

March 2019 Newsletter



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

~ Register Now for the Annual Conference ~

The NCR FSMA will be hosting its first annual conference

June 10-11, 2019

at the

Crowne Plaza Indianapolis Airport

2501 South High School Rd, Indianapolis, IN 46241

www.crowneplaza.com/ind-airport

Register at <https://psr.extension.iastate.edu/events/1003/register>

Make your hotel reservation by calling 317-244-6861

and ask for the NCR FSMA Annual Conference rate.

Registration fee for the conference is \$75, which includes Monday snacks and evening appetizer reception and Tuesday breakfast, 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.

When you register, you will be asked if you'd like to participate in a lightning round talk or a poster session. If you'd like to be part of either but don't have a final title for talk/poster, feel free to register and give a tentative title.

We will need the final titles by May 10.

Communication Survey

Thank you to everyone who provided feedback through our communication survey.

We're looking at the comments now and will be making changes shortly.

Evaluator Report

[Arlene Enderton's report](#) about her interviews with our state leads during Year Three of the grant is available on our website.

New Resource

The Michigan State Extension Agrifood Safety team has produced a [video](#) to attempt to shed light on the differences between the FDA Produce Safety Rule draft guidance and what has been published before. This video covers Chapter 1. Other videos will be produced soon.

Comment Period Closes in April

If you'd like to submit comments about the Produce Safety Rule Draft Guidance, visit the [regulations.gov](https://www.regulations.gov) website and search for Docket No. FDA-2018-D-3631. You can also send comments to: Docket Management Staff (HFA-305) Food and Drug Administration, 5630 Fishers Lane, Room 1061, Rockville, MD 20852

NCR FSMA Team will be at the following conferences:

- NASDA Meeting: Orlando, FL (Mar. 6-8, 2019)

Educational Add On Updates:

- **Resources previously available for use:**
 - 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.
 - 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](#).
- **Resources being edited by the subgroups:**
 - FSMA Summary for Midwest Hops Growers
 - FSMA Summary for Wineries
 - On-Farm Training Guide for Employees and Volunteers

FDA Updates

- The U.S. Food and Drug Administration is taking new steps to strengthen and modernize the process for issuing a public warning about a [voluntary recall and for notification of recalls](#).
- Read an [update on PSR inspections](#) by FDA leaders Scott Gottlieb, M.D., Frank Yiannas, MPH, and Melinda Plaisier, MSW
- A [new intentional adulteration \(IA\) online training course](#) has been made available, the “IA Identification and Explanation of Mitigation Strategies” online course was developed through a partnership between FSPCA’s Intentional Adulteration Subcommittee and FDA.
- Last week, the FDA released its [“Strategy for the Safety of Imported Food”](#) which outlines the agency’s comprehensive approach to helping ensure the safety of food imported into the United States.

Updates from Other Organizations

- The Produce Safety Alliance published the [summary of the Water Summit](#). If you can’t access this link, let [Ellen](#) know and she can send you a PDF.

Produce Safety Alliance Grower Training Courses

- Upcoming Grower PSA courses to be held in the North Central Region:
 - Illinois: May 6
 - Indiana: Mar. 16, 21, and 29; Apr. 3
 - Iowa: Mar. 7, 12, and 30
 - Kansas: Mar. 29; May 16; July 11; Oct. 3
 - Michigan: Mar. 14 and 20; April 9 and 11.
 - Minnesota: March 13 and 20;
 - Ohio: Mar. 12, 19, 20, and 29
 - Wisconsin: Mar. 3 and 15; Apr. 2
- 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: Mar. 11 and 20; Apr. 1, 8, and 16; Jun. 17 and 18; July 15; Aug. 6 and 12; Sept. 16; Oct. 21; Nov. 4; Dec. 9.
FSVP: Mar. 7. PC Animal Food: Apr. 24
 - Iowa: PC Human Food: April 9th, May 17 and 21; Jun. 12; Sept. 30; Dec. 2
 - Michigan: PC Human Food: May 21 and 23. FSVP: Apr. 29
 - Minnesota: PC Human Food: Mar. 6; June 19; Sept. 11
 - Missouri: PC Human Food: Mar. 26
 - Nebraska: PC Human Food: May 7. PC Animal Food: Jun. 25
 - Ohio: PC Human Food: Mar. 12 and 19; Apr. 9
 - Wisconsin: PC Human Food: Mar. 19; Apr. 10; May 21; Aug. 7; Nov. 5.
FSVP: Jun. 26
 - Online: Human Food: Mar. 6, 19, and 29; Apr. 16; May 2, 17. June 21 and 25;
July 12
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.

Follow us on Facebook.

Visit our website.

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

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