How To Join Audio

*You must enter your attendee ID # when you call into the teleconference to ‘raise your hand’, be unmuted, and participate in the discussion.

You will either see a small telephone icon or headset icon next to your name if you are connected to the audio. If not, then you cannot be unmuted.

Don’t know your attendee ID?
Click on the ‘EVENT INFO’ tab on your WebEx screen. If using the telephone, call in again and enter in this information.
Produce Safety Educators Monthly Meeting
June 13, 2016
2PM EDT
Instructions

• All participants are muted.
• There will be time for questions and answers throughout the meeting. Only those connected online will be able to participate.
  – To ask a question or make a comment, please ‘raise your hand’ using the small button on the right hand panel
  – 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 after the call.
Agenda

• Welcome

• Update from the Sprout Safety Alliance
  – Dr. Kaiping Deng, Senior Scientist, Illinois Institute of Technology

• Update from the Food Safety Preventive Controls Alliance
  – Mr. Gerald Wojtala, Executive Director, International Food Protection Training Institute

• PSA Updates
The Sprout Safety Alliance

UPDATE

Kaiping Deng
Institute for Food Safety and Health (IFSH)
Illinois Institute of Technology (IIT)
Sprout Safety Alliance (SSA)

- Goal - to enhance the sprout industry's understanding and implementation of the Produce Safety Rule and best practices
  - Develop a core curriculum
  - Establish training and outreach programs
Welcome and Course Objective

Hazards
1. Sprout Safety Hazards

GMP and Food Safety Fundamentals
2. Sprout Production Environment
3. Employee Practices
4. Cleaning and Sanitizing of Buildings and Equipment
5. Environmental Monitoring: Sanitation Verification

Food Safety Guidance Specific for Sprout Production
7. Seed Purchasing, Receiving and Storage
8. Seed Treatment
9. Spent Irrigation Water and Sprout Testing

Other Operation-Related Programs
10. Additional Control Programs
11. Recordkeeping Procedures

Outline of FDA Regulation and Guidance
12. Overview of the Produce Rule

Appendix
SSA Training Update

- **Education/Outreach Working Group**
  - ~20 Members
  - Discussion topics
    - Geographic distribution of growers and potential trainers
    - Trainer qualifications
    - SSA training course delivery
    - SSA timeline
Trainer Qualifications

- Five competency areas
- Completing the SSA train-the-trainer course
- Application being reviewed by the SSA Trainer Qualification Committee

Video: Safer Processing of Sprouts
http://postharvest.ucdavis.edu/libraries/video/
Courses Delivery

• **TTT course**
  - Classroom training

• **Grower course**
  - Classroom training
  - Classroom training + Online training
Tentative SSA Timeline

• Curriculum v1.0 finalized- July 2016
• TTT pilot- August 2016
• Grower training- October 2016
Thank you!

http://www.iit.edu/ifsh/sprout_safety/

sproutalliance@iit.edu
HUMAN FOOD CURRICULUM
### FSPCA Metrics

#### Certificates

<table>
<thead>
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<th>Metric</th>
<th>Total</th>
<th>Domestic</th>
<th>International</th>
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<tbody>
<tr>
<td>FSPCA Preventive Controls certificates issued to date:</td>
<td>8940</td>
<td>8134</td>
<td>806</td>
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<tr>
<td>FSPCA Lead Instructor certificates issued to date:</td>
<td>744</td>
<td>679</td>
<td>65</td>
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As of June 10, 2016
FSPCA Metrics

Preventive Controls for Human Food Certificates Issued by Week (Cumulative)

As of June 10, 2016
FSPCA Metrics

Preventive Controls for Human Food Certificates Issued by Certificate Date

As of June 10, 2016
## FSPCA Metrics

### Preventive Controls Courses

<table>
<thead>
<tr>
<th></th>
<th>Human</th>
<th>Animal</th>
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<tbody>
<tr>
<td>Total courses registered</td>
<td>870</td>
<td>7</td>
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<tr>
<td>Upcoming registered courses</td>
<td>286</td>
<td>7</td>
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<tr>
<td>Courses completed</td>
<td>524</td>
<td>0</td>
</tr>
<tr>
<td>Courses withdrawn</td>
<td>40</td>
<td>0</td>
</tr>
<tr>
<td>Courses being delivered this week</td>
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<td>1</td>
</tr>
<tr>
<td>Courses being delivered in June</td>
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<td>3</td>
</tr>
<tr>
<td>Lead Instructor Courses Completed</td>
<td>25</td>
<td>1</td>
</tr>
<tr>
<td>Upcoming Lead Instructor courses scheduled</td>
<td>10</td>
<td>2</td>
</tr>
</tbody>
</table>

As of June 13, 2016
Human Food Blended Course Under Development

Two parts

Part 1
- Online covering material in Participant Manual
- Self paced with learning checks

Part 2
- One day **face-to-face**, Lead Instructor lead
- Review material
- Exercises to reinforce learning using model foods
- Interaction with others is important for learning
Teaching Models Available

• Simple models with format consistent with curriculum
• Objective: Practice and reinforce concepts taught

• Currently available
  ▪ Peanut butter
  ▪ Cold pressed energy bar
  ▪ Broccoli, carrot, pecan salad
  ▪ Black pepper
  ▪ Frozen ready-to-cook entrée

• Under review
  ▪ Sliced tomatoes
  ▪ Leafy greens salad
  ▪ Pepper jack cheese
  ▪ Other frozen foods
Lead Instructor Training Transition

• Phasing out 3-day Combo Course August 1, 2016
  ▪ Participant + Lead Instructor Training

• Implementing 2-day Lead Instructor Training

• Benefits
  ▪ Enhanced learning of concepts in Participant Course
    ◦ Blended or face-to-face
  ▪ Emphasize how to teach “tricky” concepts in Lead Instructor course
ANIMAL FOOD CURRICULUM
Animal Food Training Schedule

• Curriculum pilots held:
  
  ▪ April 24-26, 2016: Preventive Controls course
  ▪ May 16-19, 2016: Combination Preventive Controls and Lead Instructor course

• July Lead Instructor Courses scheduled (combination)

• 7 Participant Courses registered - starting this week
Animal Food Training Curriculum

• Current Preventive Controls course outline:
  - **Chapter 1:** Introduction and Regulatory Overview
  - **Chapter 2:** Animal Food Safety Plan and Preliminary Steps
  - **Chapter 3:** Current Good Manufacturing Practice
  - **Chapter 4:** Animal Food Hazards
  - **Chapter 5:** Hazard Evaluation and Preventive Control Determination
  - **Chapter 6:** Preventive Controls Management Components
  - **Chapter 6:** Supply-chain Applied Controls
  - **Chapter 7:** Process Controls
  - **Chapter 8:** Sanitation Controls
  - **Chapter 10:** Recall Plan
Animal Food Subcommittee

- Application link to become a Lead Instructor is available on the FSPCA website
  - Applications are now being reviewed for Animal Food
  - Human food and animal food applications are reviewed separately but follow the same process
Welcome to FSPCA Online

The Food Safety Preventive Controls Alliance (FSPCA) is a broad-based public private alliance consisting of key industry, academic and government stakeholders whose mission is to support safe food production by developing a nationwide core curriculum, training and outreach programs to assist companies producing human and animal food in complying with the preventive controls regulations that will be part of the Food Safety Modernization Act (FSMA).

Training
FSPCA Preventive Controls for Human Foods
FSPCA Preventive Controls for Animal Foods

Technical Assistance Networks
FSPCA Technical Assistance Network
FDA FSMA Technical Assistance Network

Food Safety Modernization Act (FSMA)
FDA Food Safety Modernization Act Homepage
FSMA Final Rule for Preventive Controls for Human Food
Final Rule for Preventive Controls for Animal Foods

Sign up for the FDA’s e-mail updates

The Alliance
FSPCA Lead Instructor Listing
FSPCA Trainers of Trainers for Human Food
FSPCA Advertising Recommendations for Lead Instructors
FSPCA Bookstore
FSPCA Materials
FSPCA Webinars
FSPCA Presentations and Conferences
Sign up for FSPCA Updates
Committees, Subcommittees, Working Groups
Contact Us
FSPCA COMMUNITY
(TECHNICAL ASSISTANCE NETWORK)
Preventive Controls Scientific & Technical Questions from Industry – submit a web form at: [www.iit.edu/ifsh/alliance](http://www.iit.edu/ifsh/alliance)

FSMA Regulation & Policy Interpretation Questions – submit a web form at: [www.fda.gov/fsma](http://www.fda.gov/fsma)
INTERNATIONAL SUBCOMMITTEE
FSPCA International Subcommittee

- Translations
  - Spanish, Chinese, Japanese
- Lead Instructor Courses
  - Beijing (2)
  - London
  - Tokyo
  - Upcoming: Mexico, Peru, Japan, India
FSPCA International Subcommittee Structure

Core Outreach Team
Co-Chairs: Kathy Gombas & Kelly McCormick

Training Content Working Group
POC: Jason Wan

Trainer Network Working Group
POCs: Kim Koch, Juan Silva, and Mike McWhorter

Technical Assistance Working Group
POC: Marcos Sanchez

Educational Review Team - Spanish
Educational Review Team - Japanese
Educational Review Team - French
Educational Review Team - Mandarin
Educational Review Team - TBD
The Hubs are the operational centers, the spokes are FSPCA recognized service providers; and the rim is the global human and animal food sector requiring Preventive Control training.
Regions for the Technical Assistance Network

- **Americas:**
  - North
  - Mexico
  - Central
  - Andean
  - South
  - Caribbean

- **Europe**
  - UK
  - Nordic
  - Western
  - Eastern

- **Africa**
  - North
  - Sub-Saharan

- **Asia**
  - Middle East
  - Central Asia
  - South Asia
  - East Asia
  - Southeast Asia

- **Oceania**
  - Australia
  - Pacific Islands
Other Curricula

• Foreign Supplier Verification Program
  ▪ Pilot in August
  ▪ FSVP modules will be added to:
    o Produce Safety Course
    o Preventive Controls for Human Food
    o Preventive Controls for Animal Food

• Intentional Adulteration
  ▪ FDA developed
  ▪ FSPCA will host
  ▪ Will be available for Lead Instructors
THANK YOU!
PSA Updates

• Continuing to move forward in the curriculum editing process with FDA
• Survey will be open until the end of this week to gauge print and training needs
• PSA team developing ‘Produce Safety Foundations: Trainer Prep Manual’
• Produce Safety Educator’s Group notes & presentations archive, now available on the PSA website
• Michele Humiston contacting collaborators about updating contact info for PSA website
Next Meeting

• No meeting in July – see you at CPS/IAFP!
• TENTATIVE: Monday, August 15, 2016 at 2PM EDT
• Send in agenda topics to glw53@cornell.edu
• Notes and recording will be available after this meeting.
PSA Team & Regional Extension Associates

Northwest: Barb Fick, M.S.

Midwest: Don Stoeckel, Ph.D.

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

Southeast: 
Kristin Woods, Ph.D.

Southwest: 
Donna Pahl, M.S.
Contact Us!

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