

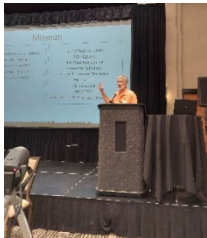


North Central Region

Center for FSMA Training, Extension
and Technical Assistance

May 2023

Annual Conference Follow Up



[Recordings from most of the presentations](#) at the annual conference are now available to watch. If you don't have access to the Box folder, please let us know. We will add you to the folder or send you direct links if you can't access Box.

The planning of next year's event will begin soon. Please let us know if you'd like to serve on the planning team.

Federal Updates

Several FSMA rules have provisions in which a value is adjusted for inflation and averaged over 3 years. The FDA provides the values based on Price Deflators for Gross Domestic Product (GDP). [The 2023 numbers were released in April.](#)

The U.S. Food and Drug Administration will be transitioning away from its policy regarding flexibilities available to qualified exempt farms under the Produce Safety Rule during the COVID-19 Public Health Emergency (PHE). During the COVID-19 PHE, state and local governments across the United States instituted public health orders, and some businesses took other mitigating efforts, that resulted in many restaurants, retail food establishments, and schools significantly limiting their operations, leaving many farmers without their usual qualified end-user customers.

FDA announced that the temporary Qualified Exemption guidance (among others) would remain in effect until November 7, 2023. [FDA issued guidance to help explain how farms may transition from the temporary policy back to the qualified exempt criteria in the Produce Safety Rule.](#)

Upcoming Event

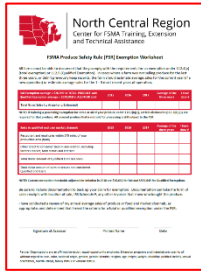
Good Manufacturing Practices for the Food Industry

The NCR FSMA will be hosting a [virtual GMP's course](#) on May 24 and 25, 12 to 4 pm Central time. Byron Chaves from the University of Nebraska will be leading the course. The virtual course is free, and registration is required. The course is currently full. If you'd like to be added

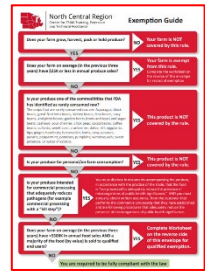
to the waiting list, please fill out the registration form. If you signed up and can't make it, please let Ellen know.

This course is designed to review the requirements of 21 CFR 117 Subpart B: Current Good Manufacturing Practices. The regulation outlines basic sanitary conditions for facilities that manufacture, process, pack, or hold foods for human consumption. The adequate implementation of Good Manufacturing Practices and other prerequisite programs ensures the right operational and environmental conditions for the production of safe, wholesome foods.

Highlighted NCR FSMA Resource



The NCR FSMA Exemption Envelope has been updated with the 2023 inflation numbers. The online version of these forms have the updated numbers for the [front of the envelope](#). The [back of the envelope](#) does not include any changed information. We can send you copies of the envelope, but we only have the older numbers on the printed envelope.



Funding Available

The NCR FSMA budgeted funds to support professional development, outreach to underserved communities, and resource development/translation. To access these \$500 stipends, [apply on our website](#). One of each of these stipends is available to each state, per year of our grant. Please contact Ellen if you have ideas that might qualify for these funds.

What's New on the Produce Safety Clearinghouse?



A series of [factsheets on produce safety in hydroponic and aquaponic operations](#) for educators, regulators, and producers are now available. NECAFS and an advisory group put together factsheets on the following topics:

- Cleaning and Sanitizing
- Fish Health and Handling
- Harvest and Postharvest Handling
- Personal Health and Hygiene
- Wildlife and Domesticated Animals

Announcements from our Partners

The review process for Food Safety Resources Clearinghouse Add-on Peer Review for short course submissions is now open. The FSR Clearinghouse editor team has created a [newsletter](#)

that better explains what can be reviewed in the Clearinghouse and what changes were made to the peer review process.

The Institute of Food Technologists' Global Food Traceability Center (GFTC) has released [eleven new commodity-specific educational videos](#) covering key sections of the final rule for foods on the FDA's [Food Traceability List](#)—from fresh-cut leafy greens and fruits to specific cheeses and shell eggs.

The next CONTACT's Produce Safety Webinar Series, is "Won't You Be My Neighbor": Co-existing in Your Farming Community While Navigating the Complex World of Produce Food Safety" on May 4, at 2:30 Central time. In this CONTACT webinar, Dr. Michele Jay-Russell will share experiences and case studies of grass roots efforts to promote farmer-to-farmer communication in the context of produce food safety. For example, since January 2021, the agricultural community in the Salinas Valley has come together in an effort known as California Agricultural Neighbors (CAN).

[Registration is required](#) for this free event.

The [Food Safety Dish is a podcast production](#) dishing on all things food safety, brought to you by National Farmers Union's Local Food Safety Collaborative. They will be featuring farmer and subject matter expert voices on practical wisdom, advice, and how to incorporate good food safety practices into your own operation. The first episode is available now, and new episodes will be released each week.

Anyone attending the Food Safety Summit conference, May 8 - 11, 2023, Rosemont, Illinois, who wishes to gather as for networking among the NCR can contact Cindy Borgwordt, borgwordtc@lincolnu.edu and she will arrange a meet up location and time.



[FSOP Project Directors' Meeting](#)

The Food Safety Outreach Program Project Directors' Meeting will be May 31-June 1, in Tampa, FL. There is an expectation that FSOP project directors will attend in-person OR virtually.

If you do not have an active FSOP award, you are invited to attend virtually. [Registration is free \(and required\) for those attending virtually.](#)

Abstracts of all active projects will be shared at the conference and then posted on the Clearinghouse.

[Two surveys to share with your networks](#)

Researchers at the UF/IFAS College of Agricultural and Life Sciences are interested in learning about small-scale agricultural producers' perception and their engagement in on-farm food safety practices. Your responses are valuable as they will help guide future educational interventions and policies related to on-farm food safety. The UF researchers are asking

agricultural producers to [participate in a survey](#) which should take no more than 10 minutes and would be greatly appreciated.

Do you irrigate produce? Have questions about Subpart E or agricultural water? The CONTACT team is launching an [industry survey on preharvest water use](#) as part of a successful food safety program. Help us learn about your operation and how you use production water on the farm.

NCR FSMA Meetings



The **Listening Sessions/ Webinars** happen on the third Thursday of every month at 2:00, Central time. The next meeting is on Thursday, May 18. The agenda is Open Discussion / Question Time. Possible topics include cost share ideas to tell growers/processors about; evaluation projects; and whatever else is on your mind!

Update from last month's meeting: The listening session included a discussion on how to best work with non-covered farms. The group also discussed follow-up evaluations for the PSA courses. If you have ideas about this survey, please contact Arlene. You can [find a recording in the Box](#). Please let us know if you need access.

The meeting for **state inspectors/regulators** will be Friday, May 5, at 9am, Central time.

The meeting for **data/inventory/outreach staff** will be on May 19, at 9am, Central time.

The meeting for **program managers** will be on May 9, at 10am, Central time.

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

PSA Courses

Kansas/Missouri (remote): May 23 & 24

Ohio (in-person): May 9

The Online delivery course is offered monthly. Check out the [calendar](#) of PSA courses offered nationally. Find a list of [registered PSA Trainers](#).

Upcoming FSPCA Courses

Illinois: PC Human Food: May 2 and 17; June 12 and 14; July 26; Aug. 16
PC Human Food (Spanish): May 22
FSVP: May 11 and 16; June 15; July 13

Michigan: PC Human Food: May 16

Missouri: PC Human Food: May 9

Nebraska: PC Human Food: May 1

Ohio: PC Human Food: May 10, 16, and 23

Wisconsin: PC Human Food: May 16

Online: PC Human Food: May 1, 8, 9, 10, 11, 15, 16, 17, 22, 23, 24, 29, 30, and 31;
June 5, 6, 7, 12, 13, 19, 20, 21, 23, 26, and 28;
July 3, 5, 7, 10, 11, 12, 17, 20, 24, 25, 26, and 31;
Aug. 7, 8, 9, 14, 15, 16, 17, 18, 21, 23, 24, 28, 29, and 30
PC Human Food (Spanish): May 1, 8, 15, 22, and 29; June 5, 12, 19, and 26;
July 3, 10, 17, 24, and 31
PC Human Food (Chinese): May 1, 8, 15, and 22

PC Animal Food: May 1, 3, 8, 10, 17, 24, and 29; June 7, 12, 14, and 21;
July 6, 10, 12, 19, and 24; Aug. 1, 2, 9, and 23
FSVP: May 1, 4, 15, 16, 18, 19, 22, 24, 25, 26, and 29;
June 2, 5, 9, 12, 19, 20, 21, 23, and 26; July 3, 5, 7, 10, 13, 14, 17, 18, 25, and 27;
Aug. 1, 11, 15, 22, 25, and 31

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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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.