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# WRRC



## Western Regional Center to Enhance Food Safety

March 2023 Newsletter

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

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# Produce Safety ALLIANCE

## 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) The next PSA Educator's Call, "H2O-Go: Helping Growers Meet Postharvest Agricultural Water Requirements" is scheduled for March 8th at 11 AM PT. This upcoming Educators' Call is part of PSA's postharvest agricultural water series and follows the January 27th call in which FDA

summarized harvest/post-harvest agricultural water requirements.

3) 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](#).

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Produce Safety Webinar Series

**"It Must Have Been the Chicken."**  
Attribution of Illness Burdens to Specific Foods

Thursday  
March 16th

**Dr. Rob Scharff**  
Professor  
The Ohio State University

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

**REGISTER IN ADVANCE**  
**TO ATTEND**  
[contact@producersafety.osu.edu](mailto:contact@producersafety.osu.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 "It Must Have Been the Chicken. Attribution of Illness Burdens to Specific Foods", on March 16 at 12:30 pm Pacific time.

Foodborne illness results in millions of illnesses costing billions of dollars every year. Consumers generally do not know what has caused illnesses they suffer from, but there is a vibrant literature exploring this question.

In this webinar, Dr. Robert Scharff will present and discuss recent attribution estimates that match specific food categories with illnesses and pathogens. Focusing on produce, he will then present illness estimates, associated economic burdens, and will discuss implications for food firms and regulators. 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:

- 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*



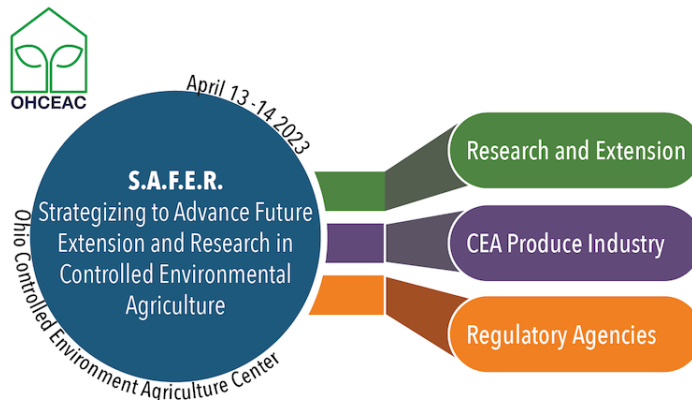
## **International Sprout Growers Association Convention**

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](#).

*Image credit: Pixels, Markus Spiske, 2016*

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# SAFER Controlled Environmental Agricultural Conference

The SAFER Controlled Environment Agriculture conference is scheduled for April 13<sup>th</sup> and 14<sup>th</sup>, 2023! The Strategizing to Advance Future Extension and Research (SAFER) CEA conference aims to advance the science, knowledge and practice of food safety in the CEA produce industry. CEA industry stakeholders, regulatory partners and food safety research and extension professionals are invited to learn about past and ongoing CEA food safety projects and discuss research and extension priorities for the CEA produce industry. The SAFER CEA conference will enhance and encourage future collaborations between academia, industry and regulatory agencies.

[Conference details and registration can be found here!](#)





## **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/>

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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).
- **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](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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