

# February 2019 Newsletter



## North Central Region

Center for FSMA Training, Extension  
and Technical Assistance

**The FDA NCR FSMA Grant ends on Feb. 28<sup>th</sup>, 2019 (Lead Angela Shaw), and the USDA NCR FSMA Grant (Lead Joe Hannan) will continue through August 2021!**

“It has been a pleasure to lead this center over the past 3 years and build lifelong partnerships with growers and educators across the north central region. I look forward to being a member of the USDA NCR FSMA Grant in a supportive role. I will lead the mentorship program and alternative curriculum review objectives of the new center grant” -*Angela Shaw*

### ~ Save the Date ~

The NCR FSMA will be hosting its first annual conference  
June 10-11, 2019

at the

Crown Plaza Indianapolis Airport

2501 South High School Rd, Indianapolis, IN 46241

[www.crowneplaza.com/ind-airport](http://www.crowneplaza.com/ind-airport)

Registration and hotel block will be available soon on [ncrfsma.org](http://ncrfsma.org) website. Registration fee for the conference is \$75, which includes Monday snacks and Tuesday's lunch and snacks. The conference will begin at 1:00pm on Monday and conclude at 3:00pm on Tuesday. An optional farm tour will be available Monday morning.

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

- Organic Vegetable Production: Wisconsin (Feb. 1-2, 2019)
- Indiana Hort Congress: Indianapolis, IN (Feb. 12-14, 2019)
- MOSES: LaCrosse, WI (Feb, 21-23, 2019)
- NASDA Meeting: Orlando, FL (Mar. 6-8, 2019)

### **Educational Add On Updates:**

- Resources recently released (all available on the NCR website):
  - [Ensuring Food Safety in the Vineyard: Table Grapes](#): best practices for worker training, pre-harvest, harvest and post-harvest activities, records and visitors and u-pick customers.
  - [Ensuring Food Safety in the Vineyard: Wine Grapes](#): covers how the Food and Drug Act and FSMA deal with grapes intended for processing into wine, juice, must, and nectar.
  
- **Resources previously available for use:**
  - [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
  - [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
- **Resources going through final review by the FDA (delays due to the furlough):**
  - FSMA Summary for Wineries
  - FSMA Summary for Midwest Hops Growers

## **Upcoming Events**

### **North Dakota Webinars**

North Dakota State University Extension again will host the Field to Fork webinar series starting in February 2019. Experts from across the region will provide information about growing, processing and serving specialty-crop fruits and vegetables safely. The “Field to Fork Wednesday Weekly Webinars” will begin Feb. 6. They’ll be held from 2 to 3 p.m. Central time through April 17. The webinars are free of charge but preregistration is required. The webinars will be held on Zoom. The [Field to Fork website](#) has a link to register for the webinars. For more information, contact Julie [Garden-Robinson](#) at 701-231-7187.

### **Consumer Food Safety Education Conference**

CFSEC 2019 will be held March 6-8, 2019 at the Swan and Dolphin Resort in Orlando, FL. The conference focuses on affecting behavior change and finding better ways to engage everyone in modeling proper food preparation and hygiene practices. [Register online.](#)

### **Produce Safety Alliance Grower Training Courses**

- Upcoming Grower PSA courses to be held in the North Central Region:
  - Illinois: Feb. 7-8, 14
  - Indiana: Feb. 7, 14, and 19; Mar. 16, 21, and 29; Apr. 3
  - Iowa: Feb. 5, 13, and 28; Mar. 7 and 12
  - Kansas: Mar. 29; May 16; July 11; Oct. 3
  - Michigan: Feb. 5 and 8; Mar. 14; April 9 and 11.
  - Minnesota: Feb. 6 and 20; March 13 and 20;
  - Nebraska: Feb. 15
  - Ohio: Feb. 22, 27
  - Wisconsin: 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: Feb. 5, 20; Mar. 20; Apr. 1, 16; Jun. 18; Aug. 6. FSVP: Mar. 7. PC Animal Food: Apr. 24
  - Iowa: PC Human Food: Feb. 22; May 17 and 21; Jun. 12. PC Animal Food: Feb. 13
  - Michigan: PC Human Food: Feb. 20; May 21 and 23. FSVP: Apr. 29
  - Minnesota: PC Human Food: Mar. 6
  - Nebraska: PC Human Food: May 7. PC Animal Food: Jun. 25
  - Ohio: PC Human Food: Feb. 19; Mar. 19
  - Wisconsin: PC Human Food: Feb. 5; Apr. 10; May 21; Aug. 7. FSVP: Jun. 26
  - Online: Human Food: Feb. 18; Mar. 6, 19, and 29; Apr. 16; May 2. FSVP: Mar. 12; Apr. 9; May 1. PC Animal Food: Mar. 4, 6, 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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