



# North Central Region

Center for FSMA Training, Extension  
and Technical Assistance

## November 2023

### NCR FSMA Event Follow-up



The fall professional development event was held October 3-4, in Jefferson City, MO. It was great to have 30 educators and regulators together for discussions, presentations, and tours.

Some of the [sessions were recorded](#). You can watch the recordings and find pictures from the event in the same Box folder. If you don't have access to the Box

folder, please [let us know](#).

### Congratulations!

Congratulations to the five newest FSOP awardees in the North Central Region! These institutions received funding from the Food Safety Outreach Project, funded through USDA NIFA. They will be working on unique produce safety programs that reach under-served audiences.

- Pratik Banerjee, University of Illinois at Urbana-Champaign
- Nicole Arnold, The Ohio State University
- Jason Grimm, Iowa Valley Resource Conservation and Development
- Pei Liu, University of Missouri
- Vanessa Miller, Tsyunhehkwa (Oneida Nation)

### Events from our partners

The Wisconsin Tribal Conservation Advisory Council is sponsoring a Tribal Produce Safety Training Series on November 7-9. It includes their Traditional Model Food Code, a PSA training, and Farmers' Market and Elder Food Box training.

The [Center for Produce Safety is accepting preliminary proposals for research funding](#). Send the pre-proposal and signed Guidance Receipt Acknowledgement by November 8.

The next Contact webinar will be “*Refresh and Recharge: Worker Training Programs.*” It will meet on November 16, at 2:30 pm, Central time. [Registration is required for this free event.](#) Join the call to hear from Billy Mitchell, Betsy Bihn, Kristin Woods, and Jacqui Gordon. As this event overlaps with the NCR listening session, you can always watch later on their [YouTube channel.](#)

The International Fresh Produce Association offers webinars every Wednesday at 11:00, Central time. The [Virtual Town Hall series](#) presents current business challenges in fresh produce and floral, with expert insight and interactive attendee participation to work toward solutions. The Nov. 8<sup>th</sup> session is Food Safety Best Practices for Controlled Environment Agriculture.

## Annual Conference

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The 2024 [NCR FSMA Annual Conference](#) will be held April 3-4, 2024. We will meet at the Chicago Marriott Southwest at Burr Ridge, in Burr Ridge, IL, just outside of Chicago. Please note that this hotel is closer to Midway Airport than O'Hare Airport. Registration will open in mid-November.

## Highlighted NCR FSMA Resource

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[FSMA Summary for Hops Growers](#)- While brewing beer greatly reduces the presence of microorganisms of public health concern through means other than a kill step (e.g. pH, alcohol content, and fermentation), hops are considered “covered” produce under FSMA PSR. Hops are sometimes added to beer after all the brewing steps are completed in a process called “dry hopping;” therefore, hops are in this case consumed raw. Based on this,

hops were added to FDA’s list of rarely consumed raw produce subject to FSMA part 112 as applicable.

## New NCR FSMA Resource

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One of our partners asked for a list of produce safety contact people in the states that border her state. That way if growers own/rent land on both sides of the border, she can help them find the appropriate person to direct questions to, even if she can’t get internet access in that rural area. The NCR FSMA put together a list of contacts for each state. You can find the [produce safety contacts resource](#) in the NCR FSMA Box folder. If you need access, please let us know.

Is there a resource that could help you accomplish your job more efficiently? Let us know. We can help develop something or provide funding for someone else to work on the project.

## New on the Produce Safety Clearinghouse

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- You can find updates from the [FSPCA annual conference](#) on the Clearinghouse. Learn more about what happened at their Chicago conference in mid-October.
- MSU Extension Produce Safety team put together [several videos](#) on how to build a new pack shed, and those have been posted to the Clearinghouse lately.

## FDA Updates

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James Jones, FDA Deputy Commissioner for Human Foods, [Commits to Fulfilling Vision of Proposed Program](#). “Commissioner Califf’s proposal outlined a framework for a unified Human Foods Program (HFP) and new model for the Office of Regulatory Affairs (ORA). I am committed to upholding and executing this framework guided by the principle of protecting and promoting the health and wellness of all U.S. consumers. We’ll start driving towards this goal by focusing our efforts on three priority areas: preventing foodborne illness, decreasing diet-related chronic disease through improved nutrition, and safeguarding the food supply through the safe use of chemicals and dietary supplements.”



The FDA recently [released](#) two guidance documents that outline recommendations for how [sprout operations](#) may comply with the Produce Safety Rule.

The first is a guidance that updates and finalizes several sections of the [January 2017 Draft Guidance](#) entitled “Compliance with and Recommendations for Implementation of the Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption for Sprout Operations.”

The second guidance re-issues certain sections of the [January 2017 Draft Guidance](#) and issues one new section for sprout operations as revised draft guidance. Several sections have been updated and new sections in the revised draft guidance are now available for comment.

The U.S. Food and Drug Administration has updated its [Food Traceability FAQ](#) to provide additional information about the FDA’s Product Tracing System and explain how the agency intends to conduct initial inspections beginning in 2027.

The Food Traceability Final Rule was published in November 2022, establishing traceability recordkeeping requirements, beyond those in previously existing regulations, for persons who manufacture, process, pack, or hold foods included on the Food Traceability List (FTL). The new program was designed to facilitate faster identification and rapid removal of potentially contaminated food from the market, resulting in fewer foodborne illnesses and/or deaths.

## USDA Updates

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The USDA recently announced the appointment of 21 new members and nine returning members to the [National Advisory Committee on Microbiological Criteria for Foods](#) (NACMCF). The purpose of the committee is to provide impartial scientific advice and recommendations to federal food safety agencies that assures the safety of foods. Dr. Yaohua (Betty) Feng, from Purdue University, is one of the returning members. Thank you for your work, Betty!

## NCR FSMA Meetings

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The **Listening Sessions/ Webinars** happen on the third Thursday of every month at 2:00, Central time. The next meeting is scheduled for Thursday, November 16. Annalisa Hultberg, Phil Tocco, and Don Stoeckel will be presenting on the agriculture water assessment they are developing. Let us know if you need the link for the video call.

Update from last month's meeting: We heard from two FSOP awardees: Anneliese Kerr from Springfield Community Gardens and Jeff Mears from the Wisconsin Tribal Conservation Advisory Council. Arlene Enderton also shared about an evaluation project. You can [watch the recording](#) in the NCR Box Folder.

The **state inspectors/regulators** will not meet in November.

The meeting for **data/inventory/outreach staff** will be on Friday, November 17, at 9am, Central time.

The meeting for **program managers** will be Tuesday, November 14, at 10am, Central time.

Please contact us if you need call information for any of these meetings.

## PSA Courses

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Michigan: Nov. 13; Dec. 11; Jan. 11; Feb. 22; Mar. 18 (all remote)

WTCAC: Nov. 7-9 (in-person)

The Online delivery course is offered monthly.

Check out the [calendar](#) of PSA courses offered nationally. Find a list of [registered PSA Trainers](#).

## Upcoming FSPCA Courses

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Illinois: PC Human Food: Nov. 15; Dec. 6; Jan. 24  
FSVP: Oct. 26

Iowa: PC Animal Food: Jan. 16

Kansas: PC Animal Food: Nov. 14

Wisconsin: PC Human Food: Nov. 7

Online: PC Human Food: Nov. 1, 2, 5, 7, 8, 9, 10, 13, 14, 15, 16, 19, 20, 22, 24, 26, 27, 28, 29, and 30; Dec. 1, 3, 4, 5, 6, 10, 11, 12, 13, 17, 18, 19, 20, 22, 24, and 27; Jan. 1, 9, 10, 15, 17, 18, 22, 24, and 29; Feb. 1, 5, 7, 10, 12, 20, 21, 22, and 26; Mar. 4, 11, 12, 18, 20, and 25  
 PC Human Food (Spanish): Nov. 6, 13, 20, 27; Dec. 4, 11, 18, and 25  
 PC Human Food (Chinese): Nov. 5, 12, 19, and 26; Dec. 3, 17, and 24

PC Animal Food: Nov. 1, 2, 6, 7, 13, 14, 20, 27, and 29;  
 Dec. 4, 6, 11, 18, 20, 21, and 25; Jan. 3, 8, 23, 29, and 30;  
 Feb. 5, 12, 13, 14, 26, 27, and 28; Mar. 4, 11, 13, 19, 25, 26, and 27

FSVP: Nov. 1, 2, 3, 6, 8, 9, 13, 14, 15, 16, 20, 27, 29, and 30;  
 Dec. 4, 8, 11, 14, 18, 20, 21, 25, and 28; Jan. 1, 10, 16, 17, 18, 22, 24, and 31;  
 Feb. 5, 8, 13, 14, 19

Check out the [calendar](#) of FSPCA courses offered nationally.



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Thank you for your continued involvement with the NCR FSMA!

Sincerely,  
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This work is supported by the Food Safety Outreach Program [grant no. 2021-70020-35732] from the  
 USDA National Institute of Food and Agriculture.

If you'd like to be [removed from the NCR FSMA mailing list](#), please let us know.