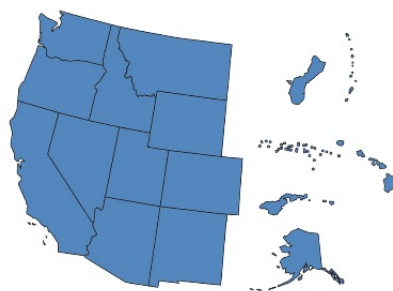


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WRRC



Western Regional Center to Enhance Food Safety

January 2023 Newsletter

Dear WRCEFS Community,

Below you will find information related to new funding opportunities, regulatory updates, 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

Sesame- 9th Major Food Allergen

Effective **January 1, 2023**, foods containing sesame will be subject to specific food allergen regulatory requirements, including labeling and manufacturing requirements. Sesame is joining the list of major food allergens defined in the law as the result of the FASTER Act, which was signed into law April 23, 2021.



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!

Registration will close January 24th!

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



Register Now

PSA Advanced Trainer Workshop

February 7-9, 2023
Lake Alfred, Florida

Are you a PSA Trainer and interested in attending? Register here
<https://advancedpsa020723.eventbrite.com>

Questions?
 Contact Donna Clements
dmp274@cornell.edu




PSA Advanced Trainer Workshop

The PSA Advanced Trainer Workshop has been developed to provide attendees with an in-depth scientific understanding of the FSMA Produce Safety Rule and help trainers enrich their PSA training skills. This workshop is a blend of lecture, hands-on activities, and breakout groups separated into six half-day modules:

1. Micro 101
2. Soil Amendments and Animals
3. Production Water
4. Sanitation
5. Postharvest Water
6. Instructor Tips for Participant Engagement

Prerequisite: Individuals must have attended the PSA Train-the-Trainer Course prior to attending the Advanced Trainer Workshop.

The next workshop offering will be on **February 7-9, 2023 in Lake Alfred, Florida**. The workshop cost is \$1,000 and registration is limited. **Registration closes January 20th.**

[Click here to register for the PSA Advanced Trainer Workshop](#)



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](#).



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.





Partner News- Online Food Safety Courses

The Nebraska MEP, the UNL Food Processing Center and Nebraska Extension are sponsoring several online Food Safety courses over the next few months. Courses include current Good Manufacturing Practices, principles of Pathogen Environmental Monitoring, principles of HACCP for food manufacturers, and applications of HACCP principles for juice processing.

Course information and registration [can be found here](#).

Photo credit: Pexels, Karsten Madsen, 2015

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](#).

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 or contact Program and Education Manager, Barbara Hochman at BHochman@freshproduce.com.

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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