Produce Safety Educators Call
Focus on Produce Safety Educational Materials Across the Country
July 25, 2017
2-3:30 PM EDT
Instructions

• All participants are muted.
• There will be time for questions and answers at the mid-point and end of the meeting. Only those connected online will be able to ask questions.
  – To ask a question or make a comment, please ‘raise your hand’
  – We may not get around to all comments/questions, BUT you may leave additional comments in the comment box to be compiled after the session
• This session will be recorded and notes will be shared via the listserv and on our website after the call.
Agenda

• 2:00 PM  Produce Safety Alliance Educational Materials
  Presenter: Betsy Bihn/Gretchen Wall

• 2:15 PM  Northeast Center to Advance Food Safety (NECAFS)
  Presenter: Elizabeth Newbold

• 2:25 PM  Southern Center for Training, Education, Extension, Outreach, and Technical Assistance to Enhance Food Safety
  Presenter: Jessica Lepper

• 2:35 PM  North Central Region Center for FSMA Training, Extension, and Technical Assistance
  Presenter: Angela Shaw

• 2:45 PM  Mid-way Questions on PSA, NE, SC, NC materials

• 2:55 PM  Western Center for Training, Education, Extension, Outreach, and Technical Assistance Center to Enhance Food Safety
  Presenter: Jovana Kovacevic

• 3:05 PM  Indigenous Food and Agriculture Initiative
  Presenter: TBD

• 3:15 PM  Local Food Safety Collaborative
  Presenter: Barbara Patterson

• 3:25 PM  Final questions, comments, and other educational needs
Educational Materials
Available & In Development
PSA Curriculum Development

June 2011 - May 2012
Working Committees
Educational Materials Conf.

March - June 2012
Farmer Focus Groups

July - December 2012

Jan 2013 - July 2016

PSA Curriculum Development

Identify GAPs Challenges

Set Goals

Develop Learning Objectives

Create Content
PSA Curriculum Materials

• PSA Curricula (English & Spanish)
  – Grower Training Course
  – Train-the-Trainer Course

• Supporting Materials
  – FSMA Produce Safety Rule Regulatory Table
  – Food safety plan writing resources
  – Learning objectives and critical concepts
  – FDA, USDA-AMS, & USDA-NRCS fact sheets
  – Glossary

• The PSA Grower Training Course is one way to satisfy the FSMA Produce Safety Rule requirement outlined in § 112.22(c)
Supplemental Resources

• **Available at:**
  https://producesafetyalliance.cornell.edu/resources/general-resource-listing

• **Agricultural Water**
  – GM, STV, and Microbial Die-off Rates
  – The Water Analysis Method Requirement in the FSMA PSR
  – FSMA PSR Water Requirements: Insights to get you organized!

• **Recordkeeping**
  – Records Required by the FSMA PSR – plus template records

• **Sanitation**
  – Labeled Sanitizers for Produce – Excel Tool, plus video tutorial
Trainer Specific Resources

• **Available at:** [https://producesafetyalliance.cornell.edu/training/trainer-resources](https://producesafetyalliance.cornell.edu/training/trainer-resources)

• **Course Logistics**
  – How to register a PSA Grower Training with AFDO
  – Agenda templates
  – Training course set up guide
  – Template language for advertising
  – How to order materials

• **Exemptions/Exclusions**
  – FSMA PSR Exemptions & Exclusions PPT, including scenarios

• **Just for Fun**
  – Produce Safety Bingo
Supplemental Resources: In Progress!

• Available at: https://producesafetyalliance.cornell.edu/resources/general-resource-listing

• Sanitation
  – “Name that Zone” activity, includes photos to help prioritize and identify Zones 1-4 in produce packinghouses

• Online
  – PSA Grower Training Course, will meet requirements outlined in 112.22(c)
  – Instructor led, includes activities and opportunities for engagement
  – Anticipated launch: Winter 2018
Future Educational Materials & Potential Collaboration Ideas

• Develop new materials or modify to satisfy changing needs and for technical assistance
  – e.g., more on postharvest sanitation, sanitary design, small/very small farm food safety solutions, resources for produce buyers, new science

• Adapt or add on to materials for specific audiences
  – Small, organic, underserved, or diversified growers
  – Culturally appropriate

• International training efforts
  – Produce International Partnership (PIP) – working with JIFSAN & FDA to identify training needs and materials
Rita Brennan Olson, Massachusetts Partnership for Food Safety Education, ritabo@nutrition.umass.edu

Description of Material:
- Easy to read posters, pamphlets and other print materials on basic food safety principles
- Available in multiple languages

Presentation Type:
Can supplement training or given out individually

Status:
Completed and available at:
http://www.mafoodssafetyeducation.info/
http://www.mafoodssafetyeducation.info/fs_workplace.html
Food Safety Training, Food Safety Checklist, Produce Safety Rule Plain Language Guide, Food Safety Presentation

Molly DellaRoman, New Entry Sustainable Farming Project, molly.dellaroman@tufts.edu
Collaborators: Lisa McKeag, UMass, lmckeag@umext.umass.edu; Billy Mitchell, Global Growers, billy@globalgrowers.org

Description of Material:
- Development of Produce Safety Rule presentation, farmer checklist, SOP’s, Plain Language Guide and signage
- Focus on farms that are exempt

Presentation Type:
Supplemental material for trainings

Status:
In Development and seeking feedback. When completed, will be posted at:
https://nesfp.org/
Wash Your Produce

Shauna Henley, University of Maryland Extension, Baltimore County, shenley@umd.edu
Collaborator: Maryland Department of Agriculture
Deanna.baldwin@maryland.gov

Description of Material:
- Signage on how to wash fresh produce
- Including the HOWs and Whys

Presentation Type:
Supplemental material for trainings or given out individually

Status:
Completed.
PDF and/or PowerPoints can be shared.
Water Calculations

Heather Bryant, University of New Hampshire Cooperative Extension, heather.bryant@unh.edu

Description of Material:
- PowerPoint presentation
- Features discussion of microbial water quality profile calculators available online

Presentation Type:
Given as part of a two-day grower training

Status:
Completed.
Produce Safety: Best Practices from Field to Consumer

Kyla Bedard, NOFA-VT, kyla@nofavt.org
Collaborator: Hans Estrin, hans.estrin@uvm.edu, UVM Extension

Description of Material:
- On farm workshop: tour discussing the pieces of a successfully accredited farm
- Discussion of Community Accreditation for Produce Safety (CAPS) Vermont’s state accreditation program
- Focus on small to medium sized farms

Presentation Type:
Stand along program

Status:
Currently in development with first workshop to be held August 7th. More info:
http://nofavt.org/events/produce-safety-best-practices-field-consumer
Resource Clearinghouse

NECAFS, necafs@uvm.edu

Description of Material:
- Central location for food safety resources
- Including additional educational material

Presentation Type:
Open to the public website

Status:
Currently in development, once active website will be:
http://www.uvm.edu/extension/necafs/clearinghouse
Southern Center for FSMA Training – “Add-on” Educational Materials

JESSICA LEPPER
JULY 25TH, 2017
Project Objectives

1. Develop a cadre of PSA and FSPCA certified trainers within the Southern US who are focused on supporting the produce industry.

2. Develop and deliver region and stakeholder specific education, training curricula, and technical assistance programs.

3. Create strong partnerships with representative non-governmental organizations/community-based organizations to build capacity and strengthen collaboration for FSMA compliant trainings.

4. Evaluate the impact of Southern Center education, training, and technical assistance programs.
Overall Vision

Southern Center

Train-the-Trainer Workshops
Supplemental FSMA Curricula

Cadre of Certified Trainers, Certified Lead Trainers, and Lead Instructors

Trained Stakeholders

Coordination
Communication
Technical Assistance
Evaluation

USDA NIFA AWARD NUMBER 2015-70020-24397
Terms We are Using in Our Objective 2 Activities

Add-ons

- Workshops, materials, and specific products that will enhance understanding among our stakeholders regarding the standardized curricula
  - Example: water workshop (supporting water component)

Modules – now Teaching Examples

- Especially for the FSPCA training, unofficial examples that can be used for breakout exercises with specific audiences
  - Example: tomatoes
Development of Add-ons in the SC

Y1 – Brainstorming at kick-off meeting - January 2016
- What region-specific supplements to the core curricula do we need?
- Groupers vs. splitters
- Consider target audience
- Consider different formats
- Develop learning objectives

Y2 – Updates, further development, review – January 2017

Y3 – Rollout – January 2018

USDA NIFA AWARD NUMBER 2015-70020-24397
Add-ons in the SC

Produce Safety Rule Add-ons

• Biohazards
• Exemptions
• Preharvest Water
• Postharvest Water
• Sanitation

Preventive Controls Rule Add-ons

• Beginner’s Guide
• Advanced Guide
• Compliance and Exemptions
• Food Safety Plan
PSR Exemptions

Team

Leads: Roland McReynolds, Diane Ducharme, Kristin Woods, Laura Strawn

Group: Amy Simonne, Annette Wszelaki, Chip Simmons, Anand Mohan, Achyut Adhikari, Katheryn Fontenot, Powell Smith, Paul Vijaykumar, Adrianna Vargo
PSR Exemptions Brainstorming

• Help growers decide coverage or exemption?
  • What rules?
  • How to prove an exemption?

• Format: Q&A Guide
PSR Exemptions
Learning Objectives

• Define farm (all types) and identify activities allowed during harvesting, packing, holding, storing, and distributing of produce.

• Determine whether an operation may qualify as a retail food establishment.

• List produce that is covered and not covered under the Produce Safety Rule.

• Identify farms that are exempt from the Produce Safety Rule.

• Define a qualified exemption, and identify farms that qualify for this exemption.

• Identify records or documents to verify and retain exempt or qualified exempt status.

• Explain the key cornerstones (basic standards) of the Produce Safety Rule.

• List compliance dates for the Produce Safety Rule.
PSR Exemptions

Next Steps

• Flow and formatting – 18 page document
• App?
• Next steps: review
Commodity Specific Teaching Examples

- Aggregator/multi-commodity
- Apples
- Dry-packed blueberries
- Wet-packed blueberries
- Broccoli
- Bulb onions
- Cantaloupe
- Collards
- Cucumbers
- Grapefruit
- Green beans
- Herbs
- Microgreens
- Pecan shelling
- Peppers
- Shelled peas
- Squash
- Strawberries
- Sweet corn
- Sweet potatoes
- Mature green tomatoes
- Dry-packed watermelon
- Wet-packed watermelon
Evaluation

Logic Models for FSPCA and PSA Trainings

Attendance Questionnaire (includes perceived barriers to FSMA implementation)

Pre/Post test for FSPCA and PSA Trainings

- From a sample size of 557, participants had a mean pre-test score of 16.9, and a mean post-test score of 21.1 (out of 25).
- Results showed post-test scores were statistically significantly higher than pre-test scores ($T = 31.64, p < 0.001$), indicating a significant increase in knowledge after participation in PSA trainings.

Three month follow up interviews
Questions
North Central Regional Center for FSMA

Dr. Angela Shaw, Project Director & Assistant Professor, Iowa State University
Welcome to the North Central Regional Center for FSMA Training, Extension, and Technical Assistance.

We are the North Central Region that was selected by Department of Health and Human Services Food and Drug Administration (Grant Number 1R01FD005685-01) titled "Strategies for Successful Implementation of FSMA (Food Safety Modernization Act) in the North Central Region through Adoption of a Systems Approach and Stakeholder Engagement Framework" to represent the 12 states (Iowa, Illinois, Indiana, Kansas, Michigan, Minnesota, Missouri, Nebraska, North Dakota, South Dakota, Ohio, and Wisconsin) in the Midwest region of the United States. Our grant is covered under the Institutional Review Board, Office for Responsible Research at Iowa State University (IRB ID 16-123 4/5/2016).

Join our listserv and you will be notified when new content is posted on our website. Additionally you will be able to reach other growers, processors and safety experts with your FSMA questions and concerns.
The North Central Regional (NCR) Center for FSMA Training, Extension, and Technical Assistance

- U.S. Food and Drug Administration (FDA) to represent the 12 states in the Midwest region of the United States (Iowa, Illinois, Indiana, Kansas, Michigan, Minnesota, Missouri, Nebraska, North Dakota, South Dakota, Ohio, and Wisconsin).
- Purpose is to establish a network of educators and produce growers and processors to assist with conducting a regional needs assessment and identifying gaps in knowledge related to the FSMA Produce Safety Rule and Preventive Control Rules.
- It will develop and implement a food safety program that addresses the needs of small-scale growers/processors and educators in the North Central Region.
Four major objectives

1. Establish a *sustainable* communication network of educators and grower/processors in NCR to facilitate collaboration and build training capacity

2. Conduct a *regional needs assessment* and identify gaps in knowledge and educational tools/technical assistance needs
Four major objectives, cont.

3. Develop and implement a *food safety program* that addresses these regional specific needs of small-sized growers/processors and educators.

4. Use *continuous evaluation* to improve training and other services.
ACCOMPLISHED THROUGH JUNE 2017
Establishment of Sustainable Communication Network

• Public website and internal website interface
• Partnership with all 12 states
• Database reach over 2,000 growers
• Bi monthly virtual recorded meetings, monthly newsletter, and listening sessions
• Two journal articles submitted
  – JOE: Needs Assessment as a Tool
  – Food Protection Trends: Results of Needs Assessment
Conduct Needs Assessment with Growers

- Two Rounds using modified Delphi approach
- Electronic and Paper Form
- The survey included
  - Content (rank order of top needs round two)
  - Methods delivery (rating scale preferences)
  - Demographic (multiple choice; open ended)
- 600 useable surveys from both rounds
- Utilize results for Add-On Development
Conduct Needs Assessment with Processors and Educators

• Processor Needs Assessment developed June 2017 and currently under review

• Developed a audit checklist for processors of fruits and vegetables based on the Preventive Control Human Food Rule.
Increasing the Knowledge and Capacity of Educators

- Survey for *educators* to identify resources to assist with preparation for grower trainings
- PSA Courses Held
  - Train-the-trainer: 4
  - Grower training: 39
- Establish a network of lead trainers:
  - PSA Lead Trainers: 25
  - PSA Trainers: 139
Evaluation of NCR Food Safety Program for Growers and Processors

• Post-training survey for Food Safety Preventive Control Alliance (FSPCA) courses.
• An electronic follow-up survey to send to fruit and/or vegetable processors 12 months.
• Survey for field days and workshops.
• Conducted interviews with the State Leads and Extension Partners to determine how to improve NCR FSMA group.
Dissemination of North Central Region Food Safety Program

• Travel between states and regional centers
• Branding and packaging NCR Program:
  – A mailing and email list
  – A Facebook page
  (https://www.facebook.com/NCRFSMA/)
  – A logo for the North Central Regional Center
  – A display stand for conferences and events
    have been created
Develop NCR Food Safety Program

- Subgroups formed based on needs assessment findings
- Tasked to develop Add-On materials based on identified topics in variety of formats
- Job description provided
- Existing resources located in Box folder for review
Timeline

• Group meeting and plan of action developed end of July
• Complete final draft by October
• FDA courtesy review
• Subgroup reviews by December
• Finalized by January 2018
Identified Topics (15)

– FSMA-based on farm training guide for volunteers and workers
– U-Pick and Farm Stands Guidance
– Biological soil amendments
– Wildlife Management and Domesticated Animal Management
– Bodily fluid clean-up
– Record keeping
– Organic versus Produce Safety Rule
Subgroup Topics, continued

- Amish and Hmong Educational Approach
- Value Added Industry:
  - Wine and Hops Guidance
  - Freezing and Dehydration of Produce
  - Jam and Jelly
  - Pickles and Relish
Future Plans, continue

• Conduct fruit and vegetable processor needs assessment
• Update FSPCA Animal Rule Checklist
• Support Individual States
  – More Train-the-Trainer Courses (2 coming soon)
  – Provide PSA Grower Trainers throughout region
  – Funding opportunities for lead trainers and grower courses
Questions

• Angela Shaw, Linda Naeve, Catherine Strohbehn, Ellen Johnsen
• ncrfsma@iastate.edu
• 515-294-0868
• **Visit our website:** [https://ncrfsma.org/](https://ncrfsma.org/)
• Follow us on Facebook: NCR FSMA Training, Extension, and Technical Assistance
5 minutes
Questions about PSA, NECAFS, Southern Center, or North Central Regional Center Materials
Western Regional Center
Add-on Projects
PSA Educator’s Call
July 25, 2017

Jovana Kovacevic, PhD
WRCEFS Coordinator, co-PI
jovana.kovacevic@oregonstate.edu
Add-on projects brainstorming

• Annual meeting
  – March 2017, Honolulu HI
  – 52 attendees

Add-on Curriculum Development Approach

**Day 1**

Session 1
• Review of existing add-on materials and topics being developed by SC and PSA

Session 2
• Brainstorming add-on materials for the Western Region (WR) – Produce Safety

Session 3
• Brainstorming add-on materials for the WR – Preventive Controls

**Day 2**
Internal project proposal call

• Meeting minutes and templates for add-on project proposals were shared with meeting attendees
  – Due by May 31, 2017
  – Review in June, 2017
  – Notifications in July, 2017
Submitted proposals

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1. Sanitation and environmental monitoring basics

• Objective

  – To develop educational and training materials for a hands-on workshop designed to provide the essentials of cleaning and sanitation in food handling, processing and manufacturing facilities.

  • Hazards and strategies to control them
  • Environmental monitoring
  • Sanitation in the processing facility
    - Sanitary equipment and facility design
    - Cleaners and sanitizers and their mode of action
    - Strategies for pest control
    - Strategies for allergen control
# 1. Sanitation and environmental monitoring basics

**Project Leader:**  
Christina DeWitt

**Project Duration**  
Start date: Aug 1 2017  
End date: July 30, 2018

**Intended Audience(s):** Sanitation and Quality Assurance personnel, production and plant managers

**Format(s)**  
*list all that apply*

- Written materials  
- Electronic materials  
- Activities Development
Submitted proposals

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2. Flowcharts for on-farm value added processing

DiCaprio and Feiereisel

• Objective

– To develop a series of flow charts that will aid the farmer in determining what state and federal regulation apply to their operation.

These flowcharts will be distinct from those already available from the National Sustainable Agriculture Coalition.

• Will include the addition of state regulations that may also apply to the value-added products in addition to FSMA.
• Initial will be based on California state regulations, and these flowcharts can then be modified to reflect the regulations in other western states.
2. Flowcharts for on-farm value added processing

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<th>Erin DiCaprio</th>
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<td>End date:</td>
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<td><strong>Intended Audience(s):</strong></td>
<td>Small farmers</td>
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<td><strong>Format(s): (list all that apply)</strong></td>
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<td>Flow Chart</td>
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3. Aquaponics and intensive containerized hydroponics: Monitoring and record-keeping training

**Objective**

- Overall objective is the development of educational materials for aquaponic producers to improve their food safety plans, monitoring and recordkeeping systems.

*Specific objectives include:*

1. Evaluate current literature and conduct a risk assessment.
2. Develop a model food safety plan and GAP for aquaponic products.
3. Develop a strategy for monitoring and recordkeeping for aquaponic producers.
4. Provide suggestions for validation and verification for select model systems.
5. Develop training materials and provide a one-day workshop that would be recorded and available as a webinar.
### 3. Aquaponics and intensive containerized hydroponics: Monitoring and record-keeping training

Rasco et al.

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<th>Barbara Rasco</th>
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<td>End date:</td>
<td>Dec 31 2018</td>
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<td><strong>Intended Audience(s):</strong></td>
<td>Aquaponics and hydroponic operators, aquaculture farmers, fresh produce farms, packing houses, industry and community stakeholders, retailers</td>
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4. Digital repository for food safety training photos

• Objective

  – To create a digital repository of photos that illustrate FSMA food safety standards and best practices. Photos will serve as a free, long-term, and easily accessible source of examples and clarification to fill learning gaps and enhance classroom-based certification trainings.
4. Digital repository for food safety training photos

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<th>Project Leader:</th>
<th>Trevor Suslow</th>
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**Project Duration**

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**Intended Audience(s):**
FSMA trainers, Cooperative Extension Specialists, produce growers, packers, shippers, handlers, processors, wholesalers, and transporters subject to FSMA Produce Safety Rule

**Format(s)**
(list all that apply)

- [ ] Photo repository
- [ ] Worker training tools
- [ ] Other (please specify):
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<td>8. Food safety plan for breadfruit flour</td>
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</tbody>
</table>
5. Food safety education for the cottage industry and farmer’s market groups

• Objectives

  – Identify and address the food safety risks and hazards for very small producers from the cottage industry and farmer’s market groups. Topics addressed will include:
    • Produce safety, safe food handling, labeling, permitting rules (specific to locale), sanitary design
  
  – Develop and create educational videos to address more complex issues, and develop posters and pictographics for addressing less complex topics.

  – Create a YouTube channel to upload videos for ease of cross-posting on each participating member’s institutional websites (e.g. University of Hawaii’s Food Safety Website).
5. Food safety education for the cottage industry and farmer’s market groups

<table>
<thead>
<tr>
<th>Project Leader:</th>
<th>Sharon Motomura Wages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Project Duration</td>
<td></td>
</tr>
<tr>
<td>Start date:</td>
<td>August 1, 2017</td>
</tr>
<tr>
<td>End date:</td>
<td>June 29, 2018</td>
</tr>
<tr>
<td>Intended Audience(s):</td>
<td>Cottage Industry and Farmer’s Market Groups</td>
</tr>
<tr>
<td>Format(s) (list all that apply)</td>
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</tr>
<tr>
<td>Video</td>
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<tr>
<td>Poster</td>
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<tr>
<td>Field Demonstration</td>
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</tbody>
</table>
# Submitted proposals

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<tr>
<th>Project topic</th>
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<tbody>
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6. Small farm agricultural water monitoring and treatment multilingual training videos

Wong et al.

• Objectives

  – Identify available water treatment options in Hawaii, Guam and American Samoa.

  – Develop a protocol for testing and treating agricultural water.

• Based on water testing and treatment protocol, develop a story board for video production.

• Translate story board into Vietnamese, Thai, Lao, Chinese (Mandarin), Tagalog, and Ilocano. Tape audio recording in various languages. Add close caption for each of the languages with assistance from translator as needed.

• Video tape water testing and treatment process, edit and create final video.

• Upload video to CTAHR Farm Food Safety, Hawaii Department of Agriculture, University of Guam and American Samoa Community College websites.
6. Small farm agricultural water monitoring and treatment multilingual training videos

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<td><strong>Format(s)</strong></td>
<td>Video: ✓</td>
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Wages et al.
## Submitted proposals

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</table>
7. Pre-PCQI FSMA Introduction Short Seminars

• Objective

  – Developing educational and training materials for a series of short seminars that are designed to provide the basic food safety knowledge in line with the Food Safety Modernization Act (FSMA) requirements.

  *Simplified for an audience that may not be familiar with food safety and FSMA, or ready for the level of training offered through the standardized Food Safety Preventive Controls Alliance (FSPCA) curriculum for Preventive Controls Qualified Individuals (PCQI).*
### 7. Pre-PCQI FSMA Introduction Short Seminars

- **Format:** Two-hour courses (taken individually or collectively)

<table>
<thead>
<tr>
<th>Seminar Topic</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Safety Basics</td>
<td>Sanitation Requirements and Procedures to Comply with the cGMPs</td>
</tr>
<tr>
<td>Introduction to FSMA 101</td>
<td>Elements of Writing a Food Safety Plan - Small Business</td>
</tr>
<tr>
<td>Overview of Preventive Controls for Human Foods</td>
<td>Elements of Writing a Food Safety Plan - Very small business</td>
</tr>
<tr>
<td>Rule</td>
<td></td>
</tr>
<tr>
<td>Overview of Produce Safety Rule</td>
<td>Modified Requirements for Very Small Qualified Facilities</td>
</tr>
<tr>
<td>Current Good Manufacturing Practices (cGMPs)</td>
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</table>

- Seminars overview will be available as a free webinar; more specific seminars will be offered through OSU Food Innovation Center’s Food Safety Program ($110/course)

- **Timelines:**
  - Teaching materials development: August - September, 2017
  - Review: September - October, 2017
  - Pilot: October, 2017 – May, 2018
7. Pre-PCQI FSMA Introduction Short Seminars

Kovacevic et al.

<table>
<thead>
<tr>
<th>Project Leader:</th>
<th>Jovana Kovacevic</th>
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<tbody>
<tr>
<td><strong>Project Duration</strong></td>
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<tr>
<td>Start date:</td>
<td>July 5, 2017</td>
</tr>
<tr>
<td>End date:</td>
<td>June 15, 2018</td>
</tr>
<tr>
<td><strong>Intended Audience(s):</strong></td>
<td>Small and very small food processors</td>
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**Format(s) (list all that apply)**

- [ ] Teaching slides
- [ ] Teaching materials for printing
- [ ]
- [ ]
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8. Food Safety Plan for Breadfruit Flour

- Objective

  Develop a model food safety plan for processing safe and wholesome tropical fruit product, using breadfruit as an example.

  *The Model Food Safety Plan for Breadfruit Flour will provide a good example to follow the principles of risk-based preventive controls for human food.*

  *It will cover company overview, product description, flow diagram, process narrative, hazard analysis, and process, allergen, sanitation, and supply-chain-applied controls.*

  *This model food safety plan will be useful for food processors, farmers, and entrepreneurs in the Pacific islands to understand and apply FSMA principles in processing tropical value-added food products.*
8. Food Safety Plan for Breadfruit Flour

Project Leader: Jian Yang

Project Duration

Start date: July 15, 2017
End date: June 29, 2018

Intended Audience(s): Famers, food processors, entrepreneurs, residents

Format(s) (list all that apply)

- Company Overview
- Process Narrative
- Sanitation Preventive Controls
- Product Description
- Hazard Analysis
- Supply-chain-applied Controls
- Flow Diagram
- Process Preventive Controls
Questions?

Western Regional Center to Enhance Food Safety

http://agsci.oregonstate.edu/wrfsc

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Robert McGorrin
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Christina DeWitt
christina.dewitt@oregonstate.edu

Michael Morrissey
michael.morrissey@oregonstate.edu
Native American Tribes Outreach, Education, and Training to Enhance Food Safety and FSMA Compliance

Educational Materials Available & In Development
Local Food Producer Outreach, Education, and Training to Enhance Food Safety and FSMA Compliance

Barbara Patterson, Government Relations Director, National Farmers Union

Educational Materials Available & In Development
5 minutes
Questions about Western Center, Local Foods, or Tribal Nations Educational Materials
Next Meeting

• **Tentative**: Tuesday, August 29, 2017, 2 PM EST

• Meeting info to be sent out via the listserv closer to the time of the call

• Submit other topics for discussion to Gretchen (glw53@cornell.edu)
PSA Team & Regional Extension Associates

Northwest: Currently reviewing applicants

Southwest: Donna Pahl, M.S.

Midwest: Don Stoeckel, Ph.D.

Northeast: Betsy Bihn, Ph.D.  Gretchen Wall, M.S.  Michele Humiston  Rob Way

Southeast: Kristin Woods, Ph.D.

Currently reviewing applicants

PSA Team & Regional Extension Associates
Contact Us!

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- **Michele Humiston**  
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  E-mail: WOODSKL@aces.edu