

North Central Region

Center for FSMA Training, Extension and Technical Assistance

April 2023

Annual Conference Follow Up



Thanks to everyone who attended and presented at the NCR FSMA annual conference! An extra thank you to the planning team Cindy Borgwordt, Byron Chaves, Shannon Coleman, Krystal Martin, and Katelynn Stull!

It was great to see fifty people in Wisconsin on March 15 and 16.

We are still working on getting the recordings ready to share. We will let you know when the videos are available. Anyone is welcome to watch the sessions. Until then, we do have some pictures, if you'd like to see them. Please let Ellen know if you don't have access to the Box, and she can get you access.

Upcoming Event

GOOD MANUFACTURING PRACTICES FOR THE FOOD INDUSTRY

The NCR FSMA will be hosting a <u>virtual GMP's course</u> on May 24 and 25, 12 to 4 pm Central time. Byron Chaves from the University of Nebraska will be leading the course. The virtual course is free, and registration is required.

This course is designed to review the requirements of 21 CFR 117 Subpart B: Current Good Manufacturing Practices. The regulation outlines basic sanitary conditions for facilities that manufacture, process, pack, or hold foods for human consumption. The adequate implementation of Good Manufacturing Practices and other prerequisite programs ensures the right operational and environmental conditions for the production of safe, wholesome foods.

Highlighted NCR FSMA Resource

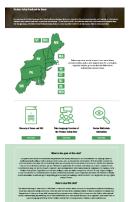


<u>FSMA Compliant On-Farm Thermophilic Composting</u>: A Safe Way to Enrich the Soil. The majority of standards related to soil amendments can be found within Subpart F: Standards Directed to Biological Soil Amendments of Animal Origin and Human Waste. Find out more details in this NCR FSMA resource.

Funding Available

The NCR FSMA budgeted funds to support professional development, outreach to underserved communities, and resource development/translation. To access these \$500 stipends, apply on our website. One professional development stipend is available to each state, per year of our grant. If you accessed those funds between September 2021 and August 2022, you can apply again. Please contact Ellen if you have ideas that might qualify for these funds.

What's New on the Produce Safety Clearinghouse?



The Produce Safety Handbook for Buyers which summarizes the produce safety landscape in the Northeast, and helps buyer navigate each state's produce safety audit and inspection information. To do this, the site provides:

- an interactive regional map that drills down to the state level,
- farm production statistics by state,
- glossary of terms with common audit and inspection language,
- state inspection and audit information in simple charts and tables,
 and
- regional content in a side-by-side display.

The goal of this site is to summarize the produce food safety landscape in the northeastern US, helping buyers to understand and navigate each state's produce safety audit and inspection information. This is needed because the produce safety landscape can be confusing; there are a variety of produce safety standards and verification systems that can look similar in practice, yet are different in application for produce operations. As a result, market access requirements may not match grower obligations and documentation after being found in compliance following a FSMA Produce Safety Rule inspection, or from succeeding to meet an audit's acceptance criteria.

The NCR FSMA is planning to create a similar resource for our region. Stay tuned for more details, and please let us know if you'd like to be involved.



FSOP Project Directors' Meeting

The Food Safety Outreach Program Project Directors' Meeting will be May 31-June 1, in Tampa, FL. There is an expectation that project directors will attend in-person OR virtually. If you do not have an active FSOP award, you are invited to attend virtually.

More information will be sent soon to project directors about submitting your abstract. These abstracts of all active projects will be shared at the conference and then posted on the Clearinghouse.

Events from our Partners

On April 13 and 14, 2023, you are invited to the **SAFER Controlled Environment Agriculture conference**! The Strategizing to Advance Future Extension and Research (SAFER) CEA conference aims to advance the science, knowledge and practice of food safety in the CEA produce industry. CEA industry stakeholders, regulatory partners and food safety research and extension professionals are invited to learn about past and ongoing CEA food safety projects and discuss research and extension priorities for the CEA produce industry. Organizers want the SAFER CEA conference to enhance and encourage future collaborations between academia, industry and regulatory agencies. Registration is open until March 28. Find more information on the conference website.

The Produce Safety Alliance (PSA) Team and personnel from the Northeast Center to Advance Food Safety (NECAFS) at the University of Vermont would like to understand the costs and the barriers of beginning or expanding food safety practices on farms and in packinghouses to make educational materials more relevant to fruit and vegetable growers and packers. To do this, we have developed a <u>survey to collect food safety information from fruit and vegetable growers</u> across the country. They would appreciate you sharing this survey with your networks.

Next on CONTACT's Produce Safety Webinar Series we tackle "Harvest Sanitation: It's More than Hopes and Dreams" on April 6, at 2:30 pm Central time.

This CONTACT webinar is led by two amazing professionals at the top of their fields: Natalie Dyenson (Vice President, Food Safety & Quality at Dole) and Justin Kerr (Owner and Manager at Factor IV Solutions). Registration is required.

NCR FSMA Meetings



The Listening Sessions/ Webinars happen on the third Thursday of every month at 2:00, Central time. The next meeting is on Thursday, April 20. The agenda is a discussion about how to best serve non-covered farms. Please bring your ideas and questions.

Update from last month's meeting: The listening session overlapped with the annual conference, so there was no March meeting.

The meeting for state inspectors/regulators will be Friday, April 7, at 9am, Central time.

The meeting for data/inventory/outreach staff will be on April 21, at 9am, Central time.

The meeting for program managers will be on April 11, at 10am, Central time.

Please contact us, if you need call information for any of these meetings.

PSA Courses

Kansas/Missouri (remote): May 23 & 24

Ohio (in-person): Apr. 20

Check out the <u>calendar</u> of PSA courses offered nationally.

Find a list of <u>registered PSA Trainers</u>.

Upcoming FSPCA Courses

Illinois: PC Human Food: Apr. 4, 10, 18, 19, and 26; May 2, 17, and 22;

June 12 and 14; July 26

PC Human Food (Spanish): May 22

FSVP: Apr. 11; May 11 and 16; June 15; July 13

Kansas: PC Animal Food: Apr. 11

Michigan: PC Human Food: Apr. 10; May 16

Missouri: PC Human Food: May 9

Nebraska: PC Human Food: May 1

Ohio: PC Human Food: Apr. 12; May 10, 16, and 23

Wisconsin: PC Human Food: Apr. 18 and 25; May 16

Online: PC Human Food: April 3, 4, 5, 6, 10, 11, 12, 13, 17, 18, 19, 20, 24, 25, 26, and 28;

May 1, 8, 9, 10, 11, 15, 16, 17, 22, 23, 24, 30, and 31;

June 5, 7, 13, 19, 21, 26, and 28; July 3, 5, 7, 10 12, 17, 24, 25, and 31 PC Human Food (Spanish): Apr. 3, 10, 17, and 24; May 1, 8, 15, and 22 PC Human Food (Chinese): Apr. 3, 10, 17, and 24; May 1, 8, 15, and 22

PC Animal Food: Apr. 3, 10, 11, 12, 17, 24, and 26; May 3, 8, 10, 17, 24, and 29;

June 7, 12, 14, and 21

FSVP: Apr. 3, 5, 10, 14, 19, 20, and 28; May 4, 18, 19, 22, 25, and 26;

June 9, 20, 21, and 23; July 3, 7, 10, 13, 14, 17, and 18

Check out the <u>calendar</u> of FSPCA courses offered nationally.

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Thank you for your continued involvement with the NCR FSMA!

Sincerely,

NCR FSMA Training Center Team

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Iowa State University Extension and Outreach is an equal opportunity provider. For the full non-discrimination statement or accommodation inquiries, go to www.extension.iastate.edu/diversity/ext.

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