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February 2024 Newsletter

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



FDA Publishes Revised Draft Introduction and Appendix to the PCHF Guidance

The FDA released a revised draft Introduction and Appendix 1 to the [“Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry” \(PCHF Draft Guidance\)](#). The changes address comments the FDA received on the drafts that were made in 2016, and provide additional context and information on hazards in food categories of current interest to ensure that the available draft documents adequately reflect the FDA’s current thinking on the most relevant food safety hazards.

Both the draft Introduction and Appendix 1 are available for public comment. Comments should be submitted to [regulations.gov](#) under Docket No. FDA-2016-D-2343 within 120 days of publication in the Federal Register. More details about the changes can be found at the [FDA constituent update page](#).

WRCEFS members from Oregon State University have developed a factsheet for writing effective public comments for proposed regulations. [The factsheet can be viewed here](#).

Image Credit: Pixels, Pixabay, 2017

New Resource- Risk Assessment Video

The University of Maryland Extension, the University of Maryland Eastern Shore, and New Mexico State University’s Learning Game Lab have released their first resource in their series of grower educational tools. This first short video is titled "What is Risk Assessment? Produce Farm and Packing House".



This work is supported by the USDA NIFA AFRI FSOP.



Midwest Cleaning and Sanitizing Workshops

Two cleaning and sanitizing workshops will be held in Indiana and Wisconsin in the coming weeks. Join extension experts from the Food and Drug Administration (FDA), Michigan State University, Purdue University and the University of Wisconsin for this one-day workshop focused on best practices of on-farm cleaning and sanitization required by the Produce Safety Rule (PSR). One-day workshops will be held in Vincennes, Indiana on February 27 and Milwaukee Wisconsin on March 5, 2024.

Discussion topics will include cleaning and sanitizing equipment, developing cleaning and sanitizing programs, and packhouse food safety basics. Parts of the program will be hands-on to better understand how cleaning and sanitizing can get done on a farm. Workshop facilitators will provide a brief overview of the FSMA PSR with guidance to help participants understand current policies and requirements associated with cleaning and sanitizing.

This workshop is intended for farm personnel with cleaning and sanitizing responsibilities, farm owners/supervisors or extension employees, and representatives from regulatory agencies or industry. Participants who attend the entire program will receive practical knowledge to improve their work as well as a certificate of course completion.

Pre-registration is required and **closes one week** before the program date. Registration details can be found by selecting the buttons below.

Program Questions? Wisconsin: [Kristin Krokowski](#) or Indiana: [Scott Monroe](#)

[Register for the February Indiana Training](#)

[Register for the March Wisconsin Training](#)



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

1) **New Lead Instructor Resource:** 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.

2) FSPCA has released a new website, which can be viewed here: <https://www.fspca.net/>. If you are using links to the FSPCA website in your training materials, **please make sure these are updated** to match the new website!

A webinar was hosted in late October to walk viewers through the new website. The webinar recording [can be accessed here](#).



PSA Updates

1) **New- Sanitizer Tool:** The PSA has updated their EPA labeled sanitizers for produce tool. Originally, this tool was released as an Excel file. Now, this material has been adapted into a web tool that can be easily viewed and used on computers and tablets. New categories and features (e.g., search bar) have been added. A tutorial on this new tool will be coming soon. [The sanitizer tool can be accessed here](#).

2) **New- Spanish Translation:** The PSA team has translated the FSMA PSR preamble into Spanish. [This resource can be viewed here](#).

3) The PSA team has release a Spanish-language podcast series “¿Qué yaina con la inocuidad?”. The podcast series aims to expand produce safety understanding and promote food safety culture in farms and packing houses for Latino/Hispanic farmers. The first six episodes are available for listening now! [You can learn more about the podcast and listen to the episodes here](#).

- 4) The PSA team has released several new resources including:
- [A revision to the FSMA PSR Water Requirements: Insights to Get you Organized! factsheet](#)
 - [Compilation of resources related to agricultural water used for harvest and post-harvest activities](#)
 - Factsheet on remote PSA grower trainings which includes lessons learned and course recommendation- available in [English](#) and [Spanish](#)
 - [More than Words illustrations](#) (21 completed images with Spanish translations of the notes coming soon)

Job, Internship, and Scholarship Opportunities

- 1) **Post Doctoral in Cooperative Extension Service-** New Mexico State University: [Job posting can be found here](#)
- 2) **Assistant Professor – State Extension Specialist in Food Safety-** Utah State University: [Job posting can be found here](#)
- 3) **Extension Assistant Professor- Food Sciences-** University of Massachusetts: [Job posting can be found here](#)
- 4) **Food Safety Internship-** International Fresh Produce Association: [Internship details can be found here](#)
- 5) **Internships, student positions, and full time opportunities-** List created by AFDO: [List can be viewed 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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