

October 2018 Newsletter



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

The [Six-Month Report for Year Three](#) is available on the NCR FSMA website.

Educational Add On Updates:

- **Resources just released for use (all available on the NCR website):**
 - [Biological Soil Amendments of Animal Origin](#)
 - [Pre-Harvest Checklist](#)
 - [Wildlife Guidance](#)
- **Resources previously 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 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](#).
 - Check out our new videos on [Cleaning a Walk-In Cooler](#) and [Cleaning and Sanitizing Crates](#) from Iowa State University through FDA grant (1U18FD005810-01)
- **Resources undergoing final formatting by our graphic designer:**
 - Domestic Animal Guidance
 - U-Pick Guidance
 - FSMA Guidance for Orchards
 - Guidance for Bodily Fluid Clean Up on the Farm
 - Value Added Products Fact Sheets: Fermented Foods; Jams and Jellies; Frozen and Dehydrated Foods; and Pickled Vegetables
- **Resources being edited by the subgroups:**
 - On-Farm Training Guide for Employees and Volunteers
 - Guidance for Vineyards and Hops

- **Reminder of FSMA Produce Safety Resources**

- North Dakota Food Safety Rule [Webinar Series](#)
 - 8 webinars explaining what the rule means to produce growers and processors
- [Clearinghouse](#) from The Northeast Center to Advance Food Safety
 - Searchable database of publications, extension pubs, videos, etc. related to produce food safety
- [General Resource Listing](#) from Produce Safety Alliance
 - Labeled Sanitizer for Produce- Excel Tool (all the approved sanitizers) with a Video Tutorial
 - Records Required by FSMA Produce Safety Rule and Template Records in Word format

Upcoming Events

Produce Safety Alliance Grower Training Courses

- Upcoming Grower PSA courses to be held in the North Central Region:
 - Illinois: Oct. 11; Nov. 5; Jan. 9
 - Indiana: Oct. 3 and 30
 - Iowa: Oct. 16 and 23; Nov. 8 and 27; December 11; Jan. 24 and 30
 - Kansas: Nov. 9
 - Michigan: Oct. 9; Nov. 7; Dec. 6
 - Missouri: Oct. 3 and 4; December 4 and 7; Jan. 10
 - Nebraska: November 9
- 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: Oct 2, 9, 16, 17, 22, 23, 24, and 30; Nov. 6, 7, 13, and 14; Dec. 3; and Jan. 7. FSVP: Nov. 8 and 12.
 - Indiana: PC Human Food: Nov. 5
 - Iowa: PC Human Food: Dec. 3. PC Animal Food: Oct. 17.
 - Minnesota: PC Human Food: Oct. 10; Nov 7. FSVP: Nov. 7
 - Missouri: PC Human Food: Dec. 12.
 - Wisconsin: PC Human Food: Oct. 2; Nov. 28.
 - Online: Human Food: Oct. 10, 12, and 16; Nov. 5, 12, 13, 14; Dec. 11 and 12. FSVP: Oct. 5; Nov. 5; Dec. 3; PC Animal Food: Nov. 19; Dec. 10.
- Contact your [State Lead](#) about an honorarium to attend a FSPCA Course.
- Check out the [calendar](#) for postings of FSPCA courses offered nationally.

Updates from the FDA

- The U.S. Food and Drug Administration has expanded the scope of ANSI-ASQ National Accreditation Board's (ANAB) recognition under the voluntary Accredited Third Party Certification Program.
- Recently, the U.S. Food and Drug Administration issued documents designed to help food facilities subject to the preventive controls for human and animal food rules determine if they meet the definition of a "qualified facility" under those rules, and if so, what modified requirements are applicable to such facilities. Find the guidance documents, forms, and instructions by visiting the NCR website.
- This past week the FDA released a statement from FDA Commissioner Scott Gottlieb, M.D., on new FDA commitment to disclose retailer information for certain food recalls to improve consumer safety. "We recognize the importance of providing consumers with actionable information related to recalled food products. That's why today the FDA issued new draft guidance that describes situations when disclosing retail information for products undergoing recalls is appropriate. The draft guidance outlines the circumstances when the FDA intends to make public the retail locations that may have sold or distributed a recalled human or animal food. These circumstances will particularly apply in situations associated with the most serious recalls, where consumption of the food has a reasonable probability of causing serious adverse health consequences or death to humans or animals."

Resources from other agencies

The Center for Produce Safety announced their annual call for preliminary research proposals. Pre-Proposals and required documents should be sent no later than 12:00noon (Pacific Standard Time) on Tuesday, November 13, 2018.

- CPS Grant Opportunities webpage provides guidance documents and required forms. Updates will be posted on this page.
- 2019 Research Priorities (click here)
- They encourage scientists to ask questions about the proposal process, research priorities and CPS expectations.

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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.

Sincerely,

NCR FSMA Training Center Team

Angela M Shaw - Project Director

Arlene Enderton - Evaluator

Ellen Johnsen - Project Manager

