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# WRRC



## Western Regional Center to Enhance Food Safety

April 2021 Newsletter

Dear WRCEFS Community,

Below you will find information related to WRCEFS events, relevant resources, job opportunities, and updates from our national partners and alliances.

A promotional banner for the 5th WRCEFS Annual Meeting. The background shows a person with their back to the camera, looking at a laptop screen. The text is overlaid on the image. On the left, a blue circular button says "Register Now!". To the right, the text reads "Western Regional Center to Enhance Food Safety VIRTUAL Annual Meeting". Below this, the dates and times are listed: "May 4 1PM-4PM PDT", "May 5 9AM-12PM PDT", and "May 6 1PM-4PM PDT". In the bottom right corner, the WRRC logo is displayed with the text "Western Regional Center to Enhance Food Safety".

**Register Now!**

Western Regional Center to Enhance Food Safety  
**VIRTUAL** Annual Meeting

**May 4** 1PM-4PM PDT  
**May 5** 9AM-12PM PDT  
**May 6** 1PM-4PM PDT

**WRRC**  
Western Regional Center to Enhance Food Safety

**5th WRCEFS Annual Meeting- Registration Closing Soon!**

Planning has begun for the 2021 WRCEFS Virtual Annual Meeting. The annual meeting is planned for May 4-6th, 2021. These three hour sessions will be held from 1-4 PM PDT on May 4th and 6th as well as from 9-12 AM PDT on May 5th.

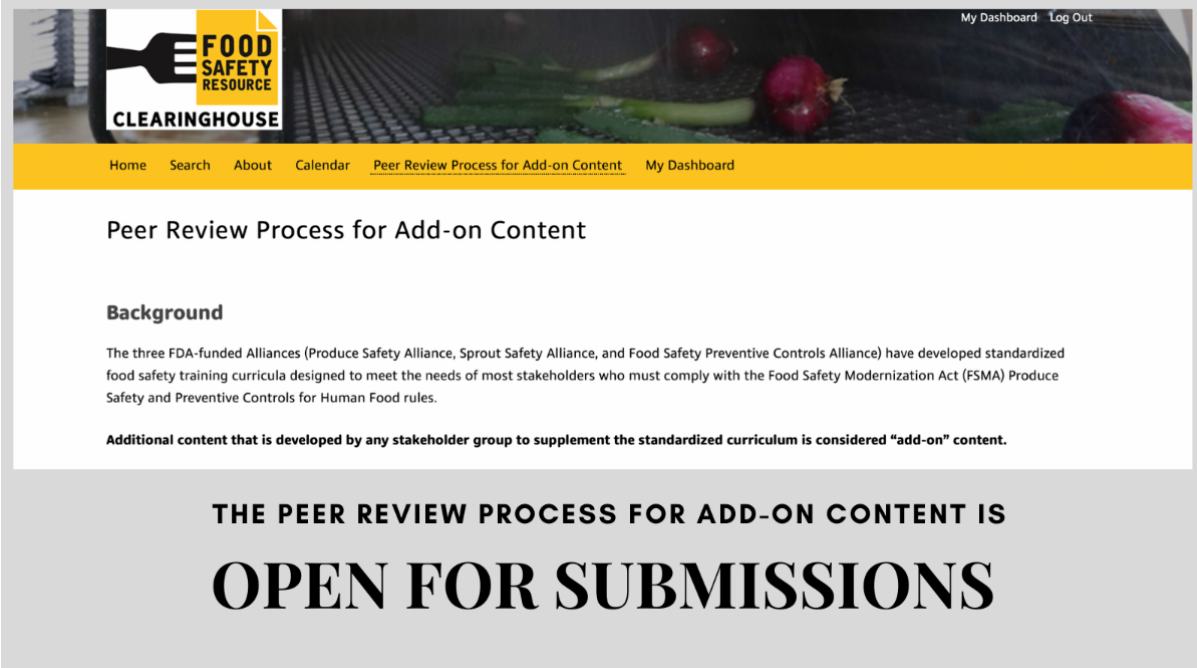
Registration is now open. To register, please click [here](#). Please note that attendance to the annual meeting is on an invite only basis. If you need the password to register, please contact Stephanie Brown at [wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu).

***Registration closes Friday, April 30th!***

Draft agenda for the meeting can be viewed [here](#). Final agenda will be shared closer to the event.

*We look forward to interacting with everyone online!*

Photo credit: Faith Critzer, WSU, 2021



The screenshot shows a website header with a logo for 'FOOD SAFETY RESOURCE CLEARINGHOUSE' and navigation links: Home, Search, About, Calendar, Peer Review Process for Add-on Content, and My Dashboard. The main content area is titled 'Peer Review Process for Add-on Content' and includes a 'Background' section. The background section states: 'The three FDA-funded Alliances (Produce Safety Alliance, Sprout Safety Alliance, and Food Safety Preventive Controls Alliance) have developed standardized food safety training curricula designed to meet the needs of most stakeholders who must comply with the Food Safety Modernization Act (FSMA) Produce Safety and Preventive Controls for Human Food rules.' Below this, it says: 'Additional content that is developed by any stakeholder group to supplement the standardized curriculum is considered "add-on" content.' At the bottom of the page, a large grey banner contains the text: 'THE PEER REVIEW PROCESS FOR ADD-ON CONTENT IS OPEN FOR SUBMISSIONS'.

## **Add-on Peer Review Process- Now Open**

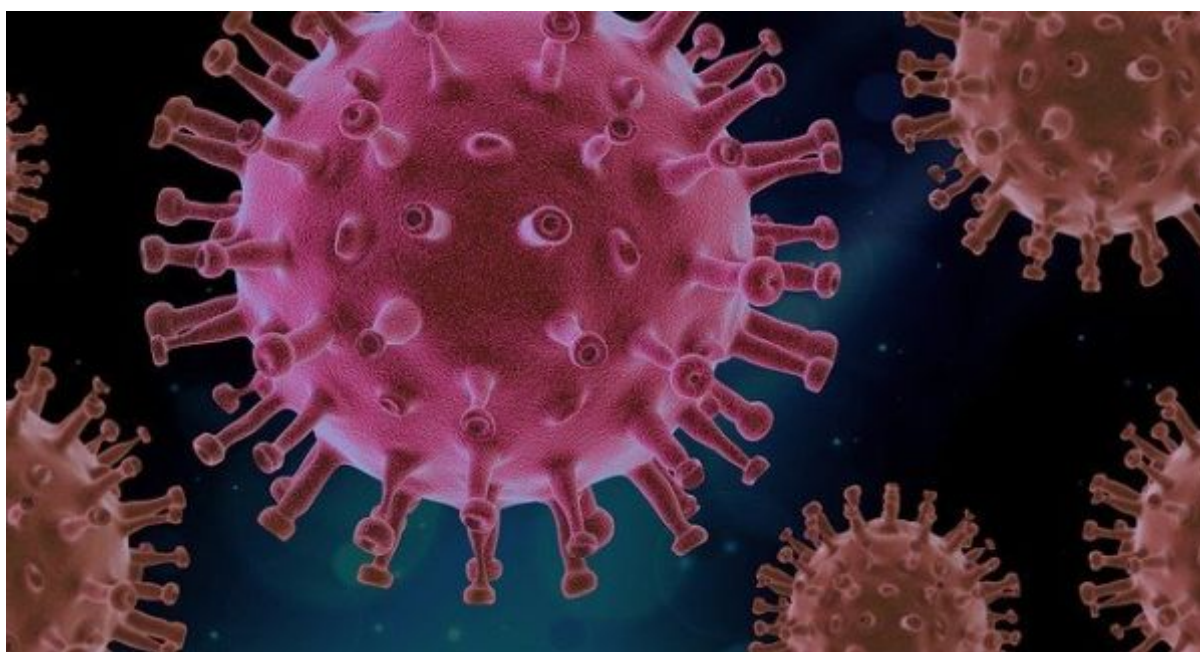
The Western Regional Center to Enhance Food Safety in collaboration

with the Northeast Center to Advance Food Safety (NECAFS) has been working on a peer review process for add-on content that will be facilitated through the Clearinghouse.

Add-ons are material(s) in addition to standardized curricula that are developed and delivered pre-course, during a course, or post-course as a standalone.

We are excited to announce that the peer review system is **open and accepting submissions**. Additional detailed instructions and guidance on the peer review process are available on the [Clearinghouse website](#) and [WRCEFS website](#).

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## COVID-19 Resources

1) The OSU team has created a page on the WRCEFS website dedicated to COVID-19 and food safety resources. We currently have many fact sheets, social media images, and links to other federal and state-specific websites and resources for viewing.

Our colleagues at Emory University have created English and Spanish infographics for the food industry. These include infographs focused on cleaning and disinfection in the workplace, general prevention, preventing spread in worker housing, preventing spread in worker transportation, and symptoms, screening, and exposure. These images along with accessibility usage sheets for each infograph can be found on the WRCEFS website.

If you have made any fact sheets, documents, or websites related to food safety and COVID-19 and want these shared within the Western region, please email us at [wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu).

2) North Carolina State University, Rutgers University, the University of Florida, and the University of Nebraska-Lincoln have partnered to develop FoodCoVNET. This team will be evaluating current practices through laboratory research on virus persistence, inactivation and transfer. Results collected from this team will be provided on their [website](#), which will serve as a hub information related to SARS-CoV-2 management in the food sector. For more information about the team and to view current resources, please check out their website:

<https://foodcovnet.ces.ncsu.edu/welcome-to-foodcovnet/>

**New:** The FoodCoVNET team is hosting a series of webinars on food industry issues related to COVID-19. Check out their website for webinar dates and recordings.



## Training and Resource Updates

1) The PSA team has modified their policy on remote delivery for PSA courses during the Coronavirus outbreak. Below are resources and documents needed to successfully deliver PSA content during this

time.

- [Temporary policy](#)
- [Electronic Course Registration Form](#)
- [PSA Remote Delivery FAQ](#)
- PSA Educators' Call about remote delivery in [English](#) and slides in [Spanish](#)
- [Zoom Webinar Etiquette and Practices page](#)

2) Remote grower trainings are being offered throughout the Western region. To see a complete listing, please visit the PSA or WRCEFS websites.

3) The online PSA grower training course is open. This three-week course can be completed at-your-own-pace and is expected to take 15-30 hours total for successful completion. To learn more about costs and key differences in the online course compared to the in-person/remote delivery courses or register for an upcoming course, please visit the PSA website.

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## FDA Updates

### **1) FDA Releases New FSMA Inflation Adjusted Cut Offs**

The FDA has released the new FSMA inflation adjusted cutoff values, which are used for determining whether a facility, farm, or other operation meets certain FSMA rule requirements. To view the new values, please click [here](#) to visit the updated webpage.

### **2) FDA Begins New Era of Smarter Food Safety TechTalk Podcast**

On Thursday, April 29, 2021, FDA is launching the first in a new quarterly podcast series that focuses on the development and use of new technologies to strengthen the ability of FDA, regulated industry, and others to accelerate prevention, speed up outbreak response, and more swiftly adapt to crises that could affect the human and animal food supply. Each quarter they will examine a different aspect of the Core Elements in the New Era of Smarter Food Safety Blueprint for which there are novel technological approaches and solutions. The podcast will be hosted by FDA and feature top experts involved in food safety and technology. The goal is to discuss current and emerging technologies and solutions, with all their opportunities and challenges, and explore how they may facilitate and enhance food safety. The first episode is about Tech-enabled Traceability in the New Era of Smarter Food Safety. Registration is not required. To learn more about the podcast, please

click [here](#) to visit their website.

### 3) FDA Takes Two Important Steps to Advance the Safety of Leafy Greens

On April 6th, 2021, the U.S. FDA is taking two important steps to advance the safety of leafy greens. The first is the release of a report on the investigation into the Fall 2020 outbreak of E. coli O157:H7 illnesses linked to the consumption of leafy greens. The report describes findings from the investigation, as well as trends key to understanding leafy greens outbreaks linked to the California Central Coast growing region (encompassing the Salinas Valley and Santa Maria growing areas) that have occurred every fall since 2017. In addition, the FDA is also releasing an updated version of the Leafy Green Shiga-toxin producing E. coli (STEC) Action Plan, reaffirming the need for collaborative action to improve the safety of leafy greens, and building on the work accomplished in 2020. To review the report, please click [here](#). To view the Leafy Green Shiga-toxin producing E. coli Action Plan, please click [here](#).



## WRCEFS FSPCA and PSA Training Information

WRCEFS is interested in having anyone who delivers PSA or FSPCA courses remotely to share their experiences with the rest of the group so we can learn from their activities. If you plan on offering remote courses and would be willing to share your experiences, please email Jovana Kovacevic at [wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu).

We understand collecting pre-/post-test data during remote training is challenging. A fillable version of these tests are now available. If interested, please email Stephanie Brown at [wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu) to obtain a copy. There are also polling options available in Zoom for capturing this information. If you have any specific questions on Zoom polling options, please contact us at [wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu).

**If you are capturing these data, please share with WRCEFS.**

For any remote courses, please continue to share all cover sheets and attendance rosters with WRCEFS. On the cover sheet, please indicate that the training was delivered remotely.

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## Job Opportunities

### **1) Produce Safety Program Manager- Washington State Department of Agriculture**

*The Washington State Department of Agriculture's Produce Safety Program is excited to announce the opening of the Produce Safety Program Manager position in Olympia Washington!*

**ABOUT THE POSITION:** The **Produce Safety Program Manager** is primarily responsible for implementing and operationalizing the federal Produce Safety Rule - part of the Food



Safety Modernization Act (FSMA) - in Washington State. The FSMA Produce Safety Rule requires certain produce production and handling activities (for produce eaten raw) to be conducted in a sanitary manner. This position is expected to continuously improve the state's Produce Safety Program, which exists to protect public health through implementation of the federal Produce Safety Rule. This position is funded on a five-year basis by a federal cooperative agreement. The program helps farmers understand and successfully meet the requirements of the rule, conducts on-farm inspections, and ultimately protects public health.

*For more information about this position, follow this [link](#) or find the position by searching Produce Safety Program Manager-WMS02 at: <https://www.governmentjobs.com/careers/washington>*

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## **2) Senior Scientist - Microbiology/Sprout Safety**

This position will plan, design and execute collaborative and contract research projects, maintains laboratory equipment and solves routine problems independently. Mentors staff and students on research and safety related topics. **Lead the Sprout Safety Alliance**. IFSH is one of FDA's center of excellence in food safety and conducts research that furthers FDA's public health mission as well as provides the food industry with critical food safety information.

*For more information about this position and to apply, please use this link: <https://iit7.peopleadmin.com/postings/6915>*

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## **3) Spanish Language Extension Associate - Produce Safety Alliance**

The Produce Safety Alliance (PSA), based in the Department of Food Science at Cornell University, is a collaborative project with the USDA and the FDA to provide educational outreach assistance to fresh produce growers and packers, including grower cooperatives, to increase their understanding of the critical role they play in public health by implementing food safety practices on the farm and in packinghouses. As a key member of the PSA team, the Spanish Language Extension Associate (SLEA) will be required to have dual English and Spanish proficiency, including the ability to read, write, speak, and edit in both English and Spanish languages. The SLEA will be responsible for overseeing the translation, editing, and proofreading of PSA projects to ensure quality, message accuracy and consistency, appropriate tone and voice, and cultural relevance. By participating in a panel of reviewers, the SLEA will lead the evaluation process for English and Spanish-speaking applicants who apply to become PSA Lead Trainers. Due to extensive national and international collaboration established by the PSA, it is anticipated the EA will interact with a diverse population of individuals and stakeholder groups across the country and outside of the United States, with specific emphasis on engagement with the Produce International Partnership (PIP). The SLEA will facilitate and provide leadership for conference calls relating to international outreach efforts and may be directly involved in training other individuals to use the curriculum, in-person and through online platforms in English and Spanish. In addition, the SLEA will provide continual feedback to PSA leadership through preparation of international impact reports, training evaluations, and outreach activities. Must be willing to travel regionally, nationally, and internationally a significant amount of time (~30%), including non-traditional and weekend work hours.

*For more information about this position and to apply, please use this link:*

<https://academicjobsonline.org/ajo/jobs/18362?fbclid=IwAR3X4EBa8YfsxXGYoOczvdi2yyIyJL6KhrzwHSNOYoShU6QAobSmITZ9-J0>

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## Members



**FACES OF WRCEFS**

## Faces of WRCEFS

We have added a new section to the website called the Faces of WRCEFS. Here you can find staff spotlights, featuring our leadership team and partners. The goal of Faces of WRCEFS is to highlight the diverse expertise of our regional leaders by showcasing their stories and work related to the Food Safety Modernization Act.

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## WRCEFS Communication

### Website

Website content is constantly being added so please continue to check back with us to find new resources, training opportunities, and more!

### Social Media

Follow us on Social Media! We have WRCEFS accounts on [Facebook](#), [Twitter](#), and [Instagram](#)! We will be posting updates, regional spotlights, and upcoming training opportunities on a weekly basis. We will also be sharing this information on the WRCEFS website. If you have anything that should be shared with the WRCEFS community, please contact Stephanie Brown ([wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu)).

# Stay safe!



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wrcefs@oregonstate.edu

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