



# North Central Region

Center for FSMA Training, Extension  
and Technical Assistance

## July 2025

### Updated Inflation Numbers from the FDA



Several FSMA rules have provisions in which a value is adjusted for inflation and averaged over 3 years. Each spring, the FDA updates these numbers, and the [2024 values are now available](#).

The NCR FSMA exemption envelope has also been updated with these new numbers.

### Reagan-Udall Foundation Webinar

Join the Reagan-Udall Foundation for [“FDA’s Final Rule on Requirements for Additional Traceability Records for Certain Foods,”](#) a public webinar hosted in cooperation with the FDA. They will bring together experts from various sectors of the food industry and FDA to discuss pilot initiatives, approaches to outbreak investigations, and other key traceability topics. The webinar happens July 10, 11:30am-1:00pm, Central time.

### Sprout News



In early May, the FDA announced they had determined that several new methods are “scientifically valid” and “at least equivalent to the method of analysis in § 112.153(a)(1) in accuracy, precision, and sensitivity” in detecting E. coli O157:H7 and Salmonella.

The FDA website includes details on [testing spent sprout irrigation water](#).

### PSA Webinar

The Produce Safety Alliance will host a [Produce Safety Educators’ Group webinar](#) later today (if you’re reading this the day it was sent out). The call, Introduction to Produce Safety in Hydroponic and Aquaponic Operations and Available Resources, will be held Monday, June 30, at 1pm - 2pm, Central time.

Sean Fogarty, a research specialist at the Northeast Center to Advance Food Safety (NECAFS), will present on produce safety in hydroponic and aquaponic (HP/AP) operations.

## **IAFP**

The International Association for Food Protection will host its [annual meeting](#) July 27-30, in Cleveland, OH. Register by July 2 to avoid paying a higher registration fee. The conference aims to “provide attendees with information on current and emerging food safety issues, the latest science, innovative solutions to new and recurring problems, and the opportunity to network with thousands of food safety professionals from around the globe.”

## **FDA/ North Central Region Partners Call**

The FDA/North Central Region partners call happens July 24, at 10:00am, Central time. Join Kristin Esch and other FDA experts for an informal opportunity to ask questions. Please let Kristin know what questions you have ahead of time so she can invite the appropriate colleagues to join the call.

Please let us know if you need the Teams call link.

## **Hygienic Design for Processing Facilities**



Food Safety Magazine is hosting a webinar on [Hygienic Design Risk Management](#). Join them on Tuesday, July 15, at 10:00am, Central time. In this webinar, the expert speakers will discuss the obstacles food processors face in obtaining and maintaining hygienically designed equipment in the best environment, based on a global survey of food processors.

## **HACCP Course to be Offered**

Byron Chaves, from the University of Nebraska-Lincoln, will be offering a [Virtual HACCP for Meat and Poultry Processors](#). 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. The course will be held August 19-21, from 11:00 am - 4:00 pm, Central time.

## **FSOP Award Updates**

The plan is to highlight one of the Food Safety Outreach Projects in the North Central Region each month. There’s lots of great work happening in our region. The recording of the FSOP conference back in May will be available soon, so you could watch that to learn about lots of project around the country.

## **Highlighted FSOP Award for July**

Iowa Valley Resource Conservation and Development has been working to improve the food system since 1998. Their second FSOP award ends in August. The executive director, Jason Grimm, presented at our June webinar. You can watch the recording to find out details about their [Clean Start program](#). One unique element is paying produce growers to help out on another farm for the day. This allows them to see how other farms are set up and run and ask questions about another operation. They’ve also been partnering with the Local Food Safety Collaborative and supporting one of their participants to become a PSA trainer with the Food Safety Fellows program. The resources they’ve developed can be found on their website and are available in English, Spanish, French, and Swahili.

## NCR FSMA Funding



There is a [\\$500 stipend](#) for each state, each budget year of the project for professional development events or training supplies. There are a small number of stipends available for creating new resources and reviewing resources through the Clearinghouse. Please contact Ellen with questions about the stipends and apply on-line.

## NCR FSMA Meetings

The next NCR FSMA webinar will be July 17, at 2:00pm, Central time. Byron Chaves will be presenting about a processing topic.

Past Webinars- in June, Jason Grimm presented on the FSOP award that the Iowa Valley Resource Development and Conservation received. You can find the recording in the [NCR FSMA Box](#). Please let us know if you need access to the Box.

The state inspectors/regulators will meet next on Friday, August 1, at 9am, Central time.

The meeting for data/inventory/outreach staff will be Friday, July 18, at 9am, Central time.

The meeting for program managers will be Tuesday, July 8, at 10am, Central time.

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

## Upcoming Trainings for Growers and Processors

Looking for a training for growers or processors? You can find the upcoming trainings on the [Produce Safety Alliance](#) or [Food Safety Preventive Controls Alliance](#) websites.

Follow us on [Facebook](#)

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Thank you for your continued involvement with the NCR FSMA!

Sincerely,  
NCR FSMA Project Team  
Byron Chaves  
Phil Tocco  
Dan Fillius

Arlene Enderton  
Ellen Johnsen

*Welcome back to the NCR FSMA project team, Dan!*



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