

Creative partnerships for ensuring food safety & expanding access to local produce

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PRESENTATION FORMAT: Oral Presentation

TOPIC/TARGET AUDIENCE: Public health professionals, food systems stakeholders, nutrition educators, health equity, environmental health professionals

ABSTRACT: Oregon's Farm Direct law allows local farmers to create and produce value-added products such as jams, jellies, and salsa in a home kitchen to sell at farm stands and farmers' markets throughout Oregon. Imperative to this expanding niche market is a strong food safety & education program to ensure best practices in food handling and preservation for the public's health. Building on Oregon State University's 35 years of Master Food Preservation programming, the OSU Family & Community Health program has joined with the Small Farms program to develop a class series that will improve food safety practices amongst new farmers in the Rogue Valley. Programming is designed to be implemented with small-scale local farmers, both skilled and new to farming who can produce and sell home-made products to the public under the Farm Direct law.

OBJECTIVE(S):

- List value-added products which fall under the Oregon Farm Direct law and guidelines for farmer eligibility under this provision.
- Describe the need for increased, state-wide food safety programming to farmers developing value-added products under Oregon's Farm Direct Law.
- List resources for strengthening local capacity to deliver programming directly to farmers to ensure safety of products going to market.
- Identify new opportunities for collaboration in your community.

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