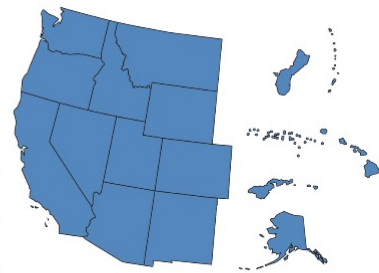


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# WRRC



## Western Regional Center to Enhance Food Safety

August 2020 Mini-Newsletter

Dear WRCEFS Community,  
Below you will find save the date information for an upcoming workshop, previous workshop highlights, focus group updates, and recent FDA and PSA updates.

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## Ag Water Treatment TTT Workshop

## Save the Date!

Please join us for the Ag Water Treatment Train-the-Trainer Workshop on October 13, 2020 from 1:00 PM to 5:00 PM PST and October 14, 2020 from 8:00 AM to 12:00 PM. This two day workshop is designed for extension and industry professionals who wish to teach courses on preharvest agricultural water treatment.

Learning objectives, draft agenda, and registration will be available soon! Registration will be capped at 30 participants.

There are no prerequisite requirements for participation. Due to travel and gathering restrictions, this workshop has been created for an online format, via Zoom platform.

This workshop was created by North Carolina State University, University of Arizona, University of Florida, University of Georgia, University of Tennessee, Virginia Cooperative Extension, and Washington State University.

Photo credit: OSU EESC, Stephen Ward, 2019

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## **Produce Safety Professional Development Workshop**

The second Produce Safety Professional Development workshop was held on July 30, 2020. During this half-day workshop, 19 participants learned about recent updates to the Produce Safety Rule and how to address tough questions that come up during PSA grower trainings. Other workshop events included: breakout groups that took deep dives into sticky topics, virtual demonstrations, and a talk on increasing participant engagement.

This workshop was a collaborative effort among the Produce Safety Alliance, WRCEFS, and New Mexico State University.

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# Produce Safety ALLIANCE

## Training and Resource Updates

1) The PSA team updated their remote delivery policy for PSA courses during the Coronavirus outbreak on **July 29, 2020**. Below are resources and documents needed to successfully deliver PSA content during this time.

- [Temporary policy](#)- This policy will be in effect until **December 31, 2020**, with the potential for extending this date pending updates on the pandemic.
- [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 now 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, please visit the PSA website.

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## FDA Updates

1) **Preharvest Ag Water Protocol:** The FDA has announced a new protocol for the development and registration of antimicrobial treatments for preharvest agricultural water. Companies can now use data developed under this protocol to support the EPA registration of products that can treat agricultural water against foodborne bacteria. To read more about this announcement and the efficacy protocol, please click [here](#).

2) **VQIP Fee Rates for 2021:** The FDA announced the fiscal year 2021 fee rates for importers approved to participate in the Voluntary Qualified Importer Program (VQIP), and accreditation and certification bodies interested in participating in the Accredited Third-Party Certification Program (TPP). The VQIP user fee rate will be effective on August 1, 2020 and supports program benefits from October 1, 2020 through September 30, 2021. Currently, the agency is not offering an adjusted fee for small businesses. Approved VQIP applicants need to pay the fee before October 1, 2020 to begin receiving benefits. To view the fee rate, please

click [here](#).

3) **Food Code Training Module:** The Food Code and this Decoding the Food Code: Information to Assist the User training module are resources for protecting public health and ensuring food is unadulterated and safe when it is offered to the consumer at retail and in food service establishments. This online training module was designed to help stakeholders understand the structure, nomenclature, and conventions of the Food Code. To view the module, please click [here](#).

4) **COVID-19 FAQ Update:** On July 29th, the FDA updated its “Food Safety and the Coronavirus Disease” webpage of Questions and Answers (Q&A). The Center for Food Safety and Nutrition added a new Q&A item, titled “What do U.S. exporters of FDA-regulated food products need to consider related to COVID-19?”. To read this update, please click [here](#).



## Food Safety Farmer Focus Groups

### New dates added!

The National Young Farmers Coalition has been holding online food safety focus groups with produce growers from across the country. These focus groups have enlightened both the Coalition staff and fellow young farmers on the challenges and successes surrounding produce safety.

Each hour-long virtual focus group features a farmer co-facilitator who discusses their operation and systems, and up to eight farmers who ask the lead farmer questions and sharing their own experiences. The farmer co-facilitator and participants will be paid for their time (\$250 and \$50, respectively) and receive a copy of their food safety guidebook: [A Small](#)

Farmers Practical Guide to Food Safety. If you or someone in your network is interested, please check out [youngfarmers.org/focusgroups](http://youngfarmers.org/focusgroups) for more information.

All focus groups are being recorded and will be posted on their website. If you have any questions, please reach out to [maggie@youngfarmers.org](mailto:maggie@youngfarmers.org).

**To see the view the focus group topics and schedule, please visit:** <https://www.youngfarmers.org/business-services/workshops-trainings/>

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## WRCEFS Communication

### Website

We have given the WRCEFS website a new look for 2020. 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 now 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 ([stephanie.brown@oregonstate.edu](mailto:stephanie.brown@oregonstate.edu)).

**We hope you have a safe summer!**



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**Our mailing address is:**  
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