



North Central Region

Center for FSMA Training, Extension
and Technical Assistance

September 2023

Upcoming NCR FSMA Event



The [Fall Professional Development event](#) will be October 3-4, in Jefferson City, MO. Everyone who works with the Produce Safety Rule (educators and regulators) is invited! Join the group for 1.5 days of hands-on activities and discussions to prepare for the winter PSA training season. Some of the sessions will be recorded and shared later, if you can't attend in-person. Registration is open and costs \$75.

Annual Conference

We need one or two more people to serve on the annual conference planning team. The NCR will pay the registration fee for everyone on the planning team. Our first meeting will be on Sept. 5. We're going to choose the conference days and location, so if you'd like to suggest a city/day, please join the planning team.

FDA Update

On August 23, FDA [announced the selection of James "Jim" Jones to serve as the first Deputy Commissioner for Human Foods](#). The new executive position will lead the charge in setting and advancing priorities for a proposed unified Human Foods Program (HFP). For more than 30 years, Jones has held various positions in the U.S. Environmental Protection Agency (EPA), stakeholder community and private industry where he has managed teams and provided strategic planning and thought leadership around issues related to chemical safety and sustainability in the environment. Notably, Jones was an integral member of the Reagan-Udall Foundation's Independent Expert Panel for Foods, which submitted a report on the operational evaluation of the FDA's Human Foods Program to the agency in December 2022.

Funding Available

How can the NCR FSMA expand your work? To access the \$500 stipends for professional development, outreach to underserved communities, or resource development/translation, [apply on our website](#). One of each of these stipends is available to each state, per year of our grant. The grant year begins in September, so please apply again, if you utilized these funds in the past 12 months.

Highlighted NCR FSMA Resource



[FSMA Produce Safety Summary for Midwest Orchards-](#)

According to Section §112.1(b)(1) of the FSMA Produce Safety Rule, fresh whole apples are considered covered produce. Covered produce are fruits and vegetables that are typically eaten raw (§112.2). In this Fact Sheet, information is divided into worker training, pre-harvest, harvest and post-harvest activities, records, and visitors and u-pick customers.

NCR FSMA Resources

The Food Safety Resource Clearinghouse recently let us know how often each resource has been reviewed, since it was posted on the Clearinghouse.

Here are the most viewed resources from the products that were developed by NCR FSMA partners, as part of the first round of funding for this project. They were developed between 2018 and 2021.

1. Federal and State Regulations on Selling Frozen and Dehydrated Foods, 576 views since its submission
2. Farm Stand and U-Pick Produce Operations Safety Best Practices, 320 views since its submission
3. Federal and State Regulations on Selling Fermented Foods, 304 views since its submission
4. FSMA Compliant On-Farm Thermophilic Composting: A Safe Way to Enrich the Soil, 302 views since its submission

If you worked on a specific resource and would like the numbers for that document/video, [please let us know](#).

New Resources on the Produce Safety Clearinghouse

Several [webinars about mushrooms](#) were added to the Produce Safety Clearinghouse this past summer. This three-part online recorded webinar series explores adding mushroom production to your agricultural business or as a stand-alone enterprise. Each session covers different aspects of mushroom cultivation and distribution. Producers from New Hampshire share their experiences and takeaways.

New Resource from our partners

The Tribal Food Safety Center at the Indigenous Food and Agriculture Initiative has a [new resource](#), FSMA Considerations for American Indian/Alaska Native Food Growers and Processors Producing Food for Human Consumption.

Events from our partners

Season Three of the CONTACT Team's Produce Safety Webinar Series will begin this fall. "Root Cause Analysis (Part 1: What & Why; Part 2: How/Real World Applications)", will be held Sept. 7 and Oct. 5, at 2:30 pm, Central time. This webinar is free and [registration is required](#).

The Nebraska Food Protection Task Force is offering [MGT-447 Managing Food Emergencies: Strategies for a Community Response](#). This course will help individuals and agencies to better prepare themselves to create an effective food safety plan in a large food emergency. The training will be held in Omaha, October 3-4 (1st Session) and October 5-6 (2nd Session). [Contact the Nebraska Department of Agriculture](#) for information on how to register.

Join Sean Fogarty from NECAFS for a 3-part webinar series focused on the specific features and produce safety considerations within [hydroponic and aquaponic operations](#). This is an introductory series and is intended to guide the audience through produce safety considerations specific to the unique features of these operations. The standalone sessions are on Sept 19, Sept 26, and Oct 3, all at 1:00 Central time.

The [FSPCA Annual Conference](#) is being held October 17-18, at the Chicago Marriott Southwest in Burr Ridge, IL. Register before September 1 and receive a \$50 discount. This is the first time since 2019 that the FSPCA Annual Conference will be held in person.

NCR FSMA Meetings



The [Listening Sessions/ Webinars](#) happen on the third Thursday of every month at 2:00, Central time. The next meeting is scheduled for Thursday, August 17. Claire Murphy, an Assistant Professor and Extension Specialist at Washington State University, will be speaking on "Building and Implementing Environmental Monitoring Programs."

Update from last month's meeting: We heard from three speakers. Jessica Fish from Cankdeska Cikana Community College presented on their FSOP award- Promoting Safe Practices through Preservation of Food and Native American Culture. We also heard from Michelle Grosek about the new podcasts she and her staff have created with Rhoda Burrows of SDSU. Arlene Enderton presented on the long-term behavior change study. You can [watch the recording](#) in the NCR Box Folder.

The meeting for [state inspectors/regulators](#) will be Friday, September 1, at 9am, Central time.

The meeting for [data/inventory/outreach staff](#) will be on Friday, September 15, at 9am, Central time.

The meeting for **program managers** will be Tuesday, September 12, at 10am, Central time.

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

PSA Courses

There are no PSA courses currently scheduled in the North Central Region. 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

Illinois: PC Human Food: Sept. 14 and 20; Oct. 23; Nov. 15; Dec. 6
FSVP: Sept. 19; Oct. 26

Michigan: PC Human Food: Sept. 19
FSVP: Sept. 12

Ohio: PC Human Food: Sept. 26

Wisconsin: PC Human Food: Oct. 17; Nov. 7

Online: PC Human Food: Sept. 4, 5, 6, 7, 11, 12, 13, 18, 19, 20, 21, 22, 25, 26, 27, and 28;
Oct. 2, 3, 10, 11, 16, 17, 18, 19, 23, 24, 25, 30, and 31;
Nov. 1, 2, 7, 8, 9, 10, 13, 14, 15, 16, 20, 22, 24, 27, 28, 29, and 30;
Dec. 1, 4, 6, 11, 12, 13, 18, 19, 20, 22, and 27
PC Human Food (Spanish): Sept. 4, 11, 18, and 25; Oct. 2, 9, 16, and 30;
Nov. 6, 13, 20, 27; Dec. 4 and 25
PC Human Food (Chinese): Sept. 4, 11, 18, and 25; Oct. 2

PC Animal Food: Sept. 4, 5, 7, 13, 18, 20, 25, 27, and 29;
Oct. 2, 4, 9, 11, 16, 23, 24, 25, and 30; Nov. 1, 2, 6, 7, 13, 20, 27, and 29;
Dec. 4, 6, 11, 18, 20, and 21

FSVP: Sept. 1, 4, 5, 7, 8, 11, 12, 14, 18, 19, 25, 27, 28, and 29;
Oct. 2, 9, 10, 13, 16, 17, 19, 23, 27, and 30;
Nov. 2, 3, 6, 8, 9, 13, 14, 15, 20, 27, 29, and 30

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

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Thank you for your continued involvement with the NCR FSMA!

Sincerely,
NCR FSMA Project Team
Angela M Shaw
Arlene Enderton
Ellen Johnsen

Byron Chaves
Dan Fillius
Kathiravan Krishnamurthy
Phil Tocco

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