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Outline

• Trainings
• Digital Resources
  • Fact sheets/Infographics
  • Videos
Trainings

- Produce Safety Alliance (PSR) [Currently virtual]
- Farmers Market Food Safety Training [Online]
- Good Agricultural Practices [Online]
- Home-based Food Operators: Regulations and Food Safety Course [Online, In-person (By request)]
Digital Resources

Fact sheets / Infographics

- Available at the Extension Store

https://store.extension.iastate.edu/

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Food Safety at the Farmers Market

1. Practice good hygiene
2. Keep foods at appropriate temperature
3. Avoid cross contamination between raw and prepared foods
4. Practice unique cleaning and sanitizing

- Wash fruits and vegetables
- Store fruits and vegetables at safe temperatures
- Keep raw meat separate from other foods
- Keep cooked and raw foods separate
- Refrigerate promptly after purchase
- Do not re-freeze

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Image from ISU Extension and Outreach Store
Digital Resources

Videos

- “Produce Safety” Playlist now available on ISU Human Science Extension YouTube page, [https://www.youtube.com/watch?v=vtzGCJ6ry2I&list=PL0BJEVQSSxpVHHdH2MvWKyvpn0A8dkpHY](https://www.youtube.com/watch?v=vtzGCJ6ry2I&list=PL0BJEVQSSxpVHHdH2MvWKyvpn0A8dkpHY)

Image from ISU ED Human Science Extension YouTube Page
Thank you

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