

June 2018 Newsletter



North Central Region

Center for FSMA Training, Extension
and Technical Assistance

NCR FSMA Work Updates

- Read some of the highlights of our work under the [Impacts and Outcomes](#) section of our website.
- Work continues on the educational resources to support compliance with the Food Safety Modernization Act. Below is the status of the subgroup work.
 - **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. We have more of these to distribute, so please [let us know](#) if you need more for your growers.
 - [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).
 - **Documents going through their second FDA review:**
 - On-Farm Training Guide for Employees and Volunteers
 - U-Pick Guidance
 - Wildlife Management 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
 - Value Added Products Fact Sheets:
 - Frozen and Dehydrated Foods
 - Fermented Foods
 - Jams and Jellies
 - Pickled Vegetables
 - **Documents being worked on by subgroups**
 - Guidance for Vineyards and Hopyards
 - Domestic Animals Guidance
 - Checklist for Retail Purchasing for Local Fresh Produce

Upcoming Events

Conference Call for those who Educate the Plain Community

Join a Zoom call on Wednesday, June 13, at 9:00 Central time, to discuss best practices when educating Plain growers on the Produce Safety Rule. Bring your ideas and ask questions of others.

Join from a PC, Mac, iPad, iPhone or Android device:

Please click [this URL](#) to start or join.

Or, go to <https://iastate.zoom.us/join> and enter meeting ID: 796 855 890

Join from dial-in phone line:

Dial: +1 646 876 9923 or +1 669 900 6833

Meeting ID: 796 855 890

Produce Safety Alliance Grower Training Courses

- Upcoming Grower PSA courses in the North Central Region:
 - Missouri: June 8
 - Ohio: June 21
- 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](#).

Food Safety Preventive Control Alliance Courses (FSPCA) in NCR

- Upcoming FSPCA Courses in the North Central Region
 - Illinois: PC Human Food: June 4, 6, and 19; July 16 and 17; Aug. 7, 13, 21, and 28; Sept 24; Oct 2 and 22. PC Animal Food: Sept 18; FSVP: June 28.
 - Michigan: PC Human Food: June 5 and Sept 25
 - Minnesota: PC Human Food: June 13 and 27; FSVP: June 25
 - Missouri: Human Food: July 17
 - Ohio: Human Food: June 13 and Sept 12.
 - Online: Human Food: June 8, 10, and 21; Animal Food: June 12
- Contact your [State Lead](#) about an honorarium to attend a FSPCA Course.
- Check out the [calendar](#) for postings of FSPCA courses offered nationally.
- **NEW FSPCA Course Announcement!** [FSPCA Food Defense Awareness for the Intentional Adulteration \(IA\) Rule](#)

Are you required to take training to meet the food defense awareness training requirement within the IA Rule?

This free “Food Defense Awareness for the Intentional Adulteration Rule” course will meet those requirements. **NOTE-** The training requirement in the IA rule is flexible, and individuals may choose this training *or* a similar food defense awareness training to satisfy the requirement.

Updates from the FDA

- **New Web Page Focuses on the Foods and Veterinary Medicine Program’s Science and Research to Support Food and Feed Safety**
Scientific expertise and research are key foundations of the work conducted within

FDA's Foods and Veterinary Medicine (FVM) program. Human and animal food safety, animal health and nutritional science are primary drivers of FVM's research efforts. FDA has created a [new web page](#) that provides a central source of information for scientists and other stakeholders around the world interested in FVM's research priorities, activities, reporting and tracking.

- **FDA Adds New Section to Data Dashboard to Help Importers and Manufacturers meet FSMA Supply-Chain Requirements**

A new section of the FDA Data Dashboard has been launched to help importers and manufacturers/processors meet supply-chain requirements under the FDA Food Safety Modernization Act (FSMA) by helping them more easily find compliance and enforcement information related to specific firms. Three of the FSMA rules contain supply-chain requirements: the Foreign Supplier Verification Programs rule, the Preventive Controls for Human Food rule, and Preventive Controls for Animal Food rule. For more information about the [Data Dashboard](#) or any of the [FSMA](#) rules, see [FDA.gov](#).

- **FDA Issues New Guide to Help Food Facilities Meet Registration Requirements**

Recently, the U.S. Food and Drug Administration issued a [Small Entity Compliance Guide \(SECG\)](#) to help food facilities meet their registration requirements under the Federal Food, Drug, and Cosmetic Act (FD&C Act). The FD&C Act requires food facilities engaged in manufacturing/processing, packing, or holding of food for human or animal consumption in the United States to register with the FDA. The Food Safety Modernization Act (FSMA) added new registration provisions to the FD&C Act.

- **As VQIP Application Period Expires, FDA Encourages Importers to Prepare Early for Next Year's Cycle**

The application portal for the Voluntary Qualified Importer Program (VQIP) opened in January, however FDA does not anticipate that any importers will be able to apply during this application cycle while certification bodies (also known as third-party auditors) receive their accreditation under the Accredited Third Party Certification Program. VQIP is a voluntary fee-based program that provides expedited review and import entry of human and animal foods into the United States for participating importers. To participate, importers are required to meet certain eligibility requirements, which include ensuring that the facilities of their foreign supplier are certified by a certification body that has been accredited through the Accredited Third-Party Certification Program. Importers interested in learning more about VQIP can find more information on the [VQIP](#) webpage. Further, any questions can be directed to the VQIP Importer's Help Desk via phone at 1-301-796-8745 or email at FSMAVQIP@fda.hhs.gov.

Announcements from the USDA Foreign Agricultural Service

- Institutions may apply to host Borlaug Fellows from **Africa and the Middle East: Food Safety and Biotechnology**. Institutions may apply to host one or more Fellows. Applications are due by **Monday, June 18, 2018**.

The USDA Foreign Agricultural Service (FAS) is seeking U.S. State Cooperative Institutions or other colleges and universities, including minority-serving institutions (MSIs), to host English-speaking agricultural scientists from low and middle-income countries under the Borlaug International Agricultural Science and Technology

Fellowship Program (Borlaug Fellowship Program). USDA recommends that the program begin during the Fall of 2018. **Application submission deadline:** June 18, 2018. Applications will be processed through the ezFedGrants portal at <https://grants.fms.usda.gov>.

Updates from the Other Centers

- **North East Center:** They recently published a blog post all about floors with produce safety in mind. Fact sheets and videos will be developed.
- **Southern Center:** There is a Train-the-Trainer PSA event being held in Frankfurt, KY on June 5-6.
- **Western Center:** There is a Train-the-Trainer PSA event in Honolulu, HI in June.
- **National Center:** Find contact information for all the centers that are working on FSMA issues on the National Center's website.
- **Tribal Center:** Contact Janie Hipps or Sandi Martini for assistance in connecting with indigenous people for education about food safety on Tribal Lands.
- **Local Food Safety Collaborative:** The preliminary data from their needs assessment has been compiled. They are currently holding listening sessions around the country to gain more insight. Results should be released soon.

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Visit our website: <https://ncrfsma.org/>

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.

Sincerely,

NCR FSMA Training Center Team

Angela M Shaw - Project Director

Linda Naeve - Partnership Manager

Catherine Strohbehn - Curriculum Manager

Arlene Enderton - Evaluator

Ellen Johnsen - Project Manager