



North Central Region

Center for FSMA Training, Extension
and Technical Assistance

August 2024

NCR FSMA Funding

We are excited to announce that the NCR FSMA has received another three years of funding from USDA NIFA through the FSOP program. Our current funding expires on Aug. 31, and our new funding begins Sept. 1. Many of the leadership team from this round of funding will continue with the project- Byron Chaves, Arlene Enderton, Phil Tocco, and Ellen Johnsen. These newsletters, webinars, and in-person meetings will continue, as well. Please reach out to any of us with new ideas that you'd like to try with this new round of funding.

Fall Professional Development



The Fall Professional Development event will be held Oct. 22-23. Everyone who works with the Produce Safety Rule (educators, technicians, inspectors, etc.) is invited! Join the group in the Detroit area for two days of presentations, discussions, and farm visits. We'll be discussing the finalized water rule, including the ag water assessment.

Registration is open. The cost to attend this event is \$75 and includes boxed lunches, drinks, and snacks for both days. You can cancel with a full refund up until October 15. No refunds after October 15. Registration closes at 11:59 p.m. ET on October 12.

Annual Conference Planning Team

Would you like to serve on the team to plan the next NCR FSMA annual conference? Our first priority is to decide on a time and location. We are looking for five people. Hopefully our team will include people from both the processing and growing side of produce safety and include educators, non-profit staff, and regulators. Please [let Ellen know](#) if you're willing to be part of this group. The NCR FSMA will pay the conference registration fee for each member of the planning team.

Processing Webinars

If you missed the processing webinars by Kathir Krishnamurthy or Byron Chaves, the video and audio are available in the NCR Box. Please contact us if you can't access the folder and we'll send it another way.

FDA Mushroom Webinar



FDA is hosting a “Basic Mushroom Growing, Harvesting, Holding, and Packing Activities”

Webinar on Tuesday, August 6, 1:00 to 2:30 pm, Central time.

The FDA invites the public to register for a webinar on basic mushroom growing, harvesting, holding, and packing activities under the Produce Safety Rule (PSR), Part 112.1.

The webinar will focus on growing, harvesting, packing and holding practices for the most common types of mushrooms, white and button. Due to recent outbreaks of foodborne illnesses linked to specialty mushrooms internationally and FDA’s Strategies to Help Prevent Listeriosis and Salmonellosis Outbreaks Associated with Imported Enoki and Imported Wood Ear Mushrooms, specialty mushrooms will also be covered during the presentation.

Guest speakers will include:

- Kristin Esch, Produce Safety Expert, Center for Food Safety and Applied Nutrition (CFSAN), FDA (Moderator)
- John Pecchia Ph.D., Mushroom Research Center and Spawn Laboratory in the Department of Plant Pathology, Penn State University
- Maria Gorgo-Simcox, Food Safety, IPM and Water Quality Extension Educator & Affiliate Instructor, Plant Pathology and Environmental Microbiology, Penn State University
- Wendy Read, Food Safety Inspector, Pennsylvania Department of Agriculture

Contact us if you need the Zoom link.

FSPCA Updates from Jason Wan

The Preventive Controls for Human Food (PCHF) Version 2.0 standardized curriculum has been reviewed by FDA. A virtual pilot Lead Instructor Refresher training course for PCHF Version 2.0 is scheduled for July, and virtual deliveries of Lead Instructor Refresher training courses will follow in August/September.

In the meantime, the updated FSPCA Human Food Lead Instructor application portal is live now to accept new Human Food Lead Instructor applications, and a PCHF Version 2.0 Lead Instructor course is scheduled for October.

In addition to the virtual deliveries of the Version 2.0 Human Food Lead Instructor Refresher Training courses to be scheduled this summer, FSPCA is considering adding two in-person Lead Instructor Refresher Training courses on November 18, at the Chicago Marriott Southwest at Burr Ridge, one day prior to the FSPCA Annual Conference.

They are asking if v1.2 Human Food Lead Instructors are interested in attending one of these in-person training courses, to [submit their name to a waitlist](#) before **August 1**. Please indicate whether you are interested in attending a course in English or Spanish. Based on demand, the FSPCA will announce training course availability and fees by the end of August.

Join them for the [FSPCA Annual Conference](#) on November 19-20, at the Chicago Marriott Southwest in Burr Ridge, IL. Expand your professional network and enhance your food safety knowledge alongside subject matter experts from across the globe.

IFAI Updates on the Potential Implications of FDA Rule on Indian Country Food and Agriculture

On June 24, the FDA hosted an all Tribes' call for Tribal leaders to hear about the recently published final water rule. Read more about the Indigenous Food and Agriculture Initiative's [report on this call](#) and how the finalized water rules will impact Tribal growers in their blog post.

Tribal Sprout Growers



This [needs assessment](#) is specifically targeted for Native agriculture operations engaging in the growing, harvesting, holding, or packing of sprouts for human consumption. The purpose of the survey is to find out how IFAI can best meet the food safety compliance needs of Indian Country's sprouts growers through training, technical assistance, outreach, and education. The questions are designed to assist IFAI in determining best locations and focus for curriculum and content. Those having questions about this survey should [contact Steven Shedd](#).

FSOP Award Webinars

Two FSOP webinars will be held this fall: Fri., Sept. 20, at 11:00 Central time, and Tues., Sept. 24, at 1:00 Central time. Current FSOP awardees are expected to attend at least one, and everyone is welcome to attend and learn more about the Food Safety Outreach Program (grants through the USDA NIFA) projects. Registration link will be sent soon.

CDC Report



In early July, the CDC published an article "[Reported Incidence of Infections Caused by Pathogens Transmitted Commonly Through Food: Impact of Increased Use of Culture-Independent Diagnostic Tests — Foodborne Diseases Active Surveillance Network, 1996–2023](#)" in the Morbidity and Mortality Weekly Report.

While numbers of infections from some pathogens remain steady, others increased, as compared to the 2016-2018 base line. Because new technologies allow for better diagnosis, these numbers might reflect more accurate data rather than an actual increase in incidence.

Sprout Updates

A [Seed Safety Conference](#) will be held August 13-14, from 8:00-5:00 each day, in Burr Ridge, IL. This conference will engage international stakeholders to discuss food safety hazards that may be associated with seeds for sprouting, showcase best practices for the production, processing and distribution of seeds for sprouting across the global supply chain, and highlight programs developed by sprout growers in sourcing seeds that are produced/processed following food safety guidelines. Cost is \$50.

The [SSA and FDA have produced videos](#) to demonstrate the four key procedures required by the Produce Safety Rule. These videos are published on the YouTube and are publicly accessible.

Research to Share with Growers/Processors

Do you have a favorite article that you share with growers or processors when they ask, “do I really need to do that?” Is there research that you point to emphasize why a practice is risky? If so, [please share the article](#) with Ellen. We’re putting together a new section of the website to help regulators and educators quickly find the science-based information their growers and processors need to make informed decisions.

Water Rules Book Club



Michigan State Extension is hosting a “Water Rule Book Club” and they’ve invited all their regional partners. The plan is to collectively read the entire updated PSR Water Rule over the span of 3 months and meet every few weeks to discuss what each segment says/means. To participate, you need to be willing to complete the reading assignment before each meeting and attend as many meetings as possible. The goal is to efficiently seek clarification and consensus in our interpretation of the new guidelines.

All meetings are from 12N to 1PM Eastern Time.

<https://msu.zoom.us/j/99439782267?from=addon> (Meeting ID: 994 3978 2267)

The schedule is as follows:

| | | |
|-------------------|--|------------------------------|
| August 15 | Pages: 37467-37474 | (Comment 17 to Comment 34) |
| August 29 | Pages: 37474-37489 | (Comment 35 to Comment 53) |
| Sept 11 | Pages: 37489-37496 | (Comment 54 to Comment 77) |
| Sept 26 | Pages: 37496-37504 | (Comment 78 to Comment 101) |
| October 7 | Pages: 37504-37511 | (Comment 102 to Comment 123) |
| October 21 | Pages: 37511-37519 | (Comment 124 to Item XII) |
| November 4 | Summary and discussion of educational plan | |

Please let Heather (bordenhe@msu.edu) know if you have any questions or concerns!

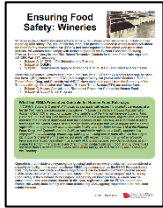
An Olympic Moment

As athletes compete in Paris, water quality of the River Seine has been in the news. In this [Science Friday interview](#), a water quality expert explains to sports fans what it means to test water, why results change daily, and how Paris can't control what happens upriver. It's not specifically about agricultural water, but the interview does explain the basics of water testing in a fun way.

LFSC Webinar

The Local Food Safety Collaborative has an upcoming [Lunch and Learn](#) for August that they are excited to share with the community, on August 15, at 12:00 noon Central time. They'll be talking about U-Pick (Pick-Your-Own) operations and safety precautions for the field.

Highlighted NCR FSMA Resources



[Ensuring Food Safety: Wineries](#)- Wineries in the United States must adhere to regulations when selling wine, including those regarding food safety. This publication provides guidance to winery businesses about the Food Safety Modernization Act (FSMA) and other regulations that affect wine production facilities.

[Online Quizzes about Value Added Products](#)- Test your knowledge about what is allowed in one of the 12 North Central Region states. There are questions about where you can sell products and which products you can make in your home kitchen. These quizzes have been taken almost 300 times since they were developed in 2018.

New Resources on the Produce Safety Clearinghouse

[Risk Prioritization Tool for Agricultural Water](#)- The agricultural water Risk Prioritization Tool is an educational tool that was created before the 2024 publication of revised Subpart E. The concepts integrated into the tool are based entirely on GAPs and other science-based principles. The authors expect that use of the Risk Prioritization Tool can be a useful aid for understanding the agricultural water system on a farm. However, the output of the Risk Prioritization Tool IS NOT EQUIVALENT TO AND IS NOT A SUBSTITUTE for doing an agricultural water assessment as described in revised Subpart E.

[Seaweed Food Safety: Comparing Compliance with Preventive Controls for Human Foods and Seafood HACCP](#)- This guide was created to help the emerging seaweed industry understand the prevailing regulatory requirements surrounding the production of seaweeds as foods. There are currently two regulations that are being used to regulate seaweeds at either the federal or state level: the Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food (GMP/PCHF) regulation and the Seafood HACCP regulation. This guide will help the reader understand the similarities and differences between the two regulations and help the reader understand how their operation might be regulated.

NCR FSMA Meetings

The **Listening Session/ Webinar** will be held in Thursday, August 5, at 2:00, Central time. This will be the last webinar of this grant cycle. The webinars will continue in September, under a new round of funding.



We'll be celebrating all that has been accomplished and thanking all of our partners. Three members of the current leadership team are moving on to other projects, so please plan to attend so you can thank Angela, Kathir, and Dan for all their work as members of the leadership team on this round of funding. Kathir and Dan will still be

involved in produce safety work, but won't be members of the NCR FSMA leadership team going forward. Angela will continue her produce safety work with the Southern Region.

Update from last month's meeting: Dr. Job Obbink shared about effective water meters for home use. Arlene Enderton and Joanna Kahvedjian talked about the result of the inspectors' data they analyzed. You can find the [recording in the NCR FSMA Box](#). The presentation from the inspector data is also in the Box.

The **state inspectors/regulators** will meet next on Friday, August 2, at 9am, Central time.

The meeting for **data/inventory/outreach staff** will be Friday, August 16, at 9am, Central time.

The meeting for **program managers** will be Tuesday, August 13, at 10am, Central time.

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

PSA Courses

Kansas and Missouri: Aug. 5&6 (remote)

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: Aug. 14; Sept. 18; Oct. 16

FSVP: Oct. 18

Kansas: PC Animal Food: Aug. 27

Ohio: PC Human Food: Oct. 16
 PC Animal Food: Oct. 22

Wisconsin: PC Human Food: Sept. 24

Online: PC Human Food: Aug. 5, 6, 7, 12, 13, 14, 15, 19, 20, 21, 22, 23, 26, 27, and 28;
 Sept. 3, 4, 9, 10, 16, 17, 18, 23, 24, 25, 27, and 30;
 Oct. 2, 7, 8, 14, 15, 16, 17, 18, 25, 28, and 30;
 Nov. 4, 5, 6, 7, 11, 12, 13, 18, 20, 21, and 26

PC Animal Food: Aug. 5, 6, 7, 13, 19, 27, and 28; Sept. 3, 7, 9, 10, 17, 18, and 24;
 Oct. 7, 8, 12, 16, 22, and 29; Nov. 4, 5, 8, 12, 13, 14, 16, 20, and 29

FSVP: Aug. 1, 5, 6, 7, 12, 14, 16, 22, 26, 27, 28, and 29;
 Sept. 3, 5, 10, 12, 17, 18, 19, 25, and 26; Oct. 1, 3, 10, 15, 16, 17, 24, 30, and 31;
 Nov. 4, 5, 6, 7, 11, 12, 14, 18, 25, and 27

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
 Angela M Shaw
 Arlene Enderton
 Ellen Johnsen

Byron Chaves
 Dan Fillius
 Kathiravan Krishnamurthy
 Phil Tocco

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www.extension.iastate.edu/diversity/ext.

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