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WRRC



Western Regional Center to Enhance Food Safety

April 2023 Newsletter

Dear WRCEFS Community,

Below you will find information related to a peer review process update, national updates and educational events, and ongoing WRCEFS initiatives.



The Peer Review Process for Add-on Content

Add-on Peer Review Process Update

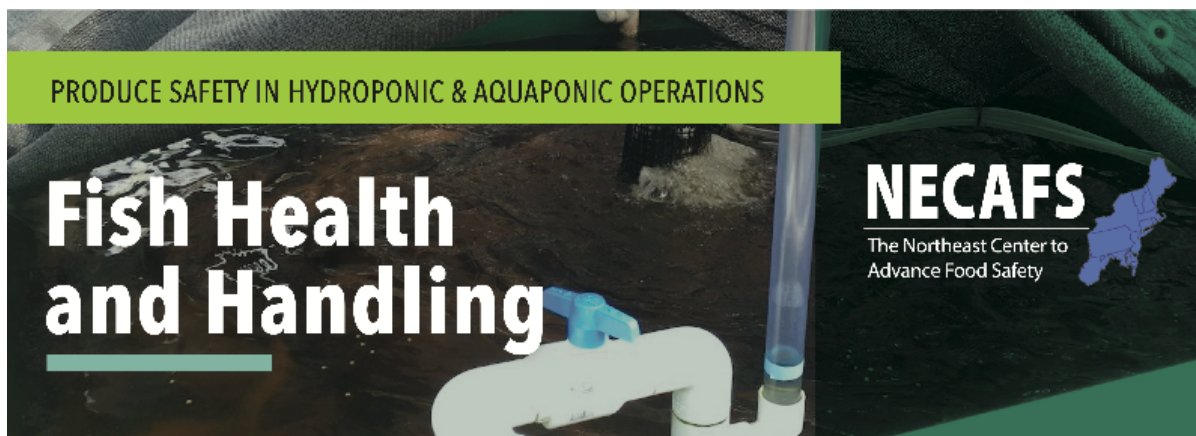
The Food Safety Resource Clearinghouse Add-on Peer Review Process is now accepting short course submissions!

More information about this new type of peer review including a brief explanation of what can be reviewed in the FSR Clearinghouse and what changes were made to the peer review process can be found by reading the update newsletter (see button below).

Clearinghouse Add-on Peer Review Update Newsletter

FDA Update: Temporary Enforcement Discretion Ending

The FDA has announced that the temporary enforcement discretion policy for qualified exemption will be ending on November 7, 2023. This [temporary policy](#) was set during the COVID-19 pandemic to provide flexibility in qualified exemption eligibility for the Produce Safety Rule.



Produce Safety in Hydroponic and Aquaponic Operations Resources

The Northeast Center to Advance Food Safety (NECAFS) has created a series of factsheets on produce safety in hydroponic and aquaponic operations for educators, regulators, and producers. Available on

the [NECAFS website](#), these new factsheets guide readers through produce safety considerations specific to hydroponic and aquaponic operations. NECAFS, with guidance and extensive review from a national advisory group, created these educational resources to provide clarity and understanding for their audience. These factsheets discuss produce safety practices required by the the Food Safety Modernization Act Produce Safety Rule (PSR), however they are not comprehensive of all PSR requirements. Instead, they cover key points to consider when tailoring produce safety practices to the unique attributes of hydroponic and aquaponic operations.

NECAFS is excited to share factsheets on the following topics:

- Cleaning and Sanitizing
- Fish Health and Handling
- Harvest and Postharvest Handling
- Personal Health and Hygiene
- Wildlife and Domesticated Animals

[New resources can be found here](#)

National Produce Survey

The Produce Safety Alliance (PSA) Team and personnel from the Northeast Center to Advance Food Safety (NECAFS) at the University of Vermont would like to understand the costs and the barriers of beginning or expanding food safety practices on farms and in packinghouses to make educational materials more relevant to fruit and vegetable growers and packers. To do this, we have developed a survey to collect food safety information from fruit and vegetable growers across the country.

Who Should Participate?

This team is looking for feedback from people involved in fruit and vegetable production and packing, including those who have and who have not adopted food safety practices. This survey should be completed by someone who has knowledge about the operation's produce safety practices (e.g., equipment, finances, supplies, training, market distribution, third-party audits).

Participation is voluntary and anonymous. It will take 10 – 30 minutes to complete the survey, depending on the farms' food safety practices. By completing this survey, you can choose to be entered into a raffle to win a \$75 prepaid credit card. Ten participants will randomly be selected to win. The raffle will be held when the survey closes, approximately May 1st. If selected, you will be contacted to confirm your mailing address and acknowledge acceptance of the \$75 prepaid credit card.

Questions? Please contact [Elizabeth Newbold](#)

[Click here to go to the survey](#)



PSA Updates

1) New Spanish Language Extension Associate- PSA's newest team member is Yulie Meneses. Yulie joined the PSA in March and will be supporting growers, educators, and regulatory officials to ensure produce safety outreach is available to Spanish-speaking stakeholders. To learn more about Yulie, please visit the [PSA website](#). Welcome Yulie!

2) PSA has **extended its temporary remote delivery policy** for the PSA Grower Training and PSA Train-the-Trainer courses to **June 30, 2023** due to the continuing COVID-19 pandemic. For more information on remote delivery of courses, please review the [PSA remote training policy](#).

3) On January 9, 2023, the PSA Lead Trainer Application process was reopened. The updated application process has been streamlined to ensure PSA Trainer education and relevant experiences are accurately captured at the time of application submission. Any PSA Trainer who previously received a PSA Lead Trainer Application link but has not yet applied to be a PSA Lead Trainer, their assigned short answer questions have not changed.

PSA Trainers interested in submitting a PSA Lead Trainer Application are encouraged to review the PSA [Lead Trainer Application Process website](#), which includes a PSA Lead Trainer Process [flowchart](#), PSA Lead Trainer Applicant Scoring [document](#), and "Tips for Developing a Successful PSA Lead Trainer Application" [factsheet](#).

Produce Safety Webinar Series

HARVEST SANITATION

It's more
than
hopes
and
dreams



**Thursday
April 6th**

**Webinar and Q&A
3:30pm - 5:00pm ET
12:30pm - 2:00pm PT**

REGISTER IN ADVANCE

Let's #MakeCONTACT | @ps_sci

TO ATTEND

contact.producesafety.ifas.ufl.edu



This work is supported by the Specialty Crops Research Incentive 2020-31181-32137 from the USDA National Institute of Food and Agriculture. Any opinions, findings, conclusions, or recommendations expressed in this presentation are those of the author(s) and do not necessarily reflect the view of the U.S. Department of Agriculture.

CONTACT Webinar Series

Next on CONTACT's Produce Safety Webinar Series is "Harvest Sanitation: It's More than Hopes and Dreams", on April 6th at 12:30 pm Pacific time.

This CONTACT webinar is led by Natalie Dyenson (Vice President, Food Safety & Quality at Dole) and Justin Kerr (Owner and Manager at Factor IV Solutions). Natalie and Justin will dig into harvest sanitation, a timely topic for the produce industry. Topics will include Natalie sharing the Dole experience from the recent outbreak, which was linked to a piece of harvest equipment (investigation, findings, lessons learned); discussion of the produce industry's evolution with harvest equipment sanitation and hygienic design, and where we stand today; and Justin will focus on real observations from the field and how sanitation programs can be built to include monitoring, verification and validation activities. Be sure to stick around for the live only Q&A where the panel will stay to listen and answer audience questions.

As a reminder: Each webinar will consist of a one hour presentation followed by 30 minutes of interactive Q&A.

This webinar is free and will be held via Zoom. [Registration is required and can be found here.](#) Produce safety industry, government, and academia are encouraged to come. All are invited!

IFPA Membership Opportunity

The International Fresh Produce Association (IFPA) is offering complimentary membership to **individual academic researchers and university extension**. With an IFPA membership, you can access their data, directory, and analytics and access discounted registration for events and programs and all content that is currently behind their pay wall.

To get complimentary membership, please fill out their form using the button below.

IFPA membership form

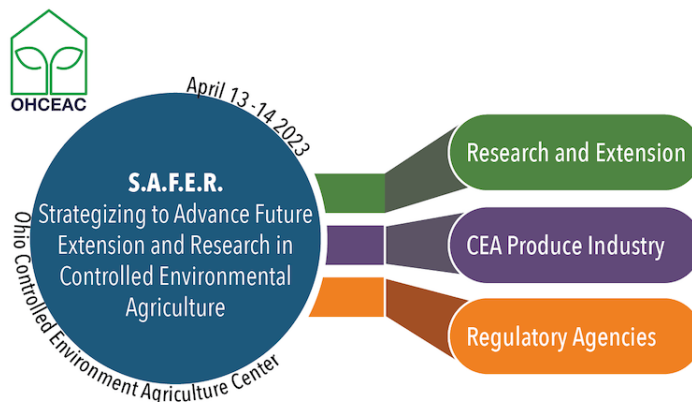


International Sprout Growers Association Convention

The International Sprout Growers Association will be having their convention April 25-27th 2023 at Miami University. This group is looking for speakers and students working on things to do with sprouts, microgreens and controlled environment. They are making this convention affordable, fun, and hoping that attendees go home with tools that are applicable to improving their productivity, food safety and understanding of the risks and benefits of the foods we grow. If you are interested in engaging with this group, please contact [Carmen Wakeling](#).

Save the Date information [can be found here](#), and the invitation for speakers can be [found here](#).

Image credit: Pixels, Markus Spiske, 2016



SAFER Controlled Environmental Agricultural Conference

The SAFER Controlled Environment Agriculture conference is scheduled for April 13th and 14th, 2023! The Strategizing to Advance Future Extension and Research (SAFER) CEA conference aims to advance the science, knowledge and practice of food safety in the CEA produce industry. CEA industry stakeholders, regulatory partners and food safety research and extension professionals are invited to learn about past and ongoing CEA food safety projects and discuss research and extension priorities for the CEA produce industry. The SAFER CEA conference will enhance and encourage future collaborations between academia, industry and regulatory agencies.

Conference details and registration can be found here!



Artisan Dairy Food Safety Plan Online Coaching Workshop and Office Hours

Online Course

The online, self-paced Artisan Dairy Food Safety Plan Coaching Workshop is intended for small to mid-sized dairy food producers who are preparing to create, or are already developing, a FSMA compliant, preventive control-based, food safety plan. The goal of this program is to combine food safety plan educational material with real-time connections to dairy food safety coaches for artisan dairy producers wherever they may be in the country. PCQI lead trainers review key food safety plan topics in each self-paced module. There are NO prerequisites. PCQI certification is recommended but not required prior to enrollment.

Who Should Attend: Small to mid-sized cheese, ice cream, and other dairy food producers just starting off, those taking the next step in their food safety plan development, and those looking for a review of their

current plans. **These workshops are NOT intended to provide PCQI certification.**

Register for workshop here: <https://cals.cornell.edu/dfe-artisan-dairy-food-safety-plan-coaching-virtual>.

Office Hours

Each month, there are two “office hour” Q&A sessions which provide participants with the opportunity to ask questions about a designated food safety topic or about their own specific food safety plan questions with food safety experts.

All office hours are free to attend. You can find the schedule and sign up for office hours here:

<https://www.dairyfoodsafetycoalition.com/office-hours-schedule/>

This work is supported by the Food Safety Outreach Program Grant No. 2021-70020-35489 from the USDA National Institute of Food and Agriculture.

WRCEFS Ongoing Initiatives

- **Food Safety Training Data-** WRCEFS is collecting information about PSA, FSPCA, and other food safety trainings in our region.
To share data and get quarterly training reports for your state/region, please contact us at wrcefs.data@oregonstate.edu.
- **Report Your Food Safety Training Courses-** For FSOP grantees and others who send us training data, you can now use a Digital Cover Page via [this Qualtrics link](#) or complete the

traditional cover page document and email to

wrcefs.data@oregonstate.edu.

- **WRCEFS Website-**

- FDA updates page- more links to FDA resources and new updates now available [here](#).

- Faces of WRCEFS is being updated.

Let us know if you would like to be featured by emailing

wrcefs@oregonstate.edu.

- **WRCEFS Communication (social media)-** Follow us on [Facebook](#), [Twitter](#), and [Instagram](#)! We post updates, resources, regional spotlights, and upcoming training opportunities on a regular basis. If you have anything that should be shared with the WRCEFS community, please send to wrcefs@oregonstate.edu.

Stay safe!



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