

Food Safety Outreach Program Collaborative Planning Call

[RFA for Food Safety Outreach Program](#)

Application Due Date: Tuesday, April 7, 2020

Here is a very brief description and list of contact information on the proposal ideas discussed during the call this morning. If you are interested in learning more and/or potentially collaborating, please contact the person listed below. Given the short time-line for proposal development, **please reach out as soon as possible** to allow for project development, writing, and submission.

Topic Proposed and Brief Description	Lead for Project and Contact
Worker Health, Hygiene and Training: propose using photovoice to help identify what makes training easy or hard, and create training materials to assist farm operations. Effective training can build food safety culture.	Shauna Henley (University of Maryland) shenley@umd.edu
Ag Water and Testing: outreach to water testing labs around the produce safety rule requirements. Education to growers looking at risks around water quality. Develop a decision matrix to help growers rank risks.	Annalisa Hultberg (University of Minnesota) hultb006@umn.edu
Preventive Controls, Acidified Foods: Challenges small and very small acidified food canners need to understand their regulatory status under and take action toward compliance with federal (21 Part 114, 21 Part 117) and state regulations. Attendance at an FDA approved Better Process Control School is one of the main requirements of those covered under Part 114. Yet the current curriculum is outdated and primarily focused on processing in metal cans, while most small scale processors use glass jars and bottles. There is a need to develop a new curriculum that more specially addresses the needs of smaller scale canning operations.	Luke LaBorde is interested in participating but not leading lf15@psu.edu
Hygienic and Sanitary Design: Hygienic Design for Produce Farms and Equipment Manufacturers. Education to growers and equipment manufacturers around hygienic design of produce wash equipment, including foam rollers and equipment drying.	Chris Callahan (University of Vermont) Chris.callahan@uvm.edu
Summarizing Existing Research: Conduct review of completed produce safety relevant research and summarize into FAQ topic based factsheets.	Elizabeth Newbold (University of Vermont) Elizabeth.newbold@uvm.edu
Aquaponics/Hydroponics: creation of educational material. Currently being looked at but not as an FSOP proposal. Could be formed in to one if there is someone to develop and PI.	Gretchen Wall (Cornell University) glw53@cornell.edu
Cleaning and Sanitizing: education and technical assistance with heavy hands-on, on-farm work to develop SOP's and schedules.	Hans Estrin (University of Vermont) Hans.estrin@uvm.edu