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# WRRC

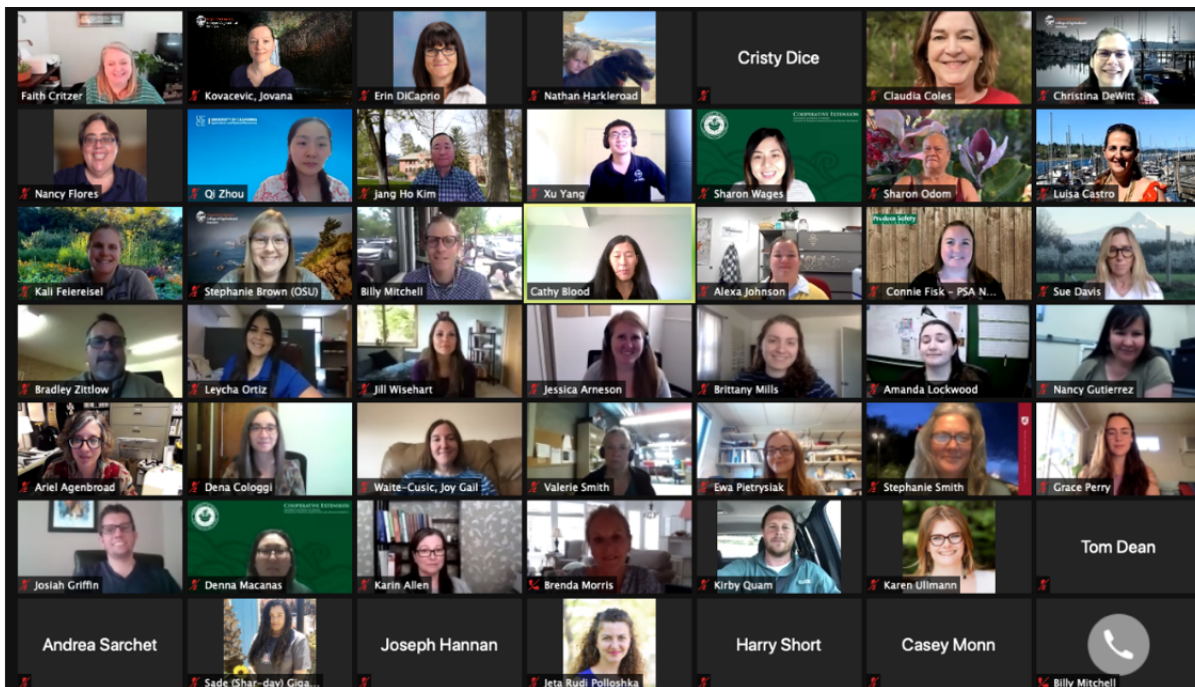


## Western Regional Center to Enhance Food Safety

May 2021 Newsletter

Dear WRCEFS Community,

Below you will find information related to WRCEFS events, relevant resources, job opportunities, and updates from our national partners and alliances.



### 5th WRCEFS Annual Meeting

On May 4-6th, 2021, 77 members attended the 2021 WRCEFS Virtual Annual Meeting. Attendees heard updates from Western region FSOP projects, our sub-region leads and partners, and an evaluations and add-on peer review process updates from WRCEFS. Special presentations on working with underserved stakeholders and protecting essential food workers from SARS-CoV-2 infection were also shared by Dr. Rebecca Brightwell from the University of Georgia and Dr. Juan Leon from Emory University.

***Copies of the presentations, recordings, and the minutes from the Annual Meeting will be shared soon!***

We want to also send a special thanks to all of our presenters, technical support, and the planning committee for this year's Annual Meeting. Your hard work and dedication is greatly appreciated!

Image Credit: Jovana Kovacevic, ©2021

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## ***New 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.



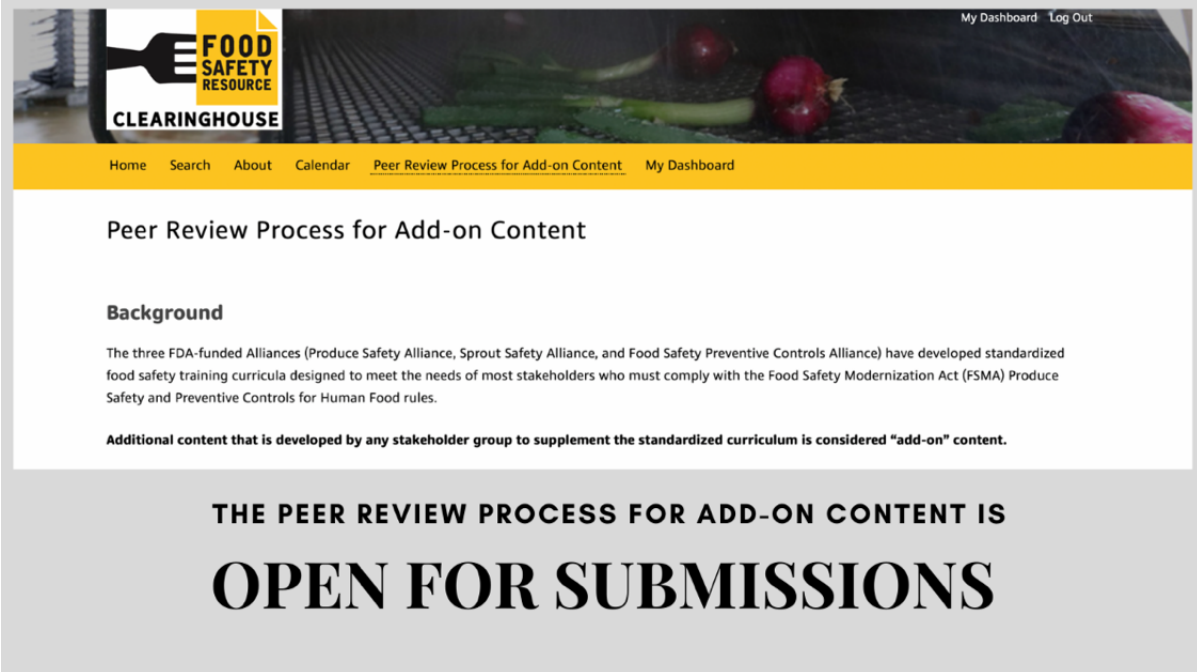
Dr. Bob Whitaker is a speaker and consultant in food safety and technology. Dr. Whitaker retired from the Produce Marketing Association in 2020 after 12 years as its Chief Science and Technology Officer. Prior to PMA, Dr. Whitaker served for a decade as Vice President of Operations and Food Safety for 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)

## Save the Date- FSOP Roundtable Webinar

June 9th, 2021 from 2:00-3:30 PM (EST)

*More details coming soon!*



The screenshot shows the top of the Food Safety Resource Clearinghouse website. The header includes the logo and navigation links: 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 states: '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.'

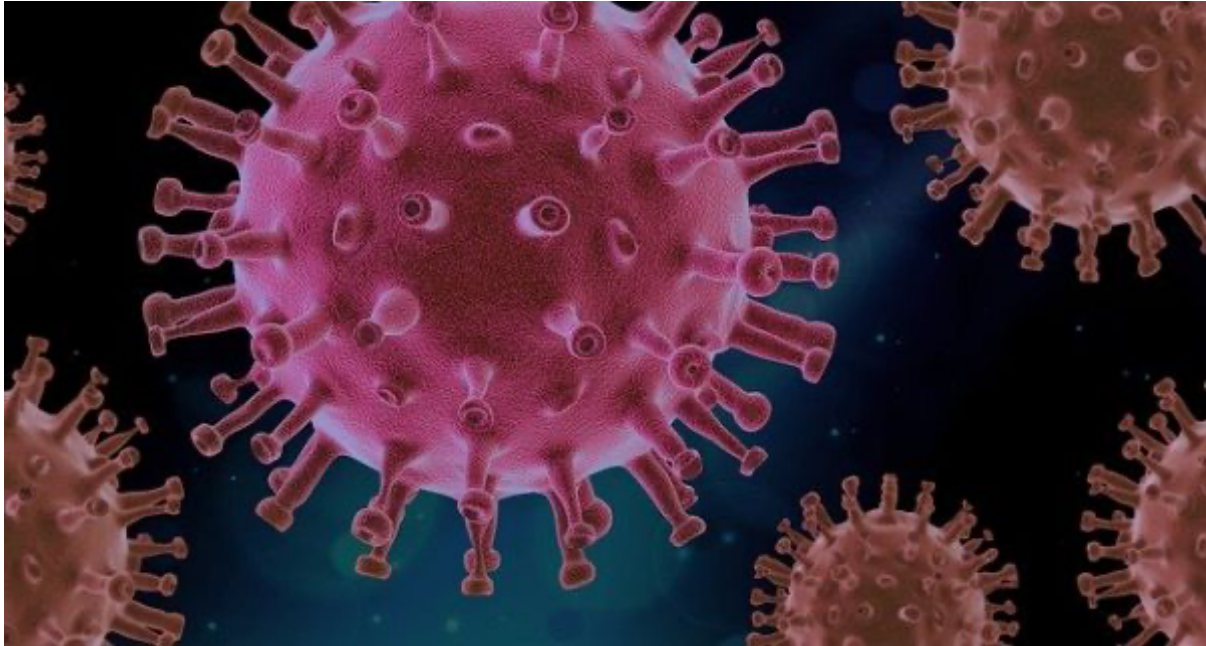
**THE PEER REVIEW PROCESS FOR ADD-ON CONTENT IS  
OPEN FOR SUBMISSIONS**

## 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**. Additional detailed instructions and guidance on the peer review process are available on the [Clearinghouse website](#) and [WRCEFS website](#).



## COVID-19 Resources

1) 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) New-** The FoodCoVNET team is hosting 2 webinars on food industry issues related to COVID-19 in May.

The first webinar is scheduled for May 12th and is focused on performing environmental monitoring for the virus. The webinar description is provided below. Speakers for the webinar include Mansour Samadpour (IEH) and John Donaghy (Nestle). This webinar begins at 12 PM (EST). To register, please use this link: [go.ncsu.edu/fcnwebinar\\_sampling](https://go.ncsu.edu/fcnwebinar_sampling)

Description: The food sector has experienced clusters of COVID associated with personnel in manufacturing, production and retail settings.



Speakers will discuss their approaches to environmental sampling within food settings and talk about methods, limitations, drivers and drawbacks. Audience members will be provided with a forum to ask questions and engage on this topic to get practical advice.

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The second webinar is scheduled for May 19th and is focused on international and trade perspectives on SARS-CoV-2 in food settings. The webinar description is provided below and speakers for this webinar include Lory Reveil, (American Frozen Food Institute), Roger Cook (New Zealand Ministry for Primary Industries), and Jeff Farber (University of Guelph). The webinar starts at 2 PM (EST). To register for the webinar, visit: [go.ncsu.edu/fcnwebinar\\_trade](https://go.ncsu.edu/fcnwebinar_trade)

Description: Food and food packaging have not been identified as routes of transmission for SARS-CoV-2 however there are buyers and regulatory officials globally who have asked food companies to put COVID management steps in place as a condition of import or purchase. Speakers will talk about challenges encountered, data-driven decision making and the impacts of the SARS-CoV-2 pandemic on the food sector.

### **3) New- Communication Toolkit for Essential Workers in Agriculture**

The HHS has released a [Communication Toolkit for Essential Workers in Agriculture](#). The toolkit is available in English and Spanish and provides employers access to materials developed in collaboration with CDC and trusted partners to help them communicate with farmworkers on the latest COVID-19 prevention and vaccination information. To view the toolkit, please click [here](#).

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## New Resource

The United Fresh Produce Association has put together a document on Considerations for Fresh Produce Dry-pack Environmental Monitoring Programs. To view this resource, please click [here](#).

Image Credit: EESC OSU, Tiffany Woods, © 2009



## 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.

- [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 **Tuesday, May 25th at 2 PM ET**. This session is focused on Key Legal Questions Associated with FSMA Produce Safety Rule Compliance.

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## FDA Updates

### 1) FDA Releases Report on Foodborne Illness Risk Factors in Delis

On May 7th, the FDA released its report on a study of foodborne illness risk factors in retail food store deli departments. This study is part of a 10-year initiative that examines when foodborne illness risk factors, such as employees practicing poor personal hygiene, and food safety practices, like improper handwashing, occur; and their relationship to Food Safety Management Systems (FSMS) and Certified Food Protection Managers (CFPM). To view the report, please click [here](#).

### 2) Coronavirus Update: FDA Outlines Inspection and Assessment Activities During Pandemic, Roadmap for Future State of Operations

On May 5, 2021 the FDA issued a new report titled, "[Resiliency Roadmap for FDA Inspectional Oversight](#)," outlining the FDA's inspectional activities during the COVID-19 pandemic and its detailed plan to move toward a more consistent state of operations, including their priorities related to this work going forward.

In March 2020, the FDA announced that it was temporarily postponing all

domestic and foreign routine surveillance facility inspections, while continuing mission critical inspections when possible. Beginning the week of July 20, 2020, the FDA began to work toward resuming prioritized domestic inspections using its COVID-19 Advisory Rating system. The report outlines inspections that the agency was unable to complete during the past year due to travel restrictions or inability to ensure the safety of our workforce or the workforces the agency regulates. The report also outlines the number of mission-critical inspections the agency completed during that time including the response to foodborne disease outbreaks or other food safety risks such as undeclared allergens.

Additionally, the report outlines the FDA's continued successful use of alternative tools and approaches where inspections were or are not currently feasible, including remote interactive evaluations, record requests and leveraging information from trusted regulatory partners.

The report further outlines the ongoing steps the agency is taking in order to resume standard operational levels of inspection activities, including how it intends to prioritize domestic and foreign inspections that were not performed during the pandemic. The plan highlights a variety of possible scenarios given the continued uncertainty of the trajectory of the ongoing pandemic. Inspections considered critical to the FDA's mission will remain the primary focus. When planning routine surveillance inspections, the agency will prioritize higher-risk establishments. Therefore, a longer interval between inspections will occur for the less high-risk facilities as the FDA adjusts to the impact of the COVID-19 pandemic. This means that postponed inspections will be prioritized based on risk and conducted over a longer period of time, ultimately increasing the amount of time between inspections of certain lower-risk facilities.

### **3) FDA's First TechTalk Podcast Episode available for listening**

The FDA's TechTalk podcast released their first episode at the end of April. To listen to the episode or view the episode's transcript, please click [here](#).

### **4) FDA Webinar Event- What to Expect During a Produce Safety Rule Inspection in Spanish**

The FDA will be giving a webinar from Mexico on what to expect during a Produce Safety Rule inspection. This webinar will be delivered in Spanish. This event will occur on May 13th at 11 AM (Mexico City). To register,

please click [here](#).

## 5) FDA Opens Industry Portal for FSVP Records Submission

Today, the FDA opened the [FSVP Importer Portal for FSVP Records Submission](#) for importers of human and animal and human food into the U.S. The FDA established the Portal to serve as a dedicated, streamlined way for importers to submit FSVP records electronically to the FDA, if they choose.

The FDA Foreign Supplier Verification Programs for Food Importers (FSVP), requires importers to perform certain risk-based activities to verify that their foreign suppliers are producing food in accordance with U.S. food safety standards. The FDA typically conducts inspections of FSVP records at an importer's place of business. However, if requested in writing by the FDA, the FSVP regulation requires importers to provide FSVP records to the agency electronically, or through another means that delivers the records promptly. Importers with an active FDA Account ID and password can access the Portal on the FDA's Unified Registration and Listing System (FURLS) page.

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## **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.

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## Job Opportunities

### 1) Senior Scientist - Microbiology/Sprout Safety

This position will plan, design and execute collaborative and contract research projects, maintains laboratory equipment and solves routine problems independently. Mentors staff and students on research and safety related topics. **Lead the Sprout Safety Alliance.** IFSH is one of FDA's center of excellence in food safety and conducts research that furthers FDA's public health mission as well as provides the food industry with critical food safety information.

*For more information about this position and to apply, please use this link: <https://iit7.peopleadmin.com/postings/6915>*

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### 2) Spanish Language Extension Associate - Produce Safety Alliance

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>

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## **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



## Members

work related to the Food Safety Modernization Act.



**FACES OF WRCEFS**

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## 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!



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wrcefs@oregonstate.edu

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