Farm-to-Table Continuum and Multiple Points where Food Contamination Occurs

Adapted from CDC Food Production Chain graphic, http://www.cdc.gov/foodsafety/outbreaks/investigating-outbreaks/production-chain.html
VCE Food Safety Programming Targets  Points Along the Farm-to-Table Continuum

**Meat, Poultry, & Seafood Handling:**
- Aquaculture and Good Aquaculture Practices (GAqP)
- Hazard Analysis Critical Control Points (HACCP) and Risk Assessment

**On-Farm Fresh Produce Food Safety:**
- Enhancing the Safety of Locally Grown Produce (Direct Marketer farmers)
- Good Agricultural Practices (GAP) and Certification Preparation Mentoring
  - Production, harvest, and post-harvest handling practices
- Food Safety Modernization Act (FSMA) Compliance Training for Produce Rule
- Animal production and antibiotic resistance in livestock

**Marketplace Handling**
- Enhancing the Safety of Locally Grown Produce (Vendors & Market Managers)

**Processing:**
- FSMA Preventive Controls Rule
- Food Innovations Program
- HACCP Training
- Good Manufacturing Practices (GMP)

**Consumer Food Handling:**
- Home Food Preservation
- Master Food Volunteer
- Cooking for Crowds

**Preparation for Service Industry:**
- ServSafe Manager
- ServSafe Food Handler
- Food Allergens Training