

# What did growers in the North Central region learn at the Produce Safety Alliance Grower Training?

## Introduction

The Food Safety Modernization Act requires fruit and vegetable growers take a food safety course. The Produce Safety Alliance Grower Training is the first approved course. We measured participant knowledge gain during the training using a knowledge assessment quiz.

## Methods

The Knowledge Assessment quiz includes 25 questions related to the 7 modules of the PSA Grower Training course. Training participants completed the quiz in writing before and after the training. The NCR FSMA evaluation team analyzed the data using Excel.

## Respondents

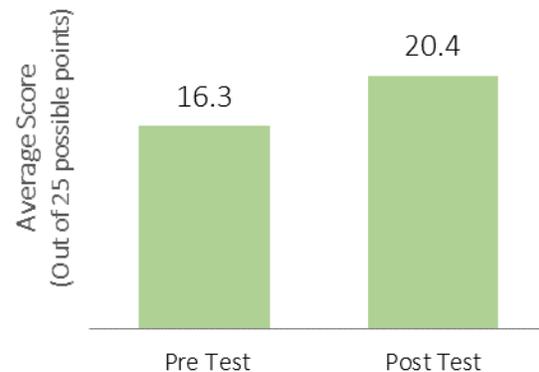
767 responses

40 trainings

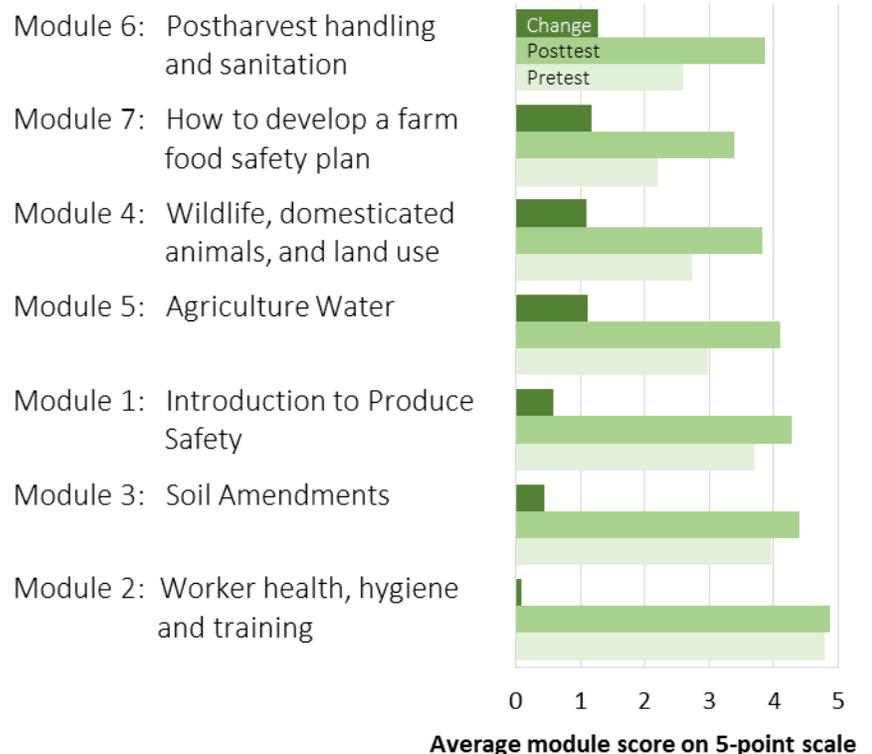
8 states

## 2017-18 Results

On average, scores increased by **4.1** points from pre to posttest

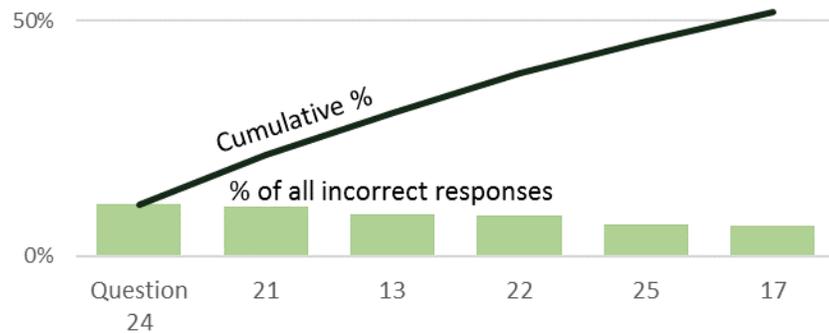


Respondents increased knowledge the most on Modules 6 and 7.



For more information, go to [ncrfsma.org](http://ncrfsma.org)

Questions 13, 17, 21, 22, 24, and 25 account for more than 50% of all incorrect answers.



13. Which of the following choices is least likely to reduce your property's wild-life population? (Modele 4, slides 12 and 13)
  - a. Decoys
  - b. Netting
  - c. Pesticides
  - d. Air cannons
17. Which of the following is used as an indicator of fecal contamination of a water supply? (Module 5-1, Slide 20)
  - a. Pathogenic *E. coli*
  - b. Generic *E. coli*
  - c. *Salmonella enterica*
  - d. Norovirus
21. Safety data sheets are used to inform workers during which of the following? (Module 6, Slide 36)
  - a. Microbial contamination emergencies
  - b. Physically hazardous emergencies
  - c. Chemical emergencies
  - d. Emergencies related to pests
22. Which of the following statements regarding Farm Food Safety Plans is true? (Module 7, Slide 4)
  - a. The FSMA requires a written Farm Food Safety Plan
  - b. The Farm Food Safety Plan only needs to include covered produce
  - c. The Farm Food Safety Plan is not required
  - d. The Farm Food Safety Plan should be provided to all consumers
24. Which of the following records is required by the FSMA Produce Safety Rule? (Module 2, slide 13)
  - a. Worker training dates
  - b. Water change schedules
  - c. Soil amendment applications
  - d. Management of sanitary facilities
25. What is the first step in developing a Farm Food Safety Plan? (Module 7, Slide 11)
  - a. List practices likely to reduce potential risks
  - b. Write a plan to guide implementation of possible actions
  - c. Detail the origins and history of the farm
  - d. Assess risks

## Recommendations

- Include the Produce Safety Alliance handout "Records required by the FSMA Produce Safety Rule" with training materials.
- During trainings, give greater emphasis to slides about which records are required by FSMA.
- Emphasize during trainings that Farm Food Safety Plans are recommended by FSMA, but not required.
- Give greater emphasis to the slides which correspond to the most frequently missed questions on the Knowledge Assessment.  
(Shown to the left after each question.)

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**North Central Region**  
Center for FSMA Training, Extension and Technical Assistance