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| **Time (ET)** | **Title** | **Presenter** | **Institution** |
| 2:00 PM | Welcome | Keith Schneider | University of Florida |
| 2:05 PM | Improving the Development of Food Safety Plans through the Advanced Preventive Controls School Initiative | Byron Chaves-Elizondo | University of Nebraska-Lincoln |
| 2:15 PM | Sanitizing and Cleaning Resources for your Business (SCRUB) - Training and Technical Support to Help Small Vegetable Farms Meet the Cleaning and Sanitization Requirements of the Produce Safety Rule | Hans Estrin and Chris Callahan | The University of Vermont |
| 2:25 PM | Immersive Food Safety Training to Support Technical Assistance for Small and Mid-Sized Farmers | Ellen Shumaker and Juliana Ruzante | Research Triangle Institute |
| 2:35 PM | Rules to Reality: Practical Application of Produce Food Safety for Small to Midsize Virginia Farms | Stasia Greenewalt and Sarah Sharpe | Local Food Hub and Virginia Tech |
| 2:45 PM | Development of a Community Culinary Incubator to Improve Food Safety and Value-added Opportunities for Small Farmers, Producers, Processors and Potential Entrepreneurs (FPPE). | Cindy Borgwordt | Lincoln University |
| 2:55 PM | Water Quality And The FSMA PSR: Developing Risk Assessment And Educational Tools For Farmers And Laboratories In The Upper Midwest | Annalisa Hultberg, Don Stoeckel, and Phil Tocco | University of Minnesota, Don Stoeckel Environmental, Michigan State University |
| 3:05 PM | Farm Food Safety Training For Local And Immigrant Crop Producers In Hawaii | Sharon Wages | University of Hawaii |
| 3:15 PM | Enhancing Food Safety Capacity of Western Elderberry Producers: Best Practices for Harvest and Processing | Erin DiCaprio | University of California, Davis |
| 3:25 | Final Wrap Up, Adjourn | Keith Schneider | University of Florida |