

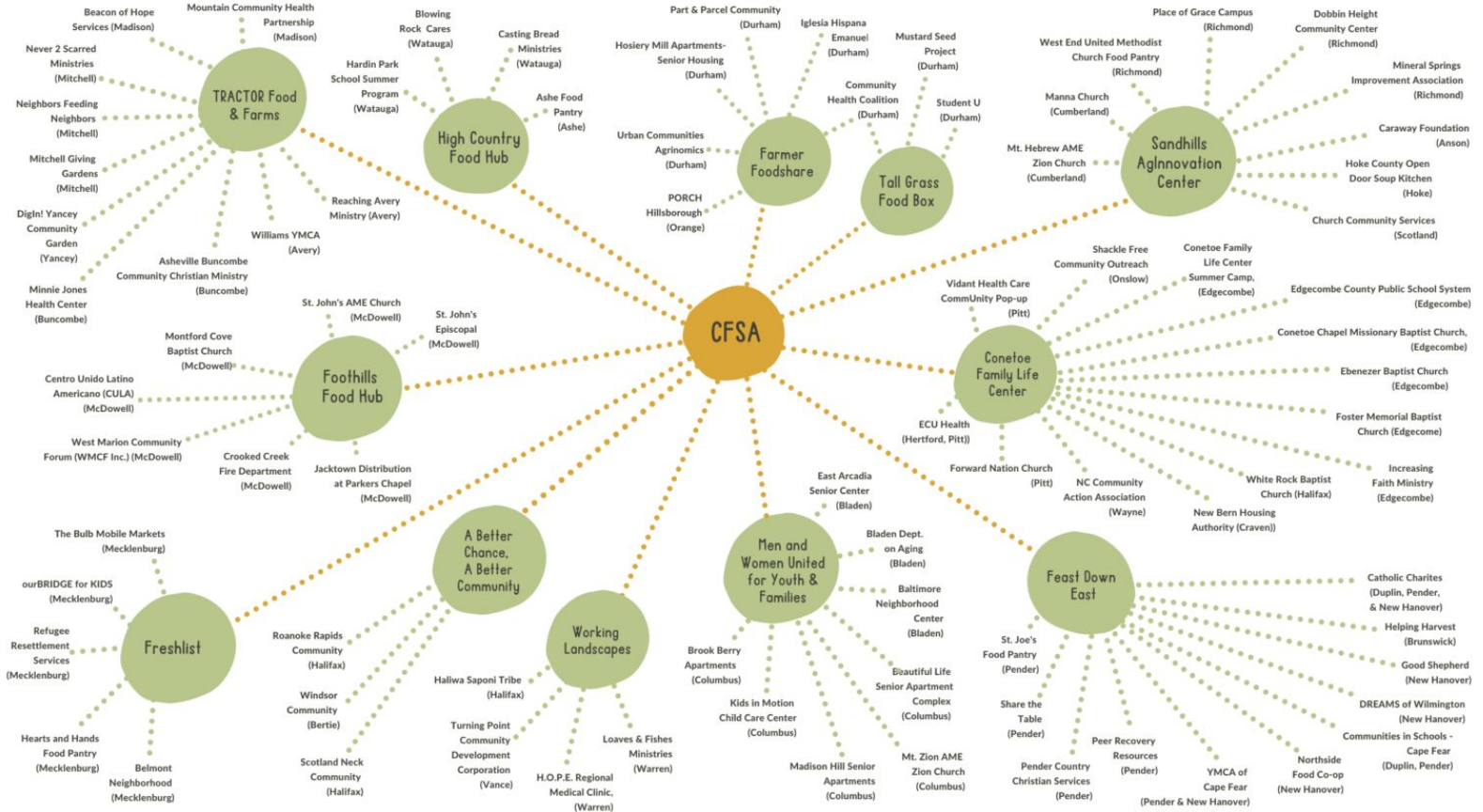


## Introduction to LFPA/FarmsShare Program

FarmsSHARE is a local food system model that aligns a network of food hubs, small sustainable farms, and farmer cooperatives to aggregate local, seasonal foods. These foods are packed into CSA-style boxes or packed in bulk, then distributed by community organizations to those experiencing food insecurity. FarmsSHARE organizes a local supply chain that fairly compensates everyone along the way.

In 2023, FarmsSHARE will continue to build on the success of the Carolina Farm Stewardship Association (CFSA) efforts started in 2020, increasing access to fresh, healthy, locally-grown food in underserved communities across our state while investing in small North Carolina businesses to cultivate a stable, thriving local food system.

# 2022 FarmsSHARE Network Map





## Introductions in the Chat

Where you farm.

Do you grow produce?

Do you produce eggs?

Do you raise any other crops/livestock?



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# Reducing Risks from Food Allergens on the Farm

For Farmers Selling into the FarmsSHARE Program  
March, 2023



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## FarmsShare Grower Questionnaire

Addresses practices on the farm that can impact food safety.



Do you  
handle  
allergens on  
your farm?

# FOOD ALLERGENS BIG 9



MILK



PEANUTS



SHELLFISH



EGGS



SESAME



FISH



SOY



TREE NUTS



WHEAT

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## Why are allergens a concern?

Chemical contaminant

Can cause illness, injury,  
and death





## Cross-Contact on the Farm

Examples:

Eggs are being cleaned, graded, and sorted on tables that ready-to-eat produce will be processed on.

Cheese and dairy are improperly stored in coolers.

CSA produce boxes are packed on the same pack line where eggs, bread, dairy products, etc., are also being placed into members' produce boxes as an added value product.







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## Reducing Risks from Cross-Contact

1. Identify all of the allergens present on the farm.
2. Provide food safety training for farmers and their employees.
3. Implement good handling practices and emphasize the importance of allergen control.
4. Have effective cleaning and sanitizing protocols for equipment and food-contact surfaces
5. Provide hand washing stations.
6. Have separate packing, processing, and storage areas
7. Post proper signage that identifies allergen areas.
8. Designate employee break areas where personal food is stored and eaten.
9. Segregate transport.



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**Ask yourself:**

**What is the potential identified risk?**

**What preventative/corrective actions will be taken to minimize the risk?**

Do you have a  
designated  
storage area for  
all allergens?



Is proper signage  
in place  
designating  
areas for  
“allergens only”?



## Are all allergens stored below non-allergens (ambient and cold storage)?





## Allergen Control Program

- Identify Allergens
- Designated storage
- Signage
- Storage below non-allergens
- **What is the potential identified risk?**
- **What preventative/corrective actions will be taken to minimize the risk?**



## QUESTIONS?

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