edu/>
 - Order video tapes, guides, pamphlets, signs and other materials to help implement your farm and food safety program
 - Links to additional websites

- University of Maine Potato Program, Good Agricultural Practices Information:
www.umaine.edu/umext/potatoprogram/gap_good_agricultural_practices.htm
 - Template for Standard Operating Procedure (SOP) for farm and food safety program
 - Utilize forms for a self-audit of the USDA Audit Checklist

- Idaho State Department of Agriculture, FFV Food Safety Program:
<http://www.idahoag.us/Categories/InspectionsExams/FoodSafety/indexfoodSafetyHome.php>
 - USDA Audit Checklist and fee schedule
 - Primus Labs affiliated audit and fee schedule

University of Idaho

- Continuing to Manage Foreign Material for Quality Idaho Potatoes, DVD (English/Spanish)
- Managing Foreign Material for Quality Idaho Potatoes
- Cleaning and Disinfecting Potato Storages, VHS
- To order go to: <http://www.info.ag.uidaho.edu/>