



# North Central Region

Center for FSMA Training, Extension  
and Technical Assistance

February 2024

## FSOP applications

Proposals for the USDA NIFA Food Safety Outreach Program are due February 13.

Awardees will develop and implement food safety training, education, extension, outreach and technical assistance projects that address the needs of owners and operators of small to mid-sized farms, beginning farmers, socially-disadvantaged farmers, small processors, or small fresh fruit and vegetable merchant wholesalers. Grant applications are being solicited directly from those in local communities to include those from community-based organizations, non-governmental organizations, food hubs, farm cooperatives, extension, and other local groups.

**There is an expectation that each project will have a communication plan for how they will interact with their regional center. We are happy to discuss that with you. Please contact Ellen by February 7, if you would like us to write a letter of support for your application.**

There are still [office hours](#) available through the USDA FSOP Technical Assistance grant, if you would like an individual consultation on your proposal.

## 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.

The optional tour will be heading to the facilities of Illinois Institute of Technology, FDA researchers, FSPCA, and Institute for Food Safety and Health. That morning, we'll have a chance to tour a pilot plant and a BSL 3 lab. We'll get to see where high-pressure processing and other novel technologies happen. Depending on people's interests, we might be able to see other research labs as well. You need to [sign up for the April 3 tour separately](#) from the conference registration.

## FDA Updates

The FDA has published its [first video](#) in an educational series focused on how food companies' use of tech-enabled traceability can enhance food safety and protect consumers from foodborne illness. The first episode focuses on Supply Chain Technology and builds on key themes from the 2021 FDA New Era of Smarter Food Safety Traceability Challenge.

## Produce safety cleaning and sanitizing workshops

The Food Safety Modernization Act (FSMA) Produce Safety Rule requires growers to “inspect, maintain, and clean and, when necessary and appropriate, sanitize all food contact surfaces of equipment and tools...” but what does this provision actually mean and how does one achieve it? Join extension experts from the Food and Drug Administration (FDA), Michigan State University, Purdue University and University of Wisconsin for this **one-day workshop focused on best practices of on-farm cleaning and sanitization required by the Produce Safety Rule (PSR)**.

Many growers grapple with the common challenge of keeping food contact surfaces clean and sanitary. The FSMA Produce Safety Rule provides guidelines about what surfaces must be cleaned and sanitized (and why) but it does not dictate who must do the cleaning or how, when and where it should be done.

One-day workshops (lunch included) will be held in Vincennes, Indiana on Feb 27, and Milwaukee, Wisconsin on March 5, 2024. Discussion topics will include cleaning and sanitizing equipment, developing cleaning and sanitizing programs, and pack-house food safety basics. Parts of the program will be hands-on to better understand how cleaning and sanitizing can get done on a farm. Workshop facilitators will provide a brief overview of the FSMA Produce Safety Rule with guidance to help participants understand current policies and requirements associated with cleaning and sanitizing of produce.

This workshop is intended for farm personnel with cleaning and sanitizing responsibilities, farm owner/supervisors, extension employees, and representatives from regulatory agencies or industry. Participants who attend the entire program will receive practical knowledge to improve their work as well as a certificate of course completion.



Pre-registration is required (no walk-ins please) and closes one week before the program date. **Register using the links below:**

[Register to attend on February 27<sup>th</sup> 2024 in Vincennes, Indiana \\$65 fee – lunch included](#)

[Register to attend on March 5<sup>th</sup> 2024 in Milwaukee, Wisconsin \\$45 fee – lunch included](#)

Program Questions? Wisconsin: Kristin Krokowski at [krokowski@wisc.edu](mailto:krokowski@wisc.edu) or Indiana: Scott Monroe at [jmonroe@purdue.edu](mailto:jmonroe@purdue.edu)

If you're interested in hosting this FDA workshop, let us know.

## 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.

## Events from our partners

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These courses from the UMN Extension On-Farm GAPs Education program and the Minnesota Department of Agriculture Produce Safety Program will provide in-depth information to fruit and vegetable farms about important steps to keep their produce safe and meet market requirements for on-farm food safety practices.

### Online GAPs Half-Day Training Course

This 3.5-hour online course is a "one stop shop" to learn about food safety best practices in the production, washing, packing, storage and transport of fresh produce. They are interactive and include lots of case studies and photos.

- February 6th: 9:00 am - 12:30 pm
- February 28th: 1:00 pm - 4:30 pm
- March 13: 9:00 am - 12:30 pm

Cost: \$15 per farm



The University of Nebraska- Lincoln is offering an [online HACCP course](#). The Hazard Analysis and Critical Control Points (HACCP) system is the universal language of food safety management. This course will provide participants with foundational knowledge and tools to develop and implement HACCP plans applicable to a variety of industries and commodities. The course content follows the approved curriculum of the "International HACCP Alliance" and is a combination of lectures and hands-on activities over 16 hours of class-contact time.

February 20 and 22. Please note these are non-consecutive days.

Time: 8:30 am to 4:30 pm Central Time

Registration deadline: Monday, February 19 by 12:00 p.m. (noon)

\$450.00/person.

Have a program you'd like to advertise to the region? Please let us know.

## Update from the Food Safety Resource Clearinghouse

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**The Northeast Center to Advance Food Safety (NECAFS) announces a new initiative to make FSOP projects accessible on the [Food Safety Resource Clearinghouse](#).**

The Food Safety Resource Clearinghouse is a national curated and crowd-sourced collection of Produce Safety Rule (PSR) and Preventive Controls for Human Food Rule (PCHFR) resources related to the Food Safety Modernization Act (FSMA). The goal of the Clearinghouse is to connect food safety people, projects, and publications across the nation.

As part of the National Institute of Food and Agriculture (NIFA's) Food Safety Outreach Program (FSOP), grant awardees are expected to communicate their project outputs as part of NIFA/FSOP's larger objective of providing customized food safety education. NECAFS is committed to supporting the FSOP projects with this effort by creating a resource page on the Clearinghouse for each project and user account for each grant's project director. With this project page, FSOP outputs can be easily added making them searchable within the Clearinghouse. Each project director will be contacted directly about their new resource page.

## Updates from our partners

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Did you know that you can find the results of Center of Produce Safety [research projects on their website](#)? When projects are complete, the team posts final reports and posters to the CPS website.

## Highlighted NCR FSMA Resource

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Looking for cottage food resources? The NCR FSMA has put together what can be sold and where for several types of home processing.

- Frozen and Dehydrated Produce
- Jams and Jellies
- Pickled Vegetables
- Fermented Foods

You can find them all on our website's [Resource page](#). These resources are updated each summer, after the legislative sessions.

## Job Opening

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Iowa State University's Department of Food Science and Human Nutrition invites applications for a 9-month [Assistant/Associate/Full Professor](#) (tenure-track) faculty position in Dairy Products Science and Technology. The position is 30% research, 30% teaching, 25% administration, and 15% service.

## NCR FSMA Meetings

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The [Listening Session/ Webinar](#) will be held in February 15, at 2:00, Central time. Byron Chaves from the University of Nebraska, will be speaking about processing.



Update from last month's meeting: We heard from three growers at Featherstone Farm, a covered, organic farm in Minnesota. Hear their experiences with inspections and creating a food safety mindset on their farm. You can [watch the recording](#) 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 February 2, at 9am, Central time. We will be discussing how to utilize inspection data, and the group will be discussing re-organizing the meetings.

The meeting for [data/inventory/outreach staff](#) will be not meet in February.

The meeting for [program managers](#) will be Tuesday, February 13, at 10am, Central time.

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

## PSA Courses

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Kansas and Missouri: Feb. 5-8 (remote)

Michigan: Feb. 20; Mar. 12 (in-person)  
Feb. 22; Mar. 3 and 18; Apr. 1 and 9 (remote)

Minnesota: Feb. 27 (in-person)  
Mar. 7 (remote)

Missouri: Mar. 5 (in-person)

North Dakota: Mar. 22 (remote)

Ohio: Feb. 7 and 21; Mar. 5, 6, 7, 26, and 27; Apr. 10, 17 (in-person)

Wisconsin: Feb. 13; Apr. 12 and 23 (in-person)  
Mar. 29 (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

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Illinois: PC Human Food: Feb. 21; Mar. 20; Apr. 10

FSVP: Feb. 29

Kansas: PC Animal Food: Apr. 9

Michigan: PC Human Food: Feb. 15

Ohio: PC Human Food: Mar. 26

Online: PC Human Food: Feb. 1, 5, 7, 10, 12, 19, 20, 21, 22, 26, and 28;  
Mar. 4, 5, 11, 12, 13, 18, 19, 20, and 25; Apr. 2, 8, 11, 16, 17, 22, 23, 24, and 29;  
May 1, 13, 15, 20, 21, 22, and 27  
PC Human Food (Spanish): Feb. 5, 19, and 26; Mar. 4, 11, 18, and 25

PC Human Food (Chinese): Feb. 5 and 26; Mar. 4, 11, 18, and 25

PC Animal Food: Feb. 5, 7, 9, 12, 13, 14, 19, 20, 26, 27, and 28;  
Mar. 4, 11, 12, 13, 15, 18, 19, 20, 25, 26, and 27;  
Apr. 2, 8, 9, 10, 19, 22, 23, and 24; May 1, 2, 6, 8, 20, 21, and 24

FSVP: Feb. 5, 6, 8, 12, 13, 14, 19, 21, 22, 27, and 28;  
Mar. 4, 5, 7, 12, 13, 18, 19, 20, 21, 25, and 27;  
Apr. 2, 4, 9, 10, 15, 16, 18, 24, 25, and 29; May 2, 3, 9, 13, and 16  
FSVP (Spanish): Mar. 7 and 27; Apr. 24

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

[Follow us on Facebook](#)

[Visit our website](#)

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](http://www.extension.iastate.edu/diversity/ext).

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USDA National Institute of Food and Agriculture.

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