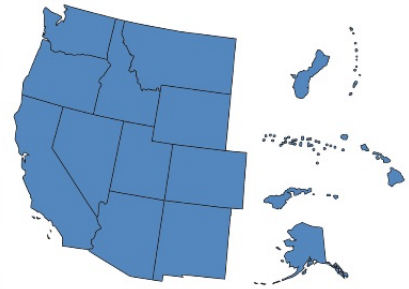


[View this email in your browser](#)

WRRC



Western Regional Center to Enhance Food Safety

April 2024 Newsletter

Dear WRCEFS Community,

Below you will find information related to regional and national updates, new resources, and ongoing WRCEFS initiatives.

Comment Period Extended

The FDA is [extending the comment period](#) for Chapter 11- Food Allergen Program and Chapter 16- Acidified Foods of the draft guidance on Preventive Controls for Human Food (PCHF) by an additional 60 days. The draft guidance was published on September 27, 2023, and the two chapters were initially open for comment until March 25, 2024. **The new deadline for comments is May 24, 2024.** The FDA is extending the comment period in response to a request from constituents to allow additional time for interested persons to develop and submit comments. [The constituent update can be viewed here.](#)

Produce Safety Webinar

Land Application of Domestic Septage to Agricultural Lands

This webinar is being hosted by the FDA Office of Partnerships and presented by CFSAN PSN and guest speakers from the U.S. EPA. This presentation will occur on Tuesday, April 16th, 2024 from 2:00 - 3:00 PM EST.

Tess Richman and Laura Boczek from the U.S. EPA will summarize the requirements for land application of domestic septage to agricultural lands to grow crops and graze animals. Domestic septage includes, but is not limited to, liquid or solid materials reclaimed and recycled from a device including a septic tank, cesspool, or outhouse. When domestic septage is applied to land as a fertilizer or soil amendment the requirements in 40 CFR Part 503, Standards for the Use or Disposal of Sewage Sludge, must be met.

In addition to Produce CAP partners, other members of the produce safety community have been invited to this webinar to promote consistency in the knowledge of produce safety efforts and messaging.

Webinar link can be found by selecting the button below.

[FDA Agricultural Lands Webinar](#)

Bridging the GAPS: Approaches for Treating Preharvest Agricultural Water On-Farm *Virtual Training*

Upcoming Course Dates:

April 10–11 (1–5 pm, EST)

May 29–30 (1–5 pm, EST)



For more information,
scan this QR Code

Remote Training Opportunity

The Bridging the GAPS: Approaches for Treating Preharvest Agricultural Water On-Farm training is back! Registration links can be

found by selecting the buttons below.

Course Details: Fruit and vegetable growers are continually assessing their operations to determine where they can limit risk and increase productivity. As a result, many have expressed interest in learning more about how on-farm preharvest water treatment systems work and how they may fit within their current setup. Come for two ½ day virtual sessions with extension specialists to learn about different approaches to treating water on-farm, how to implement these systems to meet requirements of the Produce Safety Rule, and how to verify that the system is operating as intended.

Location: This training is being offered via remote delivery. Zoom connection information will be shared with registered participants prior to the training.

Logistics: Registration closes one week before the workshop at 4 PM, so materials can be shipped on-time. NO substitutions, transfers, or refunds will be issued after registration closes. Cost is \$25 dollars, which includes shipping and all course materials. Resources will be shared with registered participants prior to the training.

Questions: For training questions, please contact, Faith Critzer at fcritzer@uga.edu. For questions specific to registration reach out to efs@uga.edu.

[May Course Registration Page](#)

USDA FSOP Grant Technical Assistance Webinar Series

Texas Tech University, Alabama A&M University, and Iowa State University were awarded the USDA FSOP Technical Assistance grant titled "Empowering Minority Serving Institutions Food Safety Specialists to Write Successful Food Safety Outreach Program Grants through Education,

Training and Technical Assistance". This grant supports faculty and staff at Minority Serving Institutions and institutions collaborating with Minority Serving Institutions. Their team will be hosting a series of 1-hour webinars on general topics on grant writing for USDA NIFA Grant Programs.

The schedule for upcoming webinars and registration links can be found on the [North Central Region's \(NCR\) website](#).

Processing Webinar

Join Byron Chaves from the University of Nebraska for a webinar entitled, "Why is Listeria always in the news? From packinghouses to cheese and everything in between." You can join the Zoom call on Thursday, June 6, from 2:00-3:30 PM, Central time. Registration for the webinar can be found below.

[Processing Webinar Registration](#)

PART OF THE PRODUCE SAFETY WEBINAR SERIES

The Traceability Rule:

How to Prepare and What to Expect from Buyers



Free webinar

TUESDAY
APRIL 16, 2024

 **3:30-5:00PM EDT**
12:30-2:00PM PDT



Natalie Hunter
Traceability Advisors with New Era Partners



Erik Larsen
Traceability Advisors with New Era Partners

Register here



Scientific Challenges and Cost-Effective Management of Risks Associated with Implementation of Produce Safety Rule/FSMA
contactproduce.safety@fas.ufl.edu



CONTACT Webinar

Join the CONTACT Team for **"The Traceability Rule: How to**

Prepare and What to Expect from Buyers", on April 16th at 12:30 PM Pacific time. This webinar is free and will be held via Zoom. Registration is required and can be accessed at the button below.

Produce safety industry, government, and academia are encouraged to come. All are invited!

CONTACT Webinar Registration



NECAFS Releases Produce Safety Guides for Hydroponic and Aquaponic Operations

The Northeast Center to Advance Food Safety (NECAFS) has released multiple resources on produce safety in hydroponic and aquaponic operations. These guides summarize traditional GAPs along with the requirements of the FSMA Produce Safety Rule (PSR) and demonstrate how to apply them in hydroponic and aquaponic operations. These resources build upon and expand previous work in this area, providing engaging examples and links to many external resources.

The new resources include a [new introductory guide](#) to produce safety in hydroponics and aquaponics (also available as a [PDF factsheet](#) and the first [grower case study](#) of a planned series that illustrates how one hydroponic farm is implementing produce safety practices in their operation.

Educational material on this topic will continue to grow as more video, web, and print resources are developed. All new materials will be linked on the [project home page](#).

This work was supported in part by the U.S. Department of Agriculture, National Institute of Food and Agriculture, Food Safety Outreach Program through award 2022-70020-37599.

Food Safety Dish Podcast

Season 2 of the Food Safety Dish podcast has kicked off! This podcast, hosted by the National Farmers Union's Local Food Safety Collaborative, discusses all things food safety. You can check out the latest podcast episodes by selecting the button below.

[Food Safety Dish Podcast](#)



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

1) **New- FSPCA Annual Conference- Save the Date:** The next FSPCA Annual Conference will be held on November 19-20th at the Chicago Marriott Southwest in Burr Ridge, Illinois. Conference details will be released soon.

2) **New-** Several Lead Instructor courses have been planned for 2024. This includes a FSPCA PCHF Lead Instructor course using the new 2.0 version of the curriculum. To learn more about these courses, [please review the FSPCA website](#). More information regarding refresher training for current PCHF Lead Instructors will be coming soon!

3) FSPCA has created supplemental slides focused on the Food Traceability Rule. These slides summarize key points relevant to food processors subject to the PCHF rule. These can be accessed on the FSPCA Lead Instructor portal.



PSA Updates

1) **New- Revised Records Fact Sheets and Templates:** Revisions to the Required Records Fact Sheets and Templates are now available online.

The URL for the updated templates and fact sheets are the same as what was used previously.

- Link to the Required Records Fact Sheet ([English](#), [Español](#))
- Link to the editable Templates ([English](#), [Español](#))

Some of the changes you'll find include:

- Enhancements to the Agricultural Water System Inspection (§ 112.42) template to bring the language more in line with the regulatory requirements
- Clarification about which records in Subpart E relate to postharvest water (current compliance), and which relate to pre-harvest water (enforcement discretion during revision process)
- Links to supporting PSA fact sheets that describe records from a third party (laboratory results, purchased treated BSAAO)
- Helpful tips about other required documentation (effectiveness of a water treatment method, information from a public water system or supply, equivalent methods for water analysis)

Job Opportunities

1) **Food Safety Manager**- International Fresh Produce Association: [Job posting can be found here.](#)

2) **Scientist- Microbiologist**- Illinois Institute of Technology: [Job posting can be found here.](#)

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 food safe!



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