

# SAFE PRODUCE FOR ALL

Produced by the

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**A note to educators:** Anthropomorphism is used to distinguish between pathogenic (bad) and non-pathogenic (good) microorganisms. The intent of the artwork is to visibly show cross-contamination and contamination sources, not to falsely give human characteristics to microorganisms.

Farmers put a lot of thought, effort, and investment into food safety. Curious about the FDA regulations larger farms are subject to? See Food Safety Modernization Act:

<https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/food-safety-modernization-act-fsma>

### Online information sources for consumer food safety:

- Centers for Disease Control: <https://www.cdc.gov/food-safety/index.html>
- World Health Organization: <https://www.who.int/news-room/fact-sheets/detail/food-safety>
- U.S. Food & Drug Administration: <https://fda.gov/food/resources-you-food/consumers>

### Online food safety information sources for produce farmers:

- Cornell CALS National Good Agricultural Practices Program: <https://cals.cornell.edu/national-good-agricultural-practices-program>
- Cornell CALS Produce Safety Alliance: <https://cals.cornell.edu/produce-safety-alliance>
- Food Safety Resource Clearinghouse: <https://foodsafetyclearinghouse.org/home>
- National Agricultural Library: <https://nal.usda.gov>

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