To keep food safe, farmers, processors, and aggregation and distribution facilities need to stay up-to-date with new rules and regulations on food safety. As farmers and ranchers produce, pack, handle and store our food, NCR-SARE has supported their food safety goals through research and education on a variety of food safety topics, from the development of food safety plans to building good agricultural practices (GAPs) networks.

**NCR-SARE Project Sampler**

To view SARE’s entire food safety portfolio, or just the North Central Region’s projects, visit https://projects.sare.org. For selected NCR-SARE food safety grants, see the reverse side of this sheet.

University of Minnesota Extension worked in collaboration with area Hmong farmers to pilot an innovative train-the-trainer model of engagement to build capacity around on-farm food safety or GAPs. As a result, farmers gained confidence and understanding about farm food safety concepts, built leadership skills, and gained access to new markets as they adopted GAPs principals. See https://projects.sare.org and search for project number ONC16-016.

Researchers at The Ohio State University surveyed 772 consumers regarding their knowledge, perceptions, and attitudes regarding the safety of produce acquired at farmers markets. This information provided the basis for conducting future outreach to address the importance of produce safety of farmers market vendors. See https://projects.sare.org and search for project number LNC11-331.

Marcoot Creamery’s comprehensive food safety/defense program allowed substantial growth and assured sustainability of their family farm. See https://projects.sare.org and search for project number FNC13-918.
**Farmer and Rancher Grants**

- **Modeling Efficiency And Safety In A Vegetable Wash And Pack House**
  James Millsap, Millsap Farm, Missouri, FNC16-1049, $7,360

- **Development of Cost and Labor Effective Produce Sanitation Methods for Small Farms**
  Carolyn Orr, Strawridge Farm, Indiana, FNC14-967, $7,300

- **Feasibility, Planning and Purchase of Mobile Processing Unit (MPU) for Scaling up Free Range Poultry Meat Processing for High Volume Retail Market**
  Chris Sramek, Sramek Family Farm, Kansas, FNC14-978, $22,500

- **Marcoot Jersey Creamery Comprehensive Food Safety Program**
  Beth Marcoot, Marcoot Jersey Creamery, Illinois, FNC13-918, $7,495

**Partnership Grants**

- **Building Capacity via Peer-to-Peer Food Safety Education with Hmong-American Fruit and Vegetable Farmers**
  Annalisa Hultberg, University of Minnesota, ONC16-016, $29,897

**Research and Education Grants**

- **Cover Crops and Strip Tillage to Promote Soil Quality, Environmental Sustainability, Food Safety, and Profitability in Cucurbit Cropping Systems**
  Ajay Nair, Iowa State University, Iowa, LNC14-362, $198,353

- **An Integrated Approach to Understanding Food Safety Practices and Attitudes Among Local Food Systems Actors**
  Doug Doohan, The Ohio State University, Ohio, LNCII-331, $128,102

**Graduate Student Grants**

- **Artisanal Agrifood Processing and Food Safety Regulation: Responding to the Concerns of Small Processors and Regulators in Michigan**
  Jenifer Buckley, Michigan State University, Michigan, GNC10-134, $9,903

**Professional Development Grants**

- **Developing And Disseminating Legal Issues Curricula To Educators Who Assist Sustainable Farmers**
  Cara Cummings, The Land Connection, Illinois, ENC13-138, $70,714

**Partner with us!**

For information on many more SARE-funded food safety projects, search the SARE project database: https://projects.sare.org.

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