

# December 2018 Newsletter



North Central Region  
Center for FSMA Training, Extension  
and Technical Assistance

## **NCR FSMA Team will be at the following Grower Conferences:**

- Great Lakes Expo: Grand Rapids, MI (Dec. 4-6<sup>th</sup>, 2018)
- Great Plains: St. Joseph, MO (Jan. 10-12<sup>th</sup>, 2019)
- Ohio Produce Network: Dublin, OH (Jan. 16-17<sup>th</sup>, 2019)
- Iowa Fruit and Vegetable: Ankeny, IA (Jan. 18-19<sup>th</sup>, 2019)
- Organic Vegetable Production: Wisconsin (Feb. 1-2<sup>nd</sup>, 2019)
- Indiana Hort Congress: Indianapolis, IN (Feb. 12-14<sup>th</sup>, 2019)
- MOSES: LaCrosse, WI (Feb. 21-23<sup>rd</sup>, 2019)
- NASDA Meeting: Orlando, FL (Mar. 6-8<sup>th</sup>, 2019)

## **Produce Safety Alliance Pre and Post Grower Training Knowledge Assessment**

Read the [recently released report](#) on the NCR website.

## **Educational Add On Updates:**

- **Resources recently released (all available on the NCR website):**
  - [Bodily Fluid Clean Up on the Farm](#): covers how to handle bodily fluids in the field and in the packinghouse
  - [Domesticated Animals Factsheet – FSMA Produce Safety Rule](#): covers best practices for pets and working animals
  - [Federal and State Regulations on Selling Frozen and Dehydrated Foods](#): best practices based on state-by-state regulations. Includes definitions and tested recipes
- **Resources previously available for use:**
  - [Farm Stand and U-Pick Produce Operations Safety Best Practices](#): signage, bathrooms, pets, samples, and harvest bins to run a compliant Farm Stand or U Pick operation.

- FSMA Produce Rule Summary for Midwest Orchards: covers FSMA regulations, best practices, and a checklist for growers.
  - Value Added Products Fact Sheets- Fermented Foods; Jams and Jellies; and Pickled Vegetables: best practices based on state-by-state regulations. Includes definitions and tested recipes.
  - FSMA Compliant On-Farm Thermophilic Composting: How to safely handling biological soil amendments.
  - Pre-Harvest Checklist: a simple way to ensure staff are ready to harvest each day (available as a pdf for easy printing or as an excel document for easy editing).
  - FSMA Produce Safety Rule: Dealing with Wildlife: dealing with wild animals and complying with FSMA.
  - Checklist for Preventive Controls Human Food and Good Manufacturing Practice. Available on the NCR FSMA website.
  - Practical Record Keeping: A tool to aid growers in determination of qualified exemption and documentation.
  - Interactive quizzes are on the NCR website for those who make Value Added Products and wish to test their knowledge about FSMA requirements. Click on the above link and scroll down to “Value Added Agriculture.”
  - GAP training videos in Hmong (with English subtitles).
  - Checklist for Retail Purchasing for Local Fresh Produce. This document provides foodservice buyers with assurances that produce was handled safely. Available on the NCR website.
  - Watch videos on Cleaning a Walk-In Cooler and Cleaning and Sanitizing Crates from Iowa State University through FDA grant (1U18FD005810-01).
- **Resources being edited by the subgroups:**
    - On-Farm Training Guide for Employees and Volunteers
    - FSMA Summary for Midwest Hops Growers
  - **Resources going through final editing by the graphic designer:**
    - Ensuring Food Safety in Vineyard: Table Grapes
    - Ensuring Food Safety in Vineyard: Wine Grapes

### **Webinar from the Produce Safety Alliance**

Date & Time: December 17, 2018, 1:00 PM Central time

Topic: FSMA Produce Safety Rule Draft Guidance

Log-in Information:

Join from PC, Mac, Linux, iOS or Android: <https://cornell.zoom.us/j/359556428>

+1 877 853 5247 (Toll Free); Meeting ID: 359 556 428

## Updates from the FDA

- Public Meetings Discuss Draft Produce Safety Rule Guidance
  - Third Public Meeting - Albany, NY** ([Register for the Third Meeting in Albany, NY](#))  
December 11, 2018, 8:30 am – 5:00 pm  
Hilton Albany, 40 Lodge St., Albany, NY 12207
  - Fourth Public Meeting - Atlanta, GA** ([Register for the Fourth Meeting in Atlanta, GA](#))  
December 13, 2018, 8:30 am – 5:00 pm  
Embassy Suites Atlanta at Centennial Olympic Park, 267 Marietta St., Atlanta, GA 30313
- The FDA released an [investigation report](#) which provides an overview of factors that potentially contributed to the contamination of romaine lettuce with *E. coli* O157:H7 that was implicated in a 2018 multi-state foodborne illness outbreak.
- The FDA released their final guidance on [FSMA Mandatory Recall Authority](#) in early November.
- In mid-November, the Interagency Food Safety Analytics Collaboration (IFSAC) released a report titled "[Foodborne illness source attribution estimates for 2016 for Salmonella, Escherichia coli O157, Listeria monocytogenes, and Campylobacter using multi-year outbreak surveillance data, United States.](#)" The authors used outbreak data to produce new estimates for foods responsible for foodborne illnesses caused by four pathogens in 2016. CDC estimates that, together, these four pathogens cause 1.9 million foodborne illnesses in the United States each year.

## Have Legal Questions about FSMA?

The Northeast Center to Advance Food Safety and the Center for Agriculture and Food Systems at Vermont Law School are working in partnership to identify and answer critical legal questions relating to the Food Safety Modernization Act Produce Safety Rule. They are seeking feedback to help them gather a comprehensive list of legal questions and concerns, allowing their advisory group to prioritize and articulate critical questions for further research and clarity. Once researched, they will develop educational and outreach materials to extend this knowledge across the produce community. The survey will remain open through **December 14<sup>th</sup>**. All responses are anonymous; no identifying information will be collected. The survey will take between 5-20 minutes to complete. [Complete the Survey.](#)

## Upcoming Events

### Produce Safety Alliance Grower Training Courses

- Upcoming Grower PSA courses to be held in the North Central Region:
  - Illinois: Jan. 9
  - Indiana: Dec. 19; Jan. 8, 11
  - Iowa: December 11; Jan. 24 and 30; Feb. 5 and 28; Mar. 7 and 12
  - Kansas: Dec. 4, 7, 12, and 14
  - Michigan: Dec. 6; Jan. 9, 17, 24, and 31; Feb. 5 and 8; Mar. 14; April 9 and 11.

- Minnesota: Dec. 5, 12, and 17; Jan. 9, 16, 23, and 25; Feb. 6 and 20; March 13 and 20;
- Missouri: December 4, 7, 13, and 14; Jan. 10 (Great Plains conference)
- Wisconsin: Dec. 7; Jan. 10, 18, and 23; Feb. 7, 15, 21, and 28; Mar. 15
- Contact your State Lead about honorarium opportunities to attend a PSA Course.
- Check out the Calendar for postings of PSA courses offered nationally.
- Find a list of registered PSA Trainers.

#### **Food Safety Preventive Control Alliance Courses (FSPCA) in NCR**

- Upcoming FSPCA Courses in the North Central Region
  - Illinois: PC Human Food: Dec. 3; and Jan. 16. FSVP: Dec. 12
  - Iowa: PC Human Food: Dec. 3
  - Michigan: PC Human Food: Jan. 3; Feb. 20; May 23
  - Missouri: PC Human Food: Dec. 12
  - Nebraska: PC Human Food: May 7. PC Animal Food: Jun. 25
  - North Dakota: PC Animal Food: Jan. 22.
  - Online: Human Food: Dec. 11; Jan. 11, 22, and 29; Feb. 18; Mar. 6, 19, and 29; Apr. 16; May 2. FSVP: Dec. 3; Jan. 15; Mar. 12; Apr. 9; May 1. PC Animal Food: Dec. 10; Jan. 7; Mar. 4 and 11; Apr. 1; May 6
- Contact your State Lead about an honorarium to attend a FSPCA Course.
- Check out the calendar for postings of FSPCA courses offered nationally.

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Thanks for your continued interest in the North Central Region Center for FSMA Training, Extension, and Technical Assistance as we develop the necessary foundation for future collaboration.

If you have specific questions or feedback, please email [ncrfsma@iastate.edu](mailto:ncrfsma@iastate.edu).

Sincerely,

NCR FSMA Training Center Team

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