



North Central Region

Center for FSMA Training, Extension
and Technical Assistance

April 2024

Processing Webinar



Join Byron Chaves for a webinar entitled, “Why is *Listeria* always in the news? From packinghouses to cheese and everything in between.”

Join the Zoom call on Thursday, June 6, from 2-3:30 pm, Central time.

[Registration is required.](#)

NCR FSMA Annual Conference

Registration has closed for the annual conference. If you registered, you should have received information yesterday. Please let us know if you didn't get the email.

We can't wait to see so many people in Burr Ridge, IL, on April 3-4!

FSPCA Preventive Controls for Human Food Version 2.0

The FSPCA Preventive Controls for Human Food Version 2.0 curriculum is close to being finalized, and they are excited to announce registration is open for an [in-person pilot participant-level course](#) on May 6-8, in partnership with the Food Safety Summit in Illinois.

Dates/Times:

Monday, May 6; 8:00 am - 6:00 pm U.S. Central Time

Tuesday, May 7; 8:00 am - 6:00 pm U.S. Central Time

Wednesday, May 8; 1:00 pm - 6:00 pm U.S. Central Time

Please Note! This is not a Version 2.0 FSPCA Human Food Lead Instructor course nor a Version 2.0 FSPCA Human Food Lead Instructor Refresher course. This is a participant-level course to pilot the quality, delivery, and timing of the updated curriculum.

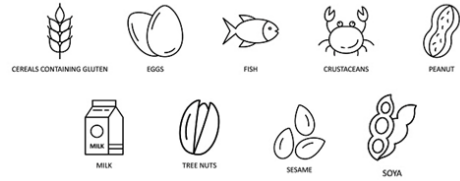
Sharing Success Stories

Do you have stories of growers/processors solving produce safety problems in low-cost ways? The program managers from several North Central Region states are hoping to collect stories to be shared in newsletters and trainings- to encourage other growers/processors to make similar changes. Please send examples to Ellen whenever you think of them and the stories will be shared when there are several.

FDA Updates



The FDA is [extending the comment period](#) for Chapter 11- Food Allergen Program and Chapter 16– Acidified Foods of the draft guidance on Preventive Controls for Human Food (PCHF) by an



additional 60 days. The draft guidance was published on September 27, 2023, and the two chapters were initially open for comment until March 25, 2024. The new deadline for comments is May 24, 2024. The FDA is extending the comment period in response to a request from stakeholders to allow additional time for interested persons to develop and submit comments.

The FDA will host a Stakeholder Conference Call on April 2, 2024, at 12:00 noon Central time, to provide an interactive discussion regarding the release of the Integrated Food Safety System (IFSS) Regulatory and Laboratory Training System (RLTS) Strategic Plan (“Strategic Plan”). This call is intended for federal, state, local, tribal, territorial (SLTT), and association regulatory and laboratory officials who may receive, provide, or participate in FDA manufactured human food, produce, eggs, retail food, Grade “A” milk/dairy, molluscan shellfish, and animal food training. Please contact Ellen if you would like the Zoom link.

NCR FSMA Funding

As we approach the end of the NCR FSMA funding cycle (August), funding is getting limited for the professional development and outreach stipends. If you would like to utilize these funds, [please apply soon](#). If you’re not sure if your state has used your stipends, please contact Ellen.

USDA FSOP Grant Technical Assistance Webinar Series



Texas Tech University, Alabama A&M University, and Iowa State University were awarded the USDA Food Safety Outreach Program (USDA FSOP) Technical Assistance grant titled “Empowering Minority Serving Institutions Food Safety Specialists to Write Successful Food Safety Outreach Program Grants through Education, Training and Technical Assistance”. This grant supports faculty and staff at Minority Serving Institutions and institutions collaborating with Minority Serving Institutions. Their team will be hosting a series of 1-hour webinars on general topics on grant writing for USDA NIFA Grant Programs.

The [schedule for upcoming webinars and registration links](#) can be found on the NCR website.

Events from our partners

Registration for the Center for Produce Safety's 15th Annual [Research Symposium](#) is open. The event will be held on June 18 -19, 2024, at the Hyatt Regency Denver Tech Center, in Colorado. Register before April 30 for a cheaper rate.

Byron Chaves, from the University of Nebraska Extension, will be offering a [virtual HACCP training](#) on April, 9, 11, 16 & 18, from 8:00 am. - 12:00 noon, Central time, each day. Participants will gain an understanding of the sanitation and HACCP regulatory requirements, HACCP plan development, and HACCP system implementation. The course has multiple opportunities for discussion and ample time allocated for questions, examples, and case studies. At the end of the course, participants will receive proof of course completion with the seal of the International HACCP Alliance. Cost is \$495.00/person. Registration fee includes electronic materials as well as a certificate with the seal of the International HACCP Alliance.

NASDA has announced that the next Produce Safety Consortium will be held in the Spring of 2025.

The [Dave Theno Food Safety Fellowship](#) will be offered to one recent graduate (2019-2024) with a Bachelor's Degree or higher in Food Science, Animal Science, or Food Policy from an accredited college or university with a GPA of 3.0 or higher. The Dave Theno Fellow will work 35 hours a week in the Stop Foodborne Illness (STOP) offices. Work will focus mainly on a designated research project, in conjunction with Michigan State University (MSU) Online Food Safety program (OFS) while also participating in other activities that support learning and experience in food safety. The Fellowship is based in Chicago with a salary of \$31,000. Apply by April 5.

New Resources from the Produce Safety Alliance

After a lot of work and input from the PSA team, the revised Required Records Fact Sheets and Templates are now available online. The URL is the same, so the previous Required Records fact sheet link will now take you to the updated documents.

- Required Records Fact Sheet ([English](#), [Español](#))
- Link to the editable Templates ([English](#), [Español](#))

Some of the changes you'll find:

- Enhancements to the Agricultural Water System Inspection (§ 112.42) template to bring the language more in line with the regulatory requirements
- Clarification about which records in Subpart E relate to postharvest water (current compliance), and which relate to pre-harvest water (enforcement discretion during revision process)
- Links to supporting PSA fact sheets that describe records from a third party (laboratory results, purchased treated BSAAO)
- Helpful tips about other required documentation (effectiveness of a water treatment method, information from a public water system or supply, equivalent methods for water analysis)

Highlighted NCR FSMA Resource



The NCR FSMA hosts the website for the [North Central Food Safety Extension Network](#). NCFSEN began with representatives from several states in the North Central Region in 2016 during a meeting convened by Extension program leaders held in Chicago, IL. Since that time, the network has grown to include representatives from all 12 states in the region. This website provides resource links to the affiliated states, an impact statement, a link to the regional food preservation e-newsletter subscription, outreach materials, and journal articles published by the group.

New Resources on the Produce Safety Clearinghouse

NECAFS is pleased to announce the release of multiple resources on produce safety in [hydroponic and aquaponic operations](#) for educators, regulators, and producers. These resources are available on a project page of the NECAFS website. They build upon and expand previous work in this area, providing engaging examples and links to many external resources.



Season Two of [The Food Safety Dish](#) is available now. This podcast covers all things food safety and is brought to you by National Farmers Union's Local Food Safety Collaborative. They talk with farmer and expert voices on their subject specialties: sharing practical advice, wisdom, and how to incorporate good food safety practices into your own growing operation.

NCR FSMA Communications Survey

We took an [informal communications survey](#) at the March 21 webinar. If you missed the webinar and would like to share feedback with the NCR, please fill out the five-question survey.

NCR FSMA Meetings

The [Listening Session/ Webinar](#) will be held in Thursday April 18, at 2:00, Central time. Betty Feng and Pei Liu will both be presenting on their FSOP awards. Come hear what each of them has been working on.

Update from last month's meeting: We heard a presentation from Don Stoeckel on a new resource he developed with NCR funding- [Testing well water: E. coli and Total Coliform results](#). It was great to hear everyone's thoughts during the discussion. You can [watch the recording](#) of

the presentation part of the meeting in the NCR Box Folder. If you can't access Box, please let us know, and we'll send the recording another way.

The [state inspectors/regulators](#) will meet next on Friday, May 3, at 9am, Central time.

The meeting for [data/inventory/outreach staff](#) will meet on Friday, April 19, at 9am, Central time.

The meeting for [program managers](#) will be Tuesday, May 14, at 10am, Central time.

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

[PSA Courses](#)

Iowa: April 3 (remote); April 16 (in-person)

Kansas/Missouri: May 7 & 8 (remote)

Michigan: Apr. 1, 9, and 15 (remote)

Ohio: Apr. 3, 10, 17 (in-person)

Wisconsin: Apr. 12 and 23 (in-person)

The Online delivery course is offered most months.

Check out the [calendar](#) of PSA courses offered nationally.

Find a list of [registered PSA Trainers](#).

[Upcoming FSPCA Courses](#)

Illinois: PC Human Food: Apr. 10; June 5

FSVP: June 13

Iowa: PC Animal Food: May 20

Kansas: PC Animal Food: Apr. 9

Ohio: PC Human Food: May 22

Online: PC Human Food: Apr. 1, 2, 3, 8, 10, 11, 16, 17, 19, 22, 23, 24, 25, 29, and 30;
May 1, 6, 7, 8, 9, 10, 13, 14, 15, 16, 20, 21, 22, 25, 26, 27, and 31;
June 4, 5, 6, 10, 11, 12, 18, 19, 20, 24, and 28;
July 2, 8, 9, 10, 11, 15, 16, 17, 23, 29, and 30
PC Human Food (Spanish): June 5; July 23

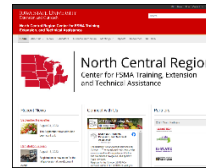
PC Animal Food: Apr. 2, 8, 9, 10, 17, 19, 22, 23, and 24;
May 1, 2, 6, 8, 20, 21, and 24; June 3, 5, 10, 11, 17, 18, 19, and 25;
July 2, 8, 9, 10, 16, 22, and 30

FSVP: Apr. 1, 2, 4, 8, 9, 10, 15, 16, 17, 18, 22, 25, and 29;
May 2, 3, 9, 13, 16, 21, 22, 23, 27, and 30; June 5, 12, 13, 18, 26, 27;
July 10, 11, 15, 16, 18, 23, 29, and 31
FSVP (Spanish): Apr. 24

Check out the [calendar](#) of FSPCA courses offered nationally.



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Thank you for your continued involvement with the NCR FSMA!

Sincerely,
NCR FSMA Project 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.

This work is supported by the Food Safety Outreach Program [grant no. 2021-70020-35732] from the USDA National Institute of Food and Agriculture.

If you'd like to be [removed from the NCR FSMA mailing list](#), please let us know.