RAP & GAP

You’re growing someone’s next meal. Reassure your buyers and protect your market share by taking these steps to minimize food safety risks in the produce you grow.

GOOD: Rat lungworm Awareness and Prevention (RAP)

- Inspect your growing areas for evidence of semi-slugs, slugs, snails, and flatworms.
- Use approved baits for slugs and snails.
- Inspect storage areas for evidence of rodents and eliminate rodent habitat.
- Let your buyers know you are working to prevent the spread of rat lungworm.

BETTAH: Good Agricultural Practices (GAP) (http://manoa.hawaii.edu/ctahr/farmfoodsecurity/)

- **Land Use**: Assess contamination risks, create a farm map, and consider run-off controls.
- **Agricultural Water** can transmit biological contaminants: Test your water; match water use with quality of water.
- **Soil Amendments**: Manage risks with proper composting methods, compost testing, fertilizer analysis, pre-harvest intervals, and application records.
- **Worker Health and Hygiene**: Sick workers should not handle crops. Train workers and provide clean, well-maintained hand hygiene and toilet facilities.
- **Domesticated and Wild Animals** do not belong in fields and production and packing areas.
- **Crop Protection**: Follow all pesticide label instructions.
- **Post-Harvest**: Prevent cross-contamination. Use clean and sanitized tools and containers; use clean water and food-grade sanitizer in wash water; discard dropped and damaged produce.
- **Equipment, Tools, and Buildings**: Keep surfaces clean and sanitized; maintain and monitor refrigeration.
- **Transportation**: Keep vehicles used for produce clean.
- **Traceability** helps track produce back to the field in case of contamination and recall.

MO BETTAH: Become GAP Certified

GAP Certification, by an independent third party auditor, shows current and potential customers that you are actively managing your farm to provide the safest food possible.