



North Central Region

Center for FSMA Training, Extension
and Technical Assistance

July 2024

Processing Webinars



Join Kathir Krishnamurthy for a processing webinar on low acid and acidified foods. Join the Zoom call on Tuesday, July 30, from 2:00-4:00pm, Central time.

Registration is required.

If you missed the talk on listeria, you can watch the recording. 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.

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.

FDA Job Opening

The Center for Food Safety and Applied Nutrition/Office of Food Safety/Division of Produce Safety is hiring a Horticulturist. The NE position announcement is posted and open from 6/26-7/02/24. This remote position serves as a subject matter expert in horticulture and provides advice on procedures, methods, and resources to assist with implementation and compliance with the Produce Safety Rule as well as other related federal statutes.

New Journal Article

"Comparing the effectiveness of delivery style in produce safety training for growers" was just published in the *Journal of Food Science*. Thank you to all the PSA lead trainers who shared data with the team and participated in the focus groups. Although the article discusses evaluation projects from Produce Safety Alliance trainings, the conclusions are applicable to other programs when deciding whether to hold them in-person or virtually.

FDA Webinar Recording

The FDA has posted a recording of the May 20 webinar about the FSMA Final Rule on Pre-Harvest Agricultural Water. It can now be found on the meeting page under Meeting Recording. A full transcript is also available. Contact the FDA with any questions.

Water Rules Book Club

Michigan State Extension is hosting an ongoing book club and they've invited all their regional partners- We are holding a "Water Rule Book Club" via Zoom and you are invited. Our 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. Our 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 72-page document has been broken down into 7-10 page chunks with stopping points that coincide with the end of comments. The schedule is as follows:

July 11th	Pages: 37454-37460	(Item V to comment 6)
August 1st	Pages: 37460-37467	(Comment 7 to Comment 16)
August 15th	Pages: 37467-37474	(Comment 17 to Comment 34)
August 29th	Pages: 37474-37489	(Comment 35 to Comment 53)
Sept 11th	Pages: 37489-37496	(Comment 54 to Comment 77)
Sept 26th	Pages: 37496-37504	(Comment 78 to Comment 101)
October 7th	Pages: 37504-37511	(Comment 102 to Comment 123)
October 21st	Pages: 37511-37519	(Comment 124 to Item XII)
November 4th	Summary and discussion of educational plan of attack	

If you must miss a date, please still complete the reading assignment so that you are prepared to join subsequent discussions.

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

New NCR FSMA Resources



Three new infographics are available. They cover:

1. Soil Amendment Risk Spectrum
2. Sanitizing Containers
3. Compost and Manure

You might have seen their draft versions at the annual conference. Designed by Lindsey Pender, an educator from Missouri, these resources are designed to help growers quickly understand the topic. You can download these PNG files from the NCR FSMA box folder.

Contact Webinars

CONTACT was funded by USDA in 2020 for four years. This project was specifically developed to respond to a critical national problem that is dramatically affecting specialty crop producers and processors: food safety and implementation of new FSMA regulations. Nine land grant universities and one federal agency collaborate on this project.

As part of the project, they offer free, monthly webinars (including one happening this afternoon!) [Sign up to receive the CONTACT news](#) and updates and to receive the latest info on webinars.

Don't hesitate to [reach out to Christina Kessler](#) if you have any questions.

Save the Date

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.

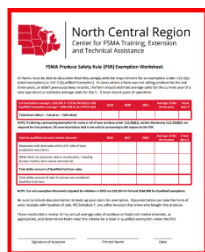
FDA Update on the Food Traceability Rule

The FDA has published additional resources to its website to help industry comply with the Food Traceability Rule. These include:

- A [downloadable, electronic sortable spreadsheet template](#);
- Minor revisions to the [Food Traceability List](#) clarifying the status of previously frozen foods on the list, as well as a [new FAQ](#) summarizing the changes;
- A [chart](#) summarizing exemptions relevant to produce farms for both the Produce Safety Rule and the Food Traceability Rule;
- A supply chain [example](#) for sprouts; and
- New translated material about the [Traceability Lot Code](#) and the Traceability Plan.

In addition, the FDA has partnered with the [Food Safety Preventive Controls Alliance \(FSPCA\)](#) to develop training for the food industry on the Food Traceability Rule. Curriculum development has been initiated by a team including subject matter experts from FDA, industry and academia. The team is working to create training exercises to help food industry personnel to understand FDA's Food Traceability Rule requirements. Training is anticipated to be available by mid-2025.

Highlighted NCR FSMA Resources



The Exemption Envelope, which helps growers compile receipts to prove their FSMA status, has been updated. The FDA updates the dollar amounts for a qualified exemption and not covered farms each year.

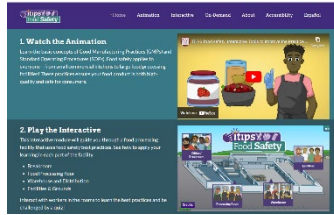
Qualified Exemption: A farm is eligible for a qualified exemption if the average annual monetary value of all food sold during the 3-year period preceding the applicable calendar year was less than \$500,000, adjusted for inflation, and sales to qualified end-users during such period exceeded the average annual monetary value of the food sold by such farm to all other buyers. Currently- \$638,491

Not covered farm: A farm or farm mixed-type facility with an average annual monetary value of produce sold during the previous 3-year period of less than \$25,000 (on a rolling basis). Currently- \$31,925

You can find the updated front of the envelope on our Resources page.

The NCR FSMA has printed envelopes that we are happy to send for free, but we're still using up envelopes with outdated numbers on them.

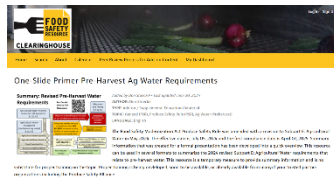
New Resources on the Produce Safety Clearinghouse



iTIPS (Interactive Tools to Improve Produce Safety) This multi-state project includes collaborators from Iowa, Massachusetts, and New Mexico. Designed to be accessible and freely available online in English and Spanish, the modules enable more robust access to training tools for underserved communities with limited resources to help improve food safety practices and regulatory compliance,

for processors.

You might have learned about this project at the NCR FSMA annual conference, and you can learn more and try the modules now.



One-Slide Primer for Pre-Harvest Ag Water Requirements: The Food Safety Modernization Act Produce Safety Rule was amended with a revision to Subpart E: Agricultural Water in May 2024. The effective date is July 05, 2024, and the first compliance date is April 07, 2025. Summary information that was created for a formal presentation

has been developed into a quick overview. This resource can be used in several formats to summarize the 2024 revised Subpart E: Agricultural Water requirements that relate to pre-harvest water. This resource is a temporary measure to provide summary information and is no substitute for proper training on the topic. Proper training is being developed, soon to be available, or already available from many of your trusted partner organizations including the Produce Safety Alliance.

NCR FSMA Meetings

The **Listening Session/ Webinar** will be held in Thursday, July 18, at 2:00, Central time. Dr. Job Ubbink will be sharing the results of study about home use of water meters. Arlene Enderton and Joanna Kahvedjian will be sharing the results of their inspector survey. Find out what water meters work best for people making valued added food at home and what inspectors are seeing on farms in the North Central Region.

Update from last month's meeting: Kathir Krishnamurthy spoke about processing low moisture foods. You can find the recording in the NCR FSMA 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, July 9, 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: July 17; 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. 24

Wisconsin: PC Human Food: Sept. 24

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

PC Animal Food: July 2, 8, 9, 10, 16, 22, 29, and 30;
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

FSVP: July 9, 10, 11, 15, 16, 18, 23, 29, and 31;
Aug. 1, 5, 6, 7, 12, 14, 16, 22, 26, 27, 28, and 29;
Sept. 3, 5, 10, 12, 17, 18, 19, 25, 26 and 26; Oct. 1, 3, 10, 15, 16, 17
FSVP (Korean): July 9

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
Angela M Shaw
Arlene Enderton
Ellen Johnsen

Byron Chaves
Dan Fillius
Kathiravan Krishnamurthy
Phil Tocco

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.