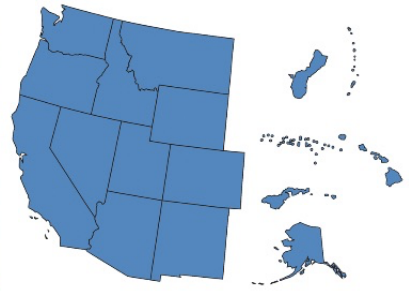


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# WRCC



## Western Regional Center to Enhance Food Safety

December 2022 Newsletter

Dear WRCEFS Community,

Below you will find information related to new funding opportunities, regional and national events and news, and ongoing WRCEFS initiatives.



# Funding Opportunity- FSOPs

The request for applications for the FY2023 Food Safety Outreach Program has been released. Applications are due back to USDA by **February 16th, 2023**. This year, a third program area has been added to the RFA. This is the Technical Assistance- Grant Writing Skills Project program area.

The RFA [can be reviewed here](#).

The NIFA team will also be hosting a live webinar on Monday, December 19th, 2022 from 12:00 - 1:00 PM (PT). During the webinar, participants will learn the FSOP priorities and requirements and other essentials for applying to the program. Topics for the webinar can be viewed at the [RFA page](#). Webinar registration is required and [can be found here](#).

For more information, please visit the [FSOP webpage](#).

*Image credit: Pixabay, Nattanan Kanchanaprat, 2017*





## Final Food Traceability Rule

On November 15, 2022, the FDA issued a final rule on food traceability. Foods subject to the final rule requirements appear on the [Food Traceability List \(FTL\)](#). The FTL includes fresh cut and some fresh fruits and vegetables, shell eggs, nut butters, ready-to-eat deli salads, cheeses, and seafood products. At the core of the final rule is a requirement that persons who manufacture, process, pack or hold food on the FTL maintain records including Key Data Elements related to Critical Tracking Events.

The final rule can be [reviewed here](#).

More information about the rule and FDA resources (including examples and exemption information) [can be found here](#) or on the WRCEFS website under the FDA updates and resources tab.

An informational webinar detailing the components of the rule was held on December 7, 2022. A recording of this webinar will be available on the [webinar webpage](#).

*Image credit: Pixels, Tiger Lily, 2020*



## Regional PSA TTT Course

The Washington Department of Agriculture in collaboration with LULAC Grows, PSA, and WRCEFS will be hosting a PSA Train-the-Trainer course in Vancouver, Washington from January 31st - February 2nd. Course cost is \$300. Discounts are available if you have already purchased the V1.2 GT and TTT manuals or are part of the LULAC group. Registration information and event details can be viewed by clicking on the button below!

[Click here to register for the PSA TTT in Washington!](#)



**FREE  
TRAINING**

**IN-PERSON &  
ONLINE**

## GROWER TRAINING COURSE INFORMATION

The Food and Drug Administration requires at least one supervisor or responsible party to complete food safety training for covered farms. As part of our work in the Tribal Food Safety Alliance, the Indigenous Food and Agriculture Initiative (IFAI) offers FREE training for Tribal farms and producers! Training is available in-person and online.

### What does the Grower Training Course look like?

The seven-hour training covers:

- Produce safety
- Worker health, hygiene, and training
- Soil amendments
- Wildlife, domesticated animals, and land use
- Agricultural water (Part I: production water; Part II: postharvest water)
- Postharvest handling and sanitation
- Farm food safety planning

### Why attend?

Participants who successfully complete the course will gain a foundation of Good Agricultural Practices (GAPs) and co-management information, FSMA Produce Safety Rule requirements, tools, and information to develop a farm food safety plan. Attendees will also gain a greater understanding of how microorganisms impact food safety as well as how to identify microbial risks and implement food safety practices to reduce microbial risks.

**Determine whether your operation is covered by the Produce Safety Rule and/or schedule a Grower Training by reaching out to IFAI's Tribal Enterprise Specialist, Will Seeley:**

**[wseeley@uark.edu](mailto:wseeley@uark.edu)**

**[www.indigenousfoodandag.com](http://www.indigenousfoodandag.com)**

*This resource was supported by the Food and Drug Administration (FDA) of the U.S. Department of Health and Human Services (HHS) as part of an award totaling \$424,456 with 100 percent funded by FDA/HHS. The contents are those of the author(s) and do not necessarily represent the official views of, nor an endorsement, by FDA/HHS, or the U.S. Government. For more information, please visit [FDA.gov](http://FDA.gov).*

## Free Training for Tribal Farms and Producers

The Indigenous Food and Agriculture Initiative (IFAI) will be offering free

food safety training for Tribal covered farms and producers. Training is available both in-person and online.

To schedule a training, please reach out to IFAI's Tribal Enterprise Specialist, [Will Seeley](#).

To learn more about the work of IFAI, please visit their website at <https://indigenousfoodandag.com/>.

Flyer information [can also be viewed here](#).

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## PSA Updates

1) 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](#).

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## **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.

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## Internship Opportunity

### 2023 Summer Internship Opportunities with IFPA

IFPA is offering twelve paid, 10-week project-based virtual internships that will explore subjects relevant to students’ academic studies through hands-on experience with IFPA and the produce industry. There are three available internships in each of these four areas:

- Food Safety – [View full details](#).
- Sustainability and SciTech – [View full details](#).
- Research and Analytics – [View full details](#).



- Government, Environmental and Nutrition Policy – [View full details](#).

Applicants should be a current Sophomore or Junior (rising Junior or Senior undergraduate student at the time of the summer of 2023 internship) in a STEM based or Agriculture degree program at an accredited college or university in good standing. Funding for this position is grant-based, with the goal of promoting participation in the agriculture and food systems workforce by groups who are noticeably underrepresented in the field, including but not limited to women and people of color.

Applications will be accepted beginning Monday, November 28, 2022, through Friday, January 27, 2023. Interested applicants who possess minimum qualifications for this position must first [create an account](#) to continue to the [IFPA 2023 Summer Internship Application](#).

\*More detailed application instructions can be found in each of the Job Description links above.

For more information, visit [freshproduce.com/internships](https://freshproduce.com/internships) or contact Program and Education Manager, Barbara Hochman at [BHochman@freshproduce.com](mailto:BHochman@freshproduce.com).

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## 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](mailto:wrcefs.data@oregonstate.edu).
- **Electronic Food Safety Tracking Documents-** 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](mailto: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](mailto: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](mailto:wrcefs@oregonstate.edu).

## Stay safe!



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**Our mailing address is:**

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