

Good Agriculture Practices in Minnesota Aquaponics

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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
 - a. <http://Aquaponics.umn.edu>