

# July 2018 Newsletter



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

## NCR FSMA Work Updates

New resource available! The NCR FSMA and Iowa State University Extension and Outreach recently updated the [Checklist for Retail Purchasing of Fresh Foods](#). This is designed for buyers of food service operations to begin the conversation with small-scale local growers about good agricultural practices and food safety. You can [download](#) the four-page document from the [NCR website](#).

## Impact Stories

You can read the latest [Impact Story](#) on our website about Jim Shepard in Missouri. If you have a suggestion for a great story that highlights our work, please contact [Arlene](#).

## Subgroup Work Update

- **Resources available for use:**
  - 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. Click on the above link and scroll down to “Value Added Agriculture.”
  - [GAP training videos](#) in Hmong (including English subtitles).
  - Checklist for Retail Purchasing for Local Fresh Produce- see above
- **Documents going through their second FDA review:**
  - On-Farm Training Guide for Employees and Volunteers
  - U-Pick Guidance
  - Wildlife Management Guidance
  - Domestic Animal Guidance
  - Practical Record Keeping: Pre-Harvest Checklist
  - Guidance for Bodily Fluid Clean Up on the Farm
  - Biological Soil Amendments (Compost) Guidance
  - FSMA Guidance for Orchards and Vineyards

- Value Added Products Fact Sheets:
  - Frozen and Dehydrated Foods
  - Fermented Foods
  - Jams and Jellies
  - Pickled Vegetables

## **Upcoming Events**

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

- Upcoming Grower PSA courses in the North Central Region:
  - Illinois: August 13
  - Kansas: July 31
- 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 PSA trainers.
- Find guidance for flooded produce in this document from the Produce Safety Alliance.

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

- Upcoming FSPCA Courses in the North Central Region
  - Illinois: PC Human Food: July 16, 17, and 25; Aug. 7, 13, 21, 22, and 28; Sept 24; Oct 2 and 22. PC Animal Food: Sept 18; FSVP: August 23.
  - Michigan: PC Human Food: Sept 25
  - Missouri: Human Food: July 17
  - Ohio: Human Food: July 25; Sept 12 and 21.
  - Wisconsin: Human Food: August 21
  - Online: Human Food: July 10, 13, and 27; August 17 and 24.
- Contact your State Lead about an honorarium to attend a FSPCA Course.
- Check out the calendar for postings of FSPCA courses offered nationally.

## **NECAFS Webinar**

Join the NECAFS team on **Thursday, July 12 from 11:00am - 12:00pm Eastern time** for their next webinar titled: Alignment of Harmonized GAP and FSMA Produce Safety Rule. Register here and add the webinar to your calendar. Ken Petersen, Chief of the USDA-AMS Audit Services Branch, will present.

## Updates from the FDA

- As part of an ongoing effort to make the oversight of food safety stronger and more efficient, FDA Commissioner Scott Gottlieb, M.D., and U.S Secretary of Agriculture Sonny Perdue announced a new collaborative effort to streamline produce safety requirements for farmers by aligning the USDA Harmonized Good Agricultural Practices Audit Program (USDA H-GAP) with the requirements of the FDA Food Safety Modernization Act's (FSMA's) Produce Safety Rule. This effort is an important step toward ensuring that produce safety standards overall are better understood and met by produce farmers and follows the signing of a formal agreement earlier this year that outlined plans to increase interagency coordination regarding produce safety, inspections of dual jurisdiction facilities and biotechnology activities.
- The U.S. Food and Drug Administration issued draft guidance to help animal food facilities needing a supply-chain program meet those requirements under the Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals rule (PC Animal Food rule).  
The draft guidance is entitled "Guidance for Industry #246: Hazard Analysis and Risk-Based Preventive Controls for Food for Animals: Supply-Chain Program,"  
The FDA is seeking public comment on this this draft guidance for 180 days.

## Upcoming Conference

The Partnership for Food Safety Education invites you to bring your ideas and research to the 2019 Consumer Food Safety Education Conference March 6-8 at the Swan and Dolphin Resort in Orlando, Florida!

Are you interested in presenting your programming, research, or creative outreach ideas? They welcome submissions from university faculty and students, non-profit organizations, government agencies and for-profit companies. Please describe your compelling topic in 300 words or less.

They are accepting abstracts that fit these five program tracks:

1. Program Tools — Refresh Your Outreach Toolbox
2. Know the Data: Modifying Approaches to Increase Consumer Engagement
3. Safe Food Handling in Today's Food Landscape
4. Show It! Hands-on Demonstrations that Engage Consumers
5. Food Safety Education Success Stories (poster only track)

The deadline for submissions is **August 2, 2018**. Find more [information and submit an abstract](#).

## Updates from the Other Centers

- **North East Center:** The Clearinghouse has a new resource type: TAN Questions and Answers. This resource allows owners of FDA FSMA Technical Assistance Network (TAN) questions and answers to post their inquiry and associated response to the Clearinghouse in order to make it publicly available for viewing. This is not a fully compiled summary of all TAN questions and answers, and like all other resources on the, its population is dependent on posting by owners' of the resource. So, if you are Clearinghouse the owner of a TAN question and answer and would like to share it publicly, or have permission from its original owner to share, please do so.
- **Southern Center:** Find a list of the Southern Center's partners on their website.
- **Western Center:** Find the Western Center's FSOP awardees here.
- **National Center:** The National Center is collecting minutes, reports, and impacts from the regional centers to ensure there is a complete collection of their work.
- **Tribal Center:** Learn more about food safety on Native lands on the Tribal Center's new website.
- **Local Food Safety Collaborative:** Chelsea Matzen writes about the new Harmonized GAPS and FSMA for the Local Food Safety Collaborative.

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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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