

# 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/farmfoodsafety/>)

- *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.

