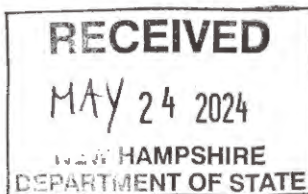


STATE OF NEW HAMPSHIRE
Honorarium or Expense Reimbursement Report
Executive Branch – RSA 15-B



Type or Print all Information Clearly:

Name: Ruth L. Howard Work Phone No. 603-271-3863
First Middle Last

Work Address: 25 Hall Street, Concord, NH 03301

Office/Appointment/Employment held: Education Department - Office of Nutrition Programs and Services - Program Specialist

List the full name, post office address, occupation, and principal place of business, if any, of the source of any reportable honorarium or expense reimbursement. When the source is a corporation or other entity, the name and work address of the person representing the corporation or entity in making the honorarium or expense reimbursement must be provided in addition to the name of the corporation or entity.

Source of Honorarium or Expense Reimbursement:

Name of source: _____
First Middle Last

Post Office Address: _____

Occupation: _____

Principal Place of Business: _____

If source is a Corporation or other Entity:

Name of Corporation or Entity: U.S. Department of Agriculture (USDA)

Name of Corporate/Entity Representative: Food and Nutrition Services - Federal Agency

Work Address of Representative: 1320 Braddock Place, Alexandria, VA 22314

Value of Honorarium: \$5,000 Date Received: _____ *If exact value is unknown, provide an estimate of the value of the gift or honorarium and identify the value as an estimate.* Exact ___ Estimate

Value of Expense Reimbursement: \$1,000 Date Received: _____ *A copy of the agenda or an equivalent document must be attached to this filing.* Exact ___ Estimate

Briefly describe the service or event this Honorarium or Expense Reimbursement relates to:

Produce Safety University is a train the trainer class where participants learn to identify and manage food safety risks associated with fresh produce whether it's purchased from farmers or distributors.

"I have read RSA 15-B and hereby swear or affirm that the foregoing information is true and complete to the best of my knowledge and belief."

Ruth L. Howard
Signature of Filer

5.24.2024
Date Filed

RSA 15-B:9 Penalty. Any person who knowingly fails to comply with the provisions of this chapter or knowingly files a false report shall be guilty of a misdemeanor.

Return to: Secretary of State's Office, 107 North Main Street, State House Room 204, Concord, NH 03301

Welcome to Produce Safety University!

We are excited to have you as our 2024 cohort.

This participant portal has everything you need to know before, during, and after PSU. If you have additional questions, contact us at **producesafetyuniversity@usda.gov**.

+ **Overview**

+ **What You Need to Know**

- **PSU Agenda**

PSU Agenda

Monday

4:00	Registration		30	PSU Training Team
4:30	Setting the Scene		45	FNS
5:15	Where Does Your Produce Come From		45	AMS Master Trainer
6:00	Adjourn			Adjourn
	Total Credit Education Hours		1.5	

Tuesday

8:00	Food Safety Overview		45	FNS Food Safety Specialist
8:45	Epidemiology Activity		30	FNS Food Safety Specialist
9:15	Break		15	Break
9:30	Growing Food Safely		60	AMS Master Trainer
10:30	GAPs Activity		30	AMS Standardization Specialist
11:00	Farm to School		60	FNS Farm to School Specialist
12:15	Lunch		60	Lunch

8:00	Food Safety Overview		45	FNS Food Safety Specialist
1:15	Quality and Condition		45	AMS Standardization Specialist
2:00	Market News		30	Culinary Solution Centers
2:30	Break		15	Break
2:45	Fresh-Cut Produce		30	FNS Food Safety Specialist
3:15	Produce Lab 1		60	PSU Training Team
5:00	Adjourn			Adjourn
	Total Credit Education Hours		6.5	

Wednesday

7:30	Shuttle Pick Up			PSU Training Team
5:00	Return			PSU Training Team
	Total Credit Education Hours		4.75	

Thursday

8:00	Field Trip Recap		45	AMS Master Trainer
8:45	Market News Activity		45	Culinary Solution Centers

8:00	Field Trip Recap		45	AMS Master Trainer
9:30	Break		15	Break
9:45	Produce Lab 2		60	PSU Training Team
10:45	Buy Smart, Save Smart		60	Culinary Solution Centers
12:00	Lunch		60	Lunch
1:00	Mock Recall Activity		45	Culinary Solutions Centers
1:45	Produce Lab 3		45	PSU Training Team
2:30	Break		15	Break
2:45	Traceability Activity		30	Culinary Solution Centers
3:15	Produce Lab 4		60	PSU Training Team
4:30	Adjourn			Adjourn
	Total Hours		6.5	

Friday

8:00	Writing Specifications Presentation		45	Culinary Solution Centers
8:45	Writing Specifications Activity		45	AMS Master Trainer
9:30	Receiving and Storage		45	AMS Standardization Specialist
10:15	Break		15	Break
10:30	Safe Preparation and Service		60	Culinary Solution Centers
11:45	Course Summary/ Graduation		30	FNS

+ **Course Materials**

+ **The PSU Training Team**

+ **Contacts**

Graduation Gallery

Click the thumbnail to view images from Baton Rouge.