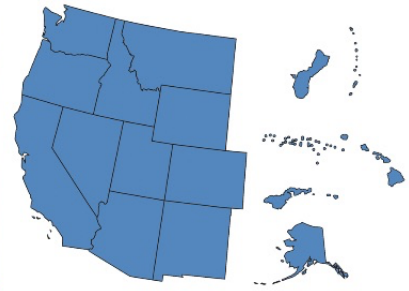


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WRRC



Western Regional Center to Enhance Food Safety

February 2023 Newsletter

Dear WRCEFS Community,

Below you will find information related to new funding opportunities, regulatory resources, regional and national events, 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 hosted a live webinar on Monday, December 19th, 2022. A recording of this webinar [can be found here](#).

As before, each successfully funded project must develop a communication plan to interact with their respective Regional Centers. We are glad to work with you on that and to offer letters of support as requested. Please contact Stephanie Brown (wrcefs@oregonstate.edu)

regarding letters of support as soon as possible.

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

Image credit: Pixabay, Nattanan Kanchanaprat, 2017

FDA Resources

The FDA has recently released several important produce safety and traceability resources. They can be found at the links below.

- Factsheet: [Requirements for Harvest and Post-Harvest Agricultural Water in Subpart E for Covered Produce Other than Sprouts](#)
- Resource page: [Resources for Food Producers Impacted by Flooding](#)
- Food Traceability Rule Translations Now Available in [Indonesian, Simplified Chinese, Spanish, Thai and Vietnamese](#)



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](#).

2) 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

**TO THE BUYER AND BEYOND:
WHAT THE NEW FSMA
TRACEABILITY RULE MEANS FOR
THE PRODUCE INDUSTRY**

Thursday
February 23rd

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

REGISTER IN ADVANCE

TO ATTEND
contactproducesafety.ifas.ufl.edu

Let's #MakeCONTACT | @ps_sci

CONTACT

This work is supported by the Specialty Crops Research Initiative 2020-51181-32157 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 "To the Buyer and Beyond: What the New FSMA Traceability Rule Means for the Produce

Industry”, on February 23rd at 12:30 pm Pacific time.

Dr. Jennifer McEntire of the International Fresh Produce Association will present on the newly final FSMA Traceability Rule, and how this impacts the produce industry. She will also invite a few members of the produce industry to join her in discussions, Drew McDonald (SVP Quality and Food Safety Taylor Fresh Foods) and Tejas Bhatt (Senior Director, Global Supply Chain Compliance, Technology and Innovation at Walmart). Dr. McEntire and her invited guests will cover the following: recapping the background of rulemaking, what traceability is and how it relates to outbreaks and recalls, basics of the newly final FSMA Traceability Rule, outlining the compliance period and what enforcement may look like, how requirements relate to current audit requirements, roles of technology, and expectations from customers (retailers and food service). 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!





SCRUB Winter Twilight Webinars

The SCRUB (Sanitizing and Cleaning Resources for Your Business) team has just released their winter twilight webinar schedule. Topics and dates are below:

- Honing Your Management Style to Recruit and Retain a Lean and Clean Farm Crew - January 31
- Payback on Purchasing New Wash/Pack Equipment - February 7
- Workarounds in Washing Greens That You Can't Live Without - February 21
- Parent, Farmer, Wash/pack Manager. Strategies to Keep kids Happy Employees Engaged, and Produce Safety Risks Low - February 28
- NOT Cleaning with Water and Other Things NOT to Do That You Think You Should Be Doing - March 7
- How to Work with Contractors on Your Farm Building Construction Project - March 14

All webinars will be held from 1-2:30 PT.

Previous webinars can be viewed at the [SCRUB YouTube playlist](#).

More resources and webinar information can be found here:
<https://blog.uvm.edu/cwcallah/scrub-events/>

This program is led by University of Vermont Extension, the National Farmers Union Foundation, and Cornell Cooperative Extension, as part of the Food Safety Outreach Program. Grant number 2020-70020-33003 from the USDA National Institute of Food and Agriculture. It is offered without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability, protected veteran status, or any other category legally protected by federal or state law.

Image Credit: Pixabay, HtcHnm, 2020



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/dfc-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.

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](#).

Job Opportunities

1) Director Opportunity at the Oregon State's Food Innovation Center - Oregon State University is hiring a director for the [Food Innovation Center \(FIC\)](#), the College of Agriculture's urban agricultural experiment station in Portland, OR. This dynamic food research hub and entrepreneur-focused center provides integrated research, outreach, technical services, and educational programming aimed at enhancing regional capacity for innovation and economic development in the food sector, while also strategically addressing the emerging issues in the food industry. The director position oversees the activities and staff at the FIC and manages the facility.

For additional information and to apply, please visit:

<https://jobs.oregonstate.edu/postings/130225> (job posting number P06390UF).

For additional information about the position contact [Dr. Yanyun Zhao](#).

To ensure full consideration, applications must be received by February 27, 2023.

2) Produce Safety Field Inspector Opportunity at Washington Department of Agriculture- WSDA is recruiting for a full-time non-permanent [Produce Safety Field Inspector](#) position within the Produce Safety Program. This position is located in Washington, and is non-represented.

The Produce Safety Field Inspector will conduct field inspections and investigations, provide technical assistance, and participate in training events throughout Washington State. This position will work in collaboration with a wide variety of organizations such as produce growers, local health departments, and federal agencies, as well as commodity commissions and associations to achieve program objectives. This position is approved for a home duty station but will need to reside in Yakima, Benton, or Franklin county.

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.
- **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.

- **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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wrcefs@oregonstate.edu

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