

[View this email in your browser](#)



June 2021 Newsletter

Dear WRCEFS Community,

Below you will find information related to a request for data, regional, national, and international events, relevant resources, job opportunities, and updates from our national partners and alliances.

---



## Data Collection

WRCEFS is in the process of collecting information on regional food safety trainings (PSA, FSPCA-PCHF, and other trainings), developed resources, and other WRCEFS member outputs for a publication on evaluations and regional impacts. If you have any data or outputs from **2015-2021** that you would like to share for publication, please contact Stephanie Brown ([wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu)) by **next Thursday, June 10th**.

*Image credit: Pexels, Fauxels, 2019*

---

## *Regional Event- The Future of Produce Safety: Of This I am Certain*

The Central Valley Food Safety Committee, in partnership with the College of the Sequoias Training Resource Center, is kicking off the summer with a hybrid meeting for food safety professionals and consultants. During this meeting, Dr. Bob Whitaker from the Produce Marketing Association will speak on The Future of Produce Safety: Of This I am Certain. This free event will be located at the Visalia Convention Center and live streamed. **This event is scheduled for June 4th at 11:30 AM (PST).**

To register for the event, please visit:

<https://costrainingcenter.com/central-valley-food-safety-committee-event/>

*For more details about the event, please see the below flyer.*



COLLEGE OF THE SEQUIOIAS TRAINING RESOURCE CENTER AND THE  
CENTRAL VALLEY FOOD SAFETY COMMITTEE

# The Future of Produce Safety: Of This I am Certain . . .



With

Dr. Bob Whitaker  
Produce Marketing Association



Friday, June 4      At 11:30 am

Hybrid meeting for food safety professionals and consultants. Located at the Visalia Convention Center & Live Streamed.



Dr. Bob Whitaker is a speaker and consultant in food safety and technology. Dr. Whitaker retired from the Produce Marketing Association in 2020 after 12 years as its Chief Science and Technology Officer. Prior to PMA, Dr. Whitaker served for a decade as Vice President of Operations and Food Safety for NewStar Fresh Foods, a grower, shipper, processor in Salinas, CA. Dr. Whitaker started his career in biotechnology at DNA Plant Technology joining as a post-doctoral scientist and becoming Vice President of Product Development over his 16-year career there, participating in the development of many new fruit and vegetable varieties.

**REGISTER NOW:**  
[www.cos.edu/trainingcenter](http://www.cos.edu/trainingcenter)  
**QUESTIONS:**  
Daniel Thullen, Director of the  
Valley Food Safety Committee:  
[daniel.thullen@ac-foods.com](mailto:daniel.thullen@ac-foods.com)

## ***National Event- FSOP Roundtable***

Please join the regional centers on **June 9 from 2:00-3:30 PM ET** to hear updates from USDA-NIFA funded Food Safety Outreach Program (FSOP) projects from across the country. The link to register for this webinar is below and draft agenda for the event is attached [here](#). This webinar will not be recorded.

Link to register for the webinar:

[https://ufl.zoom.us/webinar/register/WN\\_vbFx6I\\_zSViSuKPB0b3SWg](https://ufl.zoom.us/webinar/register/WN_vbFx6I_zSViSuKPB0b3SWg)

---

## International Water Resources Association Conference

From **June 7-9, 2021**, the IWRA is offering a free online conference. This conference is supported by FAO and is a joint effort between The International Water Resources Association (IWRA), UN Food and Agricultural Organization (FAO), and supported by the American University of Beirut (AUB), the China Water Resources Association (CWRA) and Texas A&M.

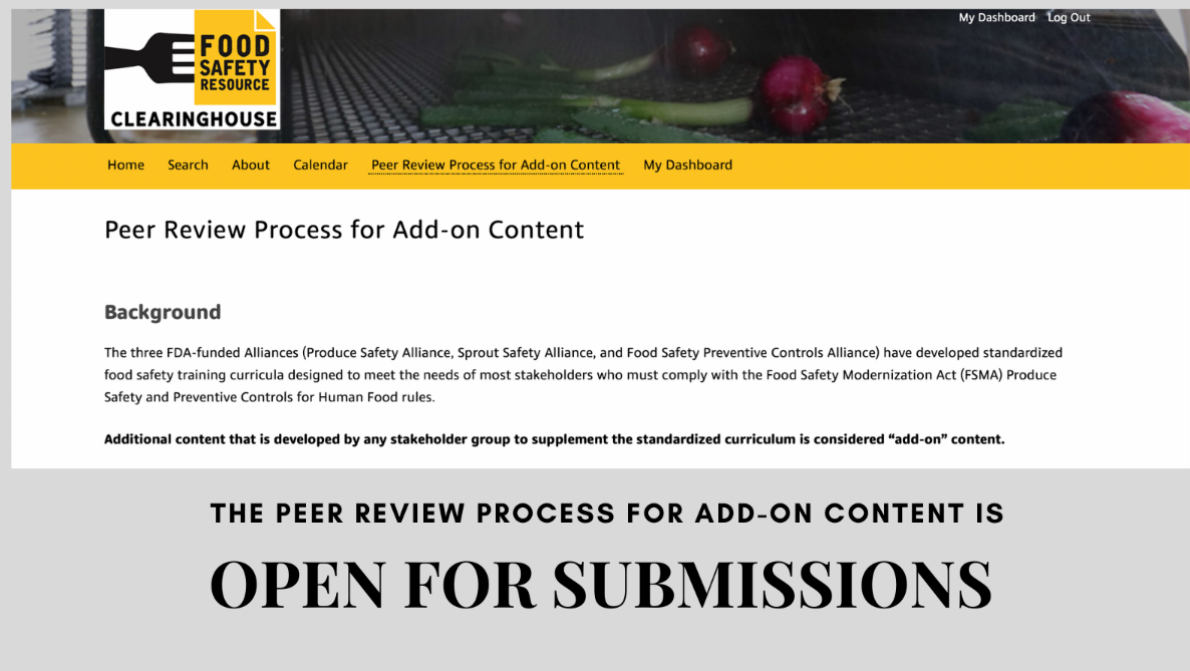
For more information visit:

<https://iwraonlineconference.org/registration/>

Direct registration link:

[https://zoom.us/webinar/register/WN\\_42wLyGBaRceoi\\_r2-xIw\\_Q](https://zoom.us/webinar/register/WN_42wLyGBaRceoi_r2-xIw_Q)

---



The screenshot shows the top of a website with a navigation bar containing 'Home', 'Search', 'About', 'Calendar', 'Peer Review Process for Add-on Content', and 'My Dashboard'. The main content area is titled 'Peer Review Process for Add-on Content' and includes a 'Background' section. The background section text reads: 'The three FDA-funded Alliances (Produce Safety Alliance, Sprout Safety Alliance, and Food Safety Preventive Controls Alliance) have developed standardized food safety training curricula designed to meet the needs of most stakeholders who must comply with the Food Safety Modernization Act (FSMA) Produce Safety and Preventive Controls for Human Food rules. Additional content that is developed by any stakeholder group to supplement the standardized curriculum is considered "add-on" content.' Below this is a large grey banner with the text: 'THE PEER REVIEW PROCESS FOR ADD-ON CONTENT IS OPEN FOR SUBMISSIONS'.

## Add-on Peer Review Process- Now Open

The Western Regional Center to Enhance Food Safety in collaboration with the Northeast Center to Advance Food Safety (NECAFS) has been working on a peer review process for add-on content that will be facilitated through the Clearinghouse.

Add-ons are material(s) in addition to standardized curricula that are developed and delivered pre-course, during a course, or post-course as a standalone.

We are excited to announce that the peer review system is **open and accepting submissions**. *At this time, only resources in English are being accepted for peer review.* Additional detailed instructions and guidance on the peer review process are available on the [Clearinghouse website](#) and [WRCEFS website](#).

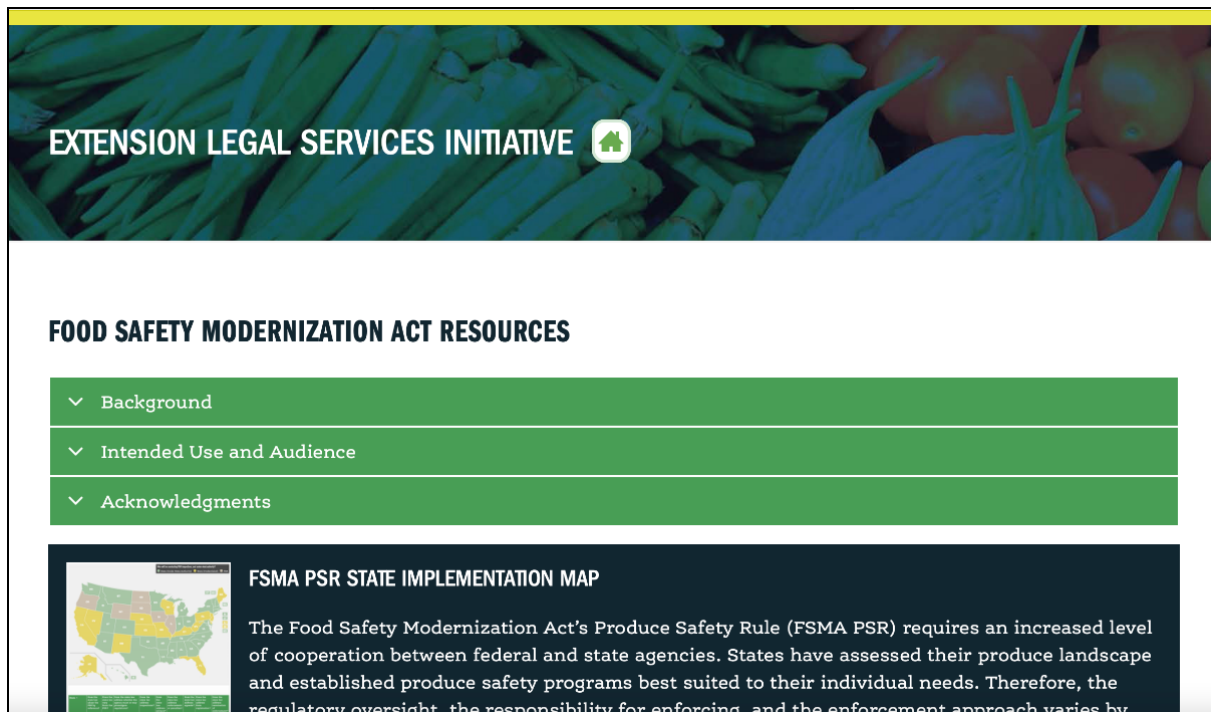
---


## *New Resource: Extension Legal Services*

# Initiative FSMA Resources

The Northeast Center to Advance Food Safety (NECAFS) at the University of Vermont and the Center for Agriculture and Food Systems at Vermont Law School have created legal educational factsheets as an output of their joint project, the Extension Legal Services Initiative. This initiative identified, researched, and developed educational resources related to key legal questions associated with the FSMA Produce Safety Rule.

To view these resources, check out the ELSI website at: <https://elsi.necafs.org>.



**EXTENSION LEGAL SERVICES INITIATIVE** 

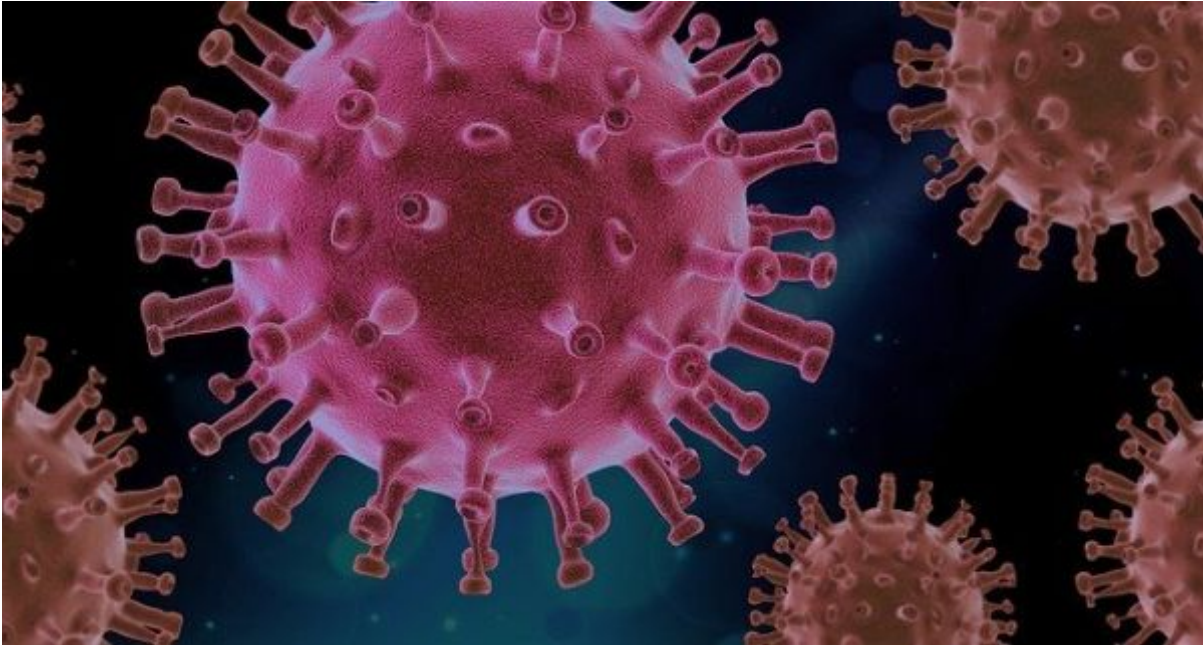
**FOOD SAFETY MODERNIZATION ACT RESOURCES**

- ∨ Background
- ∨ Intended Use and Audience
- ∨ Acknowledgments

**FSMA PSR STATE IMPLEMENTATION MAP**

The Food Safety Modernization Act's Produce Safety Rule (FSMA PSR) requires an increased level of cooperation between federal and state agencies. States have assessed their produce landscape and established produce safety programs best suited to their individual needs. Therefore, the regulatory oversight, the responsibility for enforcing, and the enforcement approach varies by





## COVID-19 Resources

### 1) WRCEFS COVID-19 Webpage

The OSU team has created a page on the WRCEFS website dedicated to COVID-19 and food safety resources. We currently have many fact sheets, social media images, and links to other federal and state-specific websites and resources for viewing.

If you have made any fact sheets, documents, or websites related to food safety and COVID-19 and want these shared within the Western region, please email us at [wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu).

---

### 2) Vaccinating Migrant/Migratory and Seasonal Food and Agriculture Workers (COVID-19 Update from FDA)

As the vaccine supply increases, the FDA encourages the leadership and management of food facilities to support migrant/migratory and seasonal food and agriculture workers vaccinations. When an essential worker gets a COVID-19 vaccine, they protect themselves, their families, co-workers, and their communities. Healthy workers help to ensure the availability of a safe and plentiful food supply. See CDC's [Guide to Vaccinating Workers:](#)



[Vaccinating Migrant/Migratory and Seasonal Food and Agriculture Workers.](#)

---



## Training and Resource Updates

1) The PSA team has modified their policy on remote delivery for PSA courses during the Coronavirus outbreak. Below are resources and documents needed to successfully deliver PSA content during this time.

*New-* PSA has extended its temporary remote delivery policy for the PSA Grower Training and PSA Train-the-Trainer Courses to **March 30, 2022** due to the continuing COVID-19 pandemic.

- [Temporary policy](#)
- [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 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 or register for an upcoming course, please visit the PSA website.

4) The next Produce Safety Educators' Call will be held on **Monday, June 21st at 2 PM ET**. This session is focused on how to become a Lead Trainer.

5) Connie Fisk has accepted a position with the Washington State Department of Agriculture Produce Safety Program and will be leaving the Produce Safety Alliance (Northwest Regional Extension Associate) at the end of June.



## FDA Updates

### 1) FDA Launches Challenge to Spur Development of Affordable Traceability Tools as Part of Broader Food Safety Efforts

The FDA has launched a challenge to spur the development of affordable,

tech-enabled traceability tools to help protect people and animals from contaminated foods by enabling the rapid identification of their sources and helping remove them from the marketplace as quickly as possible. The FDA New Era of Smarter Food Safety Low- or No-Cost Tech-Enabled Traceability Challenge advances a goal set forth in the New Era of Smarter Food Safety blueprint, to encourage the development of creative financial models for low- to no-cost traceability solutions that would enable food producers of all sizes to participate in a scalable, cost-effective way.

Through this challenge, the agency is asking food technology solution providers, public health advocates, entrepreneurs and innovators across the human and animal food supply chain to present food traceability solutions that utilize economic models that are affordable, with costs that are proportional to the benefits received and can scale to encourage widespread adoption. The FDA will accept submissions from **June 1 through July 30** and intends to announce up to **12 winners** at the end of the challenge. The winners will have the opportunity to present their work publicly in a webinar planned for September and their videos will be posted for public viewing. For more information on how to join the challenge, visit the [registration page](#).

## **2) FDA Releases Results of FY20-FY21 Romaine Lettuce Sampling Assignment**

The FDA released the findings of a sampling assignment that tested raw agricultural commodity romaine lettuce mostly at facilities and on farms in the Salinas, California, and Yuma, Arizona growing regions for the presence of pathogens that have been linked to outbreaks of foodborne illness.

The assignment to detect pathogenic *Escherichia coli* and *Salmonella* spp. began in November 2019 and ended in December 2020, after a pause in sample collection and testing from March through October 2020 due to the COVID-19 pandemic. The FDA did not detect any pathogens during the assignment. To view the report, please click [here](#).

## **3) FDA Issues Report Highlighting *Salmonella* Outbreak in Red Onions**

The FDA has released a report on its investigation of the *Salmonella* Newport outbreak that caused more than 1,600 reported illnesses in the U.S. and Canada between June and October 2020. The FDA worked with the CDC, state partners, and Canadian officials (Public Health Agency of Canada and Canadian Food Inspection Agency) to investigate the outbreak, which was linked through epidemiology and traceback to whole red onions supplied by Thomson International Inc. The outbreak is the largest *Salmonella* foodborne illness outbreak in over a decade. The report released includes an overview of the traceback investigation, subsequent on-site interviews, visual observations of the growing fields, and environmental sampling, and various factors that potentially contributed to the contamination of red onions with *Salmonella*. To view the report, please click [here](#).

#### **4) FDA to Implement Sampling Effort for Lettuce Grown in Salinas Valley, California**

The FDA will be collecting and testing samples of lettuce grown in California's Salinas Valley from local commercial coolers from May through November 2021. The agency will test the samples for Shiga toxin-producing *Escherichia coli* (STEC) and *Salmonella* spp. as part of ongoing surveillance efforts following reoccurring outbreaks linked to this region, including most recently in the fall of 2020. The FDA assignment will direct sampling to be conducted at commercial cooling and cold storage facilities where field heat is removed from harvested lettuce and where product is cold-stored before processing. To read more about the sampling efforts, please view the FDA updates page of the WRCEFS website.

---





## **WRCEFS FSPCA and PSA Training Information**

WRCEFS is interested in having anyone who delivers PSA or FSPCA courses remotely to share their experiences with the rest of the group so we can learn from their activities. If you plan on offering remote courses and would be willing to share your experiences, please email Jovana Kovacevic at [wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu).

We understand collecting pre-/post-test data during remote training is challenging. A fillable version of these tests are now available. If interested, please email Stephanie Brown at [wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu) to obtain a copy. There are also polling options available in Zoom for capturing this information. If you have any specific questions on Zoom polling options, please contact us at [wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu).

### **If you are capturing these data, please share with WRCEFS.**

For any remote courses, please continue to share all cover sheets and attendance rosters with WRCEFS. On the cover sheet, please indicate that the training was delivered remotely.

---

## Job Opportunities

### 1) Spanish Language Extension Associate - PSA

The Produce Safety Alliance (PSA), based in the Department of Food Science at Cornell University, is a collaborative project with the USDA and the FDA to provide educational outreach assistance to fresh produce growers and packers, including grower cooperatives, to increase their understanding of the critical role they play in public health by implementing food safety practices on the farm and in packinghouses. As a key member of the PSA team, the Spanish Language Extension Associate (SLEA) will be required to have dual English and Spanish proficiency, including the ability to read, write, speak, and edit in both English and Spanish languages. The SLEA will be responsible for overseeing the translation, editing, and proofreading of PSA projects to ensure quality, message accuracy and consistency, appropriate tone and voice, and cultural relevance. By participating in a panel of reviewers, the SLEA will lead the evaluation process for English and Spanish-speaking applicants who apply to become PSA Lead Trainers. Due to extensive national and international collaboration established by the PSA, it is anticipated the EA will interact with a diverse population of individuals and stakeholder groups across the country and outside of the United States, with specific emphasis on engagement with the Produce International Partnership (PIP). The SLEA will facilitate and provide leadership for conference calls relating to international outreach efforts and may be directly involved in training other individuals to use the curriculum, in-person and through online platforms in English and Spanish. In addition, the SLEA will provide continual feedback to PSA leadership through preparation of international impact reports, training evaluations, and outreach activities. Must be willing to travel regionally, nationally, and internationally a significant amount of time

(~30%), including non-traditional and weekend work hours.

*For more information about this position and to apply, please use this link:*

<https://academicjobsonline.org/ajo/jobs/18362?fbclid=IwAR3X4EBa8YfsxXGYoOczvdi2yyIyJL6KhrzwHSNOYoShU6QAobSmITZ9-J0>

---

## Members



**FACES OF WRCEFS**

## Faces of WRCEFS

We have added a new section to the website called the Faces of WRCEFS. Here you can find staff spotlights, featuring our leadership team and partners. The goal of Faces of WRCEFS is to highlight the diverse expertise of our regional leaders by showcasing their stories and work related to the Food Safety Modernization Act.

---

## WRCEFS Communication

### Website

Website 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 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 ([wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu)).

### Stay safe!



*Copyright © \*OSU-FIC\*, All rights reserved.*

**Our mailing address is:**

[wrcefs@oregonstate.edu](mailto:wrcefs@oregonstate.edu)

Want to change how you receive these emails?  
You can update your preferences or unsubscribe from this list.

---

This email was sent to << Test Email Address >>

[why did I get this?](#) [unsubscribe from this list](#) [update subscription preferences](#)

Western Regional Center to Enhance Food Safety · 1207 NW Naito Pkwy · Portland, OR 97209-2834 · USA





