Produce Safety Educators Call #39
August 26, 2019
2 pm ET
Instructions

- All participants are muted.
- There will be time for questions and answers throughout the meeting.
  - 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

- Updates from the PSA
  - IAFP Special Session – July 22, 2019
  - Version 1.2 – Now Available
  - PSA Spanish Website Launched
    - Spanish Lead Trainer Process
  - Additional Projects/Initiatives
    - PSA Online Grower Training Course Progress
    - OREI Modules
    - Advanced Training
    - Mentoring Opportunities
IAFP Special Session 2019

• Well attended session hosted on Monday, July 22 from 5:30-7 PM in Louisville, KY

• Updates provides on PSA’s training progress and outreach activities, FDA’s current activities, and PSA goals moving forward

• Special thanks to panel discussion members Mr. Michael Botelho (MA), Ms. Kristin Esch (MI), and Ms. Teressa Lopez (AZ) for sharing their experiences and perspectives in developing and managing their state CAP programs
Now Available – Version 1.2

• Curriculum Version 1.2
• Released July 29, 2019
• Includes updates for Subpart E extension of compliance dates, typographical errors, organizational edits, and new photos
• Complete change log and summarized list of changes available
• Spanish V 1.2 – Available by Oct. 31
Version 1.1 Use - Policies

• Version 1.1 can still be used
  – Version 1.1 electronic files still available in the bookstore to meet class requirements

• If using the Version 1.1 manuals, the following updates must be covered during the PSA Grower Training Course:
  – Present slides that include the updates & FDA Announcements Regarding Agricultural Water (PowerPoint)
  – Provide handout of the slides and notes to attendees (Printable PDF with Notes)
  – Trainers review the Critical Edits sheet to PSA Grower Training attendees so that they are aware of the changes.

• These updates are not required if Version 1.2 is used
Version 1.0 Use - Policies

• To reduce delivery of outdated educational material to participants, any remaining copies of the Version 1.0 PSA Grower Training curriculum must not be used for registered PSA Grower Trainings after Dec. 31, 2019.
• If Version 1.0 must be used between now and Dec. 31, 2019, the following updates must be covered during the training to be consistent with Version 1.1 and 1.2 usage.
  1. Present slides that include the updates & FDA Announcements Regarding Agricultural Water (PowerPoint)
  2. Provide handout of the slides and notes (Printable PDF with Notes)
• Trainers and Lead Trainers must review the Critical Edits sheets prior to delivery of the training so they are aware of the changes and can alert participants to those changes. Please note, this means both change logs since there have been two updates (V 1.0 -> V 1.1 -> V 1.2).
Version Use Policies

• PowerPoint presentations must match the printed manual version provided to participants in the course (e.g., V 1.1 PPTs must be used with V 1.1 printed manuals).

• All participants in the course must have the same version of the manual.

• This policy will remain active until a new version is released. At this time, there is no established timeline for updating the curriculum beyond Version 1.2.

• Updates will be considered upon release of additional FDA guidance or policy developments that may impact the content of the curriculum.
¡BIENVENIDO AL SITIO WEB DE LA ALIANZA (PRODUCE SAFETY ALLIANCE)!

Proporcionando conocimientos fundamentales con base científica sobre la inocuidad de los alimentos en la huerta a productores de frutas y vegetales frescos, empaquetadores, personal normativo y otras personas interesadas en la inocuidad de los productos agrícolas frescos.

La Alianza para la Inocuidad de los Productos Agrícolas Frescos (Produce Safety Alliance-PSA) es una colaboración entre la Universidad de Cornell, la FDA y el USDA para preparar a los agricultores de los productos agrícolas frescos a cumplir con los requisitos reglamentarios incluidos en la Norma de los Productos Agrícolas Frescos (Produce Safety Rule-PSR) de la Ley de Modernización de la Inocuidad de los Alimentos (FSMA) de la Administración de Alimentos y Medicamentos de los Estados Unidos (FDA).
Spanish Lead Trainer Process

• PSA currently working to develop a Lead Trainer Review process in Spanish to address the growing need for international trainers
• PSA will be recruiting and training Spanish-speaking review committee members to facilitate this process
• Process will be identical to current version; will include a two part process (attend the TTT, apply to become a Lead Trainer through the Supplemental Application).
• Number of challenges to overcome including database development, recruitment and training of reviewers, translation of materials, etc.
• Updates will be provided as progress is made
The Long-Awaited
PSA Grower Training Course
Online Version

Coming soon to a hyperlink near you
Instructor-moderated format

- Similar structure to the National GAPs program online course
- Content is the PSA Grower Training curriculum
- Electronic format enhancements
  - Full text of Produce Safety Rule requirements on ‘regulatory’ slides
  - Hyperlinked resources
  - Embedded videos
- Interactive elements help maintain focus and direct learning effort
Interactive Elements

• Learning assessments geared toward the curriculum learning objectives
  – Multiple choice, matching, fill in the blank
  – Feedback designed to enhance learning

• Case studies
  – Short discussions of prior outbreaks
  – Similar to live instruction stories and anecdotes

• Required discussions
  – Evaluated by instructor, must meet rubric criteria
  – Designed to represent elements of a farm food safety plan
Worker Qualifications

Workers and supervisors must be qualified to conduct their job duties through:

- Education
- Training
- Experience

§ 112.21 What requirements apply regarding qualifications and training for personnel who handle (contact) covered produce or food-contact surfaces?

- The level of education, training, and experience necessary for supervisors and workers will vary depending on the job. A supervisor of a field operation needs a different set of knowledge and skills compared to an employee who is packing boxes. Since many farm workers will not have formal education, providing training is particularly important.
- While on the job training and experience at farming gives employees certain skills necessary to perform their jobs, it does not necessarily convey information about food safety.
- Some members of the crew will need specific training focused on food safety.
Learning Assessments

Understanding Worker Health and Hygiene

Quiz Instructions

In 2016, strawberries from Egypt that were contaminated with hepatitis A virus resulted in a foodborne illness outbreak in the United States. Worker hygiene practices and access to proper facilities may have played a role in the outbreak. This outbreak was described at the beginning of Module 2.

Take this quiz to test your knowledge and review what investigators might see during an investigation.

Question 1

Investigators want to make sure that workers at the facility are washing their hands properly in the break area. If an employee is washing their hands properly, how long should they wash?

- Until her hands are cold
- At least 10 seconds
- At least 20 seconds
- She does not need to wash her hands in the break area because this is not an area where covered activities are done.

You Answered

- Until her hands are cold

This is not correct. Twenty seconds is the minimum amount of time recommended to make sure hands are clean.

Correct Answer

- At least 20 seconds
A Case Study in Worker Health and Hygiene

In 2016, 143 people in nine US states became sick in an outbreak of hepatitis A illnesses; 56 of them were hospitalized. Hepatitis A is a contagious liver disease that results from infection with the hepatitis A virus. Symptoms of the illness appear between 15 and 50 days after exposure and can include nausea, vomiting, diarrhea, abdominal pain, and jaundice (yellowing of the skin and eyes).

For residents of the United States, travel overseas is the most common risk factor for infection with the hepatitis A virus. In this outbreak, though, travel was ruled out as nearly all of the 54 victims interviewed reported drinking smoothies containing strawberries from a particular foodservice chain.

FDA traceback information indicated that the whole frozen strawberries used in the smoothies were imported from a company based in Egypt. The FDA’s investigation in connection with this outbreak identified five samples of frozen strawberries from this company that tested positive for the hepatitis A virus.

Based on what you learned in Module 1, what do you think caused the strawberries to become contaminated with hepatitis A? As you proceed through Module 2, consider how hygiene practices and access to sanitary facilities may have influenced this hepatitis A outbreak. You will have an opportunity to share what you know when you revisit this case study in a self-check quiz later in this module.

Reference:
Required Discussions

Your reply to this discussion topic should include all of the following:

1) Briefly describe your farm or a hypothetical farm that grows produce. Include the crops grown, and whether they are covered by the FSMA Produce Safety Rule. Also think about potential hazards that could be introduced from humans, soil and soil amendments, wildlife and domesticated animals, agricultural water quality, and postharvest handling (buildings, equipment, and tools). This information helps guide your decisions about including basic training elements and other training elements that are farm-specific.

Farm-specific information that is important might include:

- Whether domesticated animals are on the farm, since animal feces is a produce safety hazard that can require worker training such as for handling manure.
- Information about who works on your farm, since if you rely on temporary workers it might be important to plan for multiple training sessions as individuals join or leave the farm.

2) Discuss three or more potential hazards related to worker’s hygiene and activities on the farm. Look for a training requirement of the FSMA Produce Safety Rule that helps address each hazard you identified and give the provision number, if there is one.

One example to get you started (this doesn’t count as one of your three potential hazards!), is a hazard related to sick workers, because sick workers might contaminate produce that they handle. There is a requirement that connects with this hazard: § 112.22(a)(2) says that “all personnel who handle (contact) covered produce ... must receive training that includes ... recognizing symptoms of a health condition that is reasonably likely to result in contamination of covered produce or food contact surfaces with microorganisms of public health significance.”

3) Choose one hazard to focus on. Describe a plan for training workers that is consistent with the requirements of the FSMA Produce Safety Rule and helps reduce risks associated with the hazard. The plan can be for your farm, or for a hypothetical farm. Be sure to show that you understand the training requirements by describing:
Other Information

• Intended to meet needs of remote growers without access to live training courses
  – Registration cost anticipated to be over $400
  – Likely will require more hours of engagement

• Course is complete and updated to v1.2
  – Next step is FDA review of engagement elements
  – A pilot course offering is planned for fall 2019

• Anticipate course launch early in 2020
  – Pending successful completion of FDA review
  – PSA may seek qualified Lead Trainers to serve as paid instructors after the launch
Supplemental Modules

• Development of two modules to supplement Module 3 PSA GT Course is underway
  – Composting Practices
  – Guidelines for Manure Use

• Modules incorporate new research and information on soil amendment treatment and handling
  – Detail science and practices not included in PSA GT Curriculum
Supplemental Modules, cont.

- Collaborators often ask for continuing education materials to use in extension meetings and follow-up trainings.
- Once finished, modules will be publically available on PSA website for use.
- Supplemental materials will be presented in a series of PSA Educator calls.
- Soil amendment modules are one example of potential supplemental resources.
In development:
PSA Advanced Trainer Workshops

• Continuing development of advanced trainer workshop materials in collaboration with the FSMA Southern Center

• Plan to utilize modules to roll out trainings regionally
Mentoring Opportunities

• Need for continued training opportunities for developing PSA Trainers/Lead Trainers
  – One common deficiency on Lead Trainer applications is lack of training experience

• PSA team working to build capacity regionally through:
  – FSMA Regional Centers
  – Professional associations (e.g., IAFP)
  – Local partnerships to host training
  – International “coaching” activities

• Contact any member of the PSA team if you are interested!
Questions & Discussion
Next Meeting

Late September – Date/Time TBD

• Topic: Module 3 – Soil Amendments

• More information coming soon!

• Submit other topics for discussion to Gretchen (glw53@cornell.edu)
The PSA Website
http://producesafetyalliance.cornell.edu/
En español: es.producesafetyalliance.cornell.edu