

# January 2019 Newsletter



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

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

- Great Plains: St. Joseph, MO (Jan. 10-12, 2019)
- Ohio Produce Network: Dublin, OH (Jan. 16-17, 2019)
- Iowa Fruit and Vegetable: Ankeny, IA (Jan. 18-19, 2019)
- Organic Vegetable Production: WI (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)

It was great to see many of you in the Food Safety Track at the Great Lakes Expo on Dec 4<sup>th</sup> in Grand Rapids, MI.

## **Educational Add On Updates:**

- **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
    - FSMA Summary for Midwest Hops Growers
    - FSMA Summary for Wineries
  - **Resources going through final editing by the graphic designer:**
    - Ensuring Food Safety in Vineyard: Table Grapes
    - Ensuring Food Safety in Vineyard: Wine Grapes

#### **New Resources from the Produce Safety Alliance**

- Connie Fisk is developing new videos to support the PSA curriculum. View the first one about handwashing.

#### **Produce Safety Job Openings (both positions close Jan. 14)**

- **Education/Training Spec II**- The University of Florida Institute of Food and Agricultural Sciences is seeking a full-time Education and Training Specialist who will be part of a state-wide team responsible for coordinating, conducting and documenting training activities related to implementation of the FSMA Produce Safety Rule in the State of Florida.
- **Extension Program Specialist**- The University of Florida Institute of Food and Agricultural Sciences is seeking a full-time Education and Training Specialist who will be responsible for coordinating, conducting, and documenting training activities

related to the Southern and Lead Regional center for FSMA Training.

### **Updates from the FDA and other organizations**

- USDA AMS is promoting a joint funding program with the USDA Risk Management Agency to subsidize audits to the Harmonized Standard when conducted by USDA AMS in select states. [USDA AMS has a Q&A about the program](#), and United Fresh, as secretariat for the standard (for all licensees), has a [webpage](#) with additional information.
- Submit comments about the Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption; Draft Guidance for Industry by April 22<sup>nd</sup>, 2019. To submit electronic comments, go to <https://www.regulations.gov> and search for Docket No. FDA-2018-D-3631. Written comments must be sent to: Docket Management Staff (HFA-305), Food and Drug Administration, 5630 Fishers Lane, Room 1061, Rockville, MD 20852. All submissions received must include the Docket No. FDA-2018-D-3631.
- Did you know the FDA has a free e-mail subscription service? [Sign up to receive updates](#) in your inbox.
- On November 27<sup>th</sup>, the Food Safety Preventive Controls Alliance (FSPCA) announced the availability of another online training course [“Conducting Vulnerability Assessments using Key Activity Types”](#). This online course was developed through a partnership between FSPCA’s Intentional Adulteration Subcommittee and FDA. This course is part of the “standardized curriculum” recognized by FDA; successfully completing this course is one way to meet the training requirement to conduct vulnerability assessments found in the Final Rule on Mitigation Strategies to Protect Food Against Intentional Adulteration (21 CFR Part 121) regulation.
- The FDA, along with CDC, state and local agencies, is [investigating a multistate outbreak of E. coli O157:H7 illnesses linked to romaine lettuce](#) grown in California this fall. The Public Health Agency of Canada (PHAC) and Canadian Food Inspection Agency (CFIA) are also coordinating with U.S. agencies as they investigate a similar outbreak in Canada.
- FDA [released reports](#) of two sampling assignments, one on avocados, and an interim report on [fresh herbs and processed avocado/guacamole](#). On whole avocados: 0.74% were positive for Salmonella, 0.2% pulp was positive for L. monocytogenes, and 17.7% skin was positive for Lm. FDA is currently in the middle of another assignment on processed avocado/guacamole, in which they have found 2.3% samples positive for Lm (whether import or domestic). In the current fresh herb assignment, 0.5-0.7% herbs (domestic and imported) were positive for Cyclospora, 1% and 1.8% were positive for Salmonella (domestic and imported, respectively), and although 0.5%-1.4% were positive for STECs, they would not cause severe illness. FDA is just starting a similar assignment for bagged salads.
- If you’re not on the United Fresh’s [leafy greens email distribution list](#), be sure to check their dedicated [romaine webpage](#) that has the most recently updated [labeling Q&A](#)

- After the Jan 22 webinars on the fresh-cut and produce safety rule draft guidance (delivered by FDA; registration forthcoming), take a step back to put all the rules in context on [Jan 29 \(for English speakers\) or Jan 30 \(in Spanish\) during the FSMA: How the rules fit together webinars](#). As always, free for United Fresh members.
- Looking forward to seeing everyone [Jan 15-16 at FreshStart 2019!](#)

## Upcoming Events

### Produce Safety Alliance Grower Training Courses

- Upcoming Grower PSA courses to be held in the North Central Region:
  - Illinois: Jan. 9
  - Indiana: Jan. 8, 11
  - Iowa: Jan. 24 and 30; Feb. 5 and 28; Mar. 7 and 12
  - Kansas:
  - Michigan: Jan. 9, 17, 24, and 31; Feb. 5 and 8; Mar. 14; April 9 and 11.
  - Minnesota: Jan. 9, 16, 23, and 25; Feb. 6 and 20; March 13 and 20;
  - Missouri: Jan. 10 (Great Plains conference)
  - Nebraska: Jan. 18; Feb. 15;
  - Wisconsin: 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: Jan. 16; Feb. 5; April 16; June 18
  - Iowa: PC Human Food: April 8<sup>th</sup>; Animal Food: Feb. 13
  - Michigan: PC Human Food: Jan. 3; Feb. 20; May 23
  - Minnesota: PC Human Food: Jan. 15
  - Missouri: None
  - Nebraska: PC Human Food: May 7; PC Animal Food: Jun. 25
  - North Dakota: PC Animal Food: Jan. 22
  - Ohio: PC Human Food: Jan. 23
  - Wisconsin: PC Human Food: Feb. 5; FSVP: June 26
  - Online: Human Food: Jan. 11, 22, and 29; Feb. 18; Mar. 6, 19, and 29; Apr. 16; May 2; June 25. FSVP: Jan. 15; Mar. 12; Apr. 9; May 1; PC Animal Food: 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,

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