



North Central Region

Center for FSMA Training, Extension
and Technical Assistance

December 2023

NCR FSMA Annual Conference



[Registration for the annual conference is now open!](#) You can get signed up and make your hotel reservations. We are looking forward to seeing you April 3-4, 2024, in Burr Ridge, IL (just outside of Chicago). As you are making flight reservations, please note that this hotel is closer to Midway Airport than O'Hare Airport.

FDA Updates

Just today, FDA rolled out the third wave of [new FAQs and tools for the Food Traceability Rule](#) to assist stakeholders. These new tools and FAQs will continue to inform stakeholders about the Food Traceability Rule and help covered entities come into compliance.

Featured in this update are the following:

- New webpage about traceability lot codes, including examples of how Key Data Elements (KDEs) could appear on invoices and bills of lading
- Video highlighting some technological components of product tracing systems
- Examples of a traceability plan
- New Frequently Asked Questions (FAQs)
- New supply chain examples for deli salads
- Information on how to apply for a waiver or exemption, if eligible

FDA and Stop Foodborne Illness, a non-profit public health organization, have been collaborating on a [webinar series](#) that explores food safety culture, one of the core elements in FDA's New Era of Smarter Food Safety initiative.

The next session will be held on December 6 and will cover "Storytelling to Shape, Reinforce, and Inspire."

CDC Updates

The CDC has released the [2021 Sources of Foodborne Illness Report](#). The Interagency Food Safety Analytics Collaboration's (IFSAC) newest annual report, "Foodborne illness source attribution estimates for Salmonella, Escherichia coli O157, and Listeria monocytogenes" is now available. The updated estimates, combined with other data, may help shape agencies' priorities and inform the creation of targeted interventions that may help reduce foodborne illnesses caused by these pathogens.

Events from our partners

The Local Food Safety Collaborative invites you to a [virtual discussion on PFAS](#), also known as “forever chemicals” with Dr. Cheryl Murphy on December 4, at 11:00, Central time. PFAS or *perfluoroalkyl* and *polyfluoroalkyl* substances are a class of human-made chemical compounds known to resist degradation making them a harmful threat to human health and the environment. Dr. Cheryl Murphy is a distinguished professor in the Department of Fisheries and Wildlife at Michigan State University and currently leads the Center for PFAS Research. During this hour-long discussion, the discussion will include the long-term problems these widely used chemicals present and what they mean for agriculture and food safety. Register soon for the event.

The next CONTACT webinar will be held Dec. 7, at 2:30, Central time. [Register soon](#) for “Sanitation Best Practices at Retail.” Produce safety industry, government, and academia are encouraged to come. All are invited!

The [Modernizing Home Food Preservation: Western Region Conference](#) is being held Feb 29 - Mar 2, 2024, in Portland, OR. This event invites Extension professionals, food safety scientists, and community organizations from the western states and territories of the US to share information on current trends and needs in home food preservation, collaborate on a prioritized research agenda, and discuss protocols for research. Call for Proposals open from November 20 to December 18.

Highlighted NCR FSMA Resource

Last month, we highlighted a resource for hops that incorrectly said that hops were on the “rarely consumed raw” list. Sorry about that! The resource is currently being updated to correctly explain that hops are under enforcement discretion. Thanks to everyone who kindly pointed out the error, so we could fix it. (It’s nice to know that so many of you read the newsletter and check out the highlighted resource.)



[FSMA Human Food Audit Checklist](#): This FSMA based Food Safety Program Audit Checklist focuses on manufacturers of human food. It will help organize materials and assess current food safety preparedness. The checklist is NOT itself a plan, only an assessment tool to assist in plan development. This checklist also includes limited information pertaining to the Sanitary Transportation Rule (21 CFR Part 1 Subpart O). This is for personal use only, it is not a regulatory compliance program.

NCR FSMA Funding



The NCR FSMA budgeted funds to help facilitate outreach to under-served growers in our region. You can access these funds to help you (educators/regulators) attend a professional development event that will help you better reach under-served growers. Or you can utilize the funds for programming that reaches under-served growers (we've provided supplies for hands on activities at a workshop for tribal growers, postage for newsletters sent to Plain growers, and certificates/manuals for a Spanish-language PSA training).

Job Opening

The University of Vermont is hiring a tenure track [Assistant/Associate Professor in Food Science](#) with a focus on research related to but not limited to fermented foods, microbiome of foods, food chemistry, or food technology. Review of applications will begin December 1 and continue until the position is filled.

NCR FSMA Meetings

The [Listening Session/ Webinar](#) will not be held in December. Our next meeting will be Thursday, January 18, at 2:00, Central time.

Update from last month's meeting: Annalisa Hultberg, Phil Tocco, and Don Stoeckel presented on the agriculture water assessment they are developing. You can [watch the recording](#) in the NCR Box Folder.

The [state inspectors/regulators](#) will meet December 1, at 9am, Central time.

The meeting for [data/inventory/outreach staff](#) will be on Friday, December 15, at 9am, Central time.

The meeting for [program managers](#) will be Tuesday, December 12, at 10am, Central time.

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



PSA Courses

Iowa and Nebraska: Jan. 17 (remote)

Michigan: Dec. 11; Jan. 11; Feb. 22; Mar. 18; Apr. 9 (all 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: Dec. 6; Jan. 24

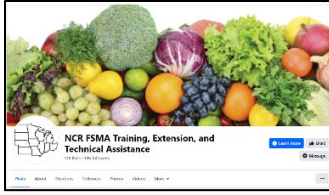
Iowa: PC Animal Food: Jan. 16

Online: PC Human Food: Dec. 1, 3, 4, 5, 6, 10, 11, 12, 13, 17, 18, 19, 20, 22, 24, and 27;
Jan. 1, 9, 10, 15, 17, 18, 22, 24, and 29; Feb. 1, 5, 7, 10, 12, 20, 21, 22, and 26;
Mar. 4, 11, 12, 13, 18, 20, and 25; Apr. 2, 8, 17, 22, 24, and 29
PC Human Food (Spanish): Dec. 4, 11, 18, and 25
PC Human Food (Chinese): Dec. 3, 17, and 24

PC Animal Food: Dec. 4, 6, 11, 18, 20, 21, and 25; Jan. 3, 8, 23, 29, and 30;
Feb. 5, 12, 13, 14, 26, 27, and 28; Mar. 4, 11, 13, 19, 20, 25, 26, and 27;
Apr. 8, 9, 10, 22, 23, and 24

FSVP: Dec. 4, 7, 8, 11, 14, 18, 20, 21, 25, and 28;
Jan. 1, 10, 16, 17, 18, 22, 24, and 31; Feb. 5, 8, 13, 14, 19, 22, and 28;
Mar. 4, 5, 7, 12, 18, 20, 21, and 27; Apr. 2, 4, 10, 15, 16, 18, and 25

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



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Thank you for your continued involvement with the NCR FSMA!

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