



**New Mexico Department of Agriculture
Invites You to**

Food Safety/Traceability Workshops
Time: 1:00 p.m.—4:30 p.m.

When	Where
*Tuesday, February 28 , 2012	New Mexico State University Center, Room 202 4501 Indian School Road, NE Albuquerque, NM 87110 (505) 889-9921
*Wednesday, February 29, 2012	Homewood Suites at Buffalo Thunder Resort 10 Buffalo Thunder Trail Pojoaque, NM 87506 (505) 455-9100
**Tuesday, March 6, 2012	New Mexico Department of Agriculture New Mexico State University Campus 3190 South Espina Las Cruces, NM 88003 (575) 646-4929
**Wednesday, March 7, 2012	Hotel Artesia 203 North Second Street Artesia, NM 88210 (575) 746-2066
**Thursday, March 8, 2012	Hatch Community Center 837 Hwy-187 Hatch, NM 87937 (575) 267-5216

FREE WORKSHOPS!!

- Benefits of a Food Safety/Traceability Program
- What you need to know about the future laws concerning Food Safety/Traceability
- Produce Traceability Initiative (PTI)
- What happens if you are inspected
- Address your questions and concerns

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Dates with * please RSVP by February 28

Dates with ** please RSVP by March 2 to:

Yolanda Ondelacy or Elaine Padilla
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This workshop is presented by International Agricultural Marketing Management and sponsored by the New Mexico Department of Agriculture and the Specialty Crops Block Grant Program through the United States Department of Agriculture, Specialty Crops Block Grant Program.



Workshop Proposal Outline by Topic

Food Safety Overview and Necessity of Good Agricultural Practices (GAP)

- The eight basic principals of GAP
- A brief history of food born illness related to produce – the human cost
- Your role in Your Company’s Food Safety Program Management
- Our New Reality – Produce is the current target
- The evolution of food safety
- Most Recent Outbreaks – Cantaloupe and the “Dirty Dozen”
- New Reality – Food Safety is a juggling act
- Pause to gain perspective – who is making the most progress?
- Does you company have a food safety culture?
- Are you taking needless risks?
- Ever go outside your normal suppliers to fill an order?
- Is food safety part of your sourcing or supply strategy?
- What is your working relationship with your food safety people?
- Ever push your people for more shelf life?
- How do you communicate your food safety priorities externally?
- Do you communicate and measure food safety objectives internally?
- Are you prepared when #@?! the fan?
- Can you trace your products forward and backward?

Produce Traceability Overview

- PTI give us a common language – What is PTI?
- A brief history of the PTI Initiative and its mission
- Federal and state of New Mexico Food Safety Legislation Updates
- FDA New Rules on PTI – recalls and outbreaks
- Types of verification
- Traceability Today – one step down and one step up
- Time factors
- PTI milestones
- Current Food Industry Traceability Initiatives
- The Need for Whole Chain Traceability
- Why Implement PTI in your company?
- PTI tools
- What PTI is **not** about
- What PTI **is** about
- Now What?
- PTI Implementation cost versus benefit
- All you need is.....
- What happens if you are inspected?
- Resources – Web based demonstrations and others
- Thank You and Questions