Good Agriculture Practices in Minnesota Aquaponics

Michele Schermann, RN MS
Bioproducts and Biosystems Engineering
scher019@umn.edu

We all eat food. You grow food, sell food, and serve. Food safety should always be your top priority. Best practices -- follow basic food safety guidelines.

1. 1 minute FSMA overview. Aquaponics in FSMA
2. High risk plants are grown in AP systems. Can you name 2 of top 5?
   a.
   b.
3. What are GAPs? What is an audit? Who needs an audit?
4. Risk assessments ➔ minimize risks
5. Food Safety on the Farm, most Basic Concepts still apply
   a. Worker Health, Hygiene, and Training
   b. Animal/pest Management
   c. Production Water
   d. PostHarvest Water
   e. Sanitation and Postharvest Handling
   f. Traceability
   g. Transportation
6. Aquaponics specific issues
   a. Warehouses/indoor facility issues
   b. Plant selection
   c. Water quality
   d. Harvest considerations
   e. Worker issues
7. Recommendations
   a.
   b.
   c.
8. Aquaponics Food Safety Resources