


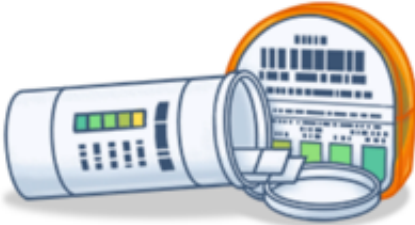


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November 2022 Newsletter

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

How to Monitor Sanitizers

<p>Test Strip Lab </p> <p>For produce farms looking for an easy and cost-effective monitoring option.</p> 	<p>Titration Lab </p> <p>For operations curious about a more precise monitoring technique.</p> 
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New Resource

[Cleaning and Sanitizing of Farm Tools and Equipment](#) is a new online resource to train produce farmers about the fundamentals of sanitization

and how to monitor sanitizers using test strips or titration kits. The interactive lab simulates how to follow proper monitoring procedures, evaluate results, and record findings. All content is available in English and Spanish.





**FREE
TRAINING**

**IN-PERSON &
ONLINE**

GROWER TRAINING COURSE INFORMATION

The Food and Drug Administration requires at least one supervisor or responsible party to complete food safety training for covered farms. As part of our work in the Tribal Food Safety Alliance, the Indigenous Food and Agriculture Initiative (IFAI) offers FREE training for Tribal farms and producers! Training is available in-person and online.

What does the Grower Training Course look like?

The seven-hour training covers:

- Produce safety
- Worker health, hygiene, and training
- Soil amendments
- Wildlife, domesticated animals, and land use
- Agricultural water (Part I: production water; Part II: postharvest water)
- Postharvest handling and sanitation
- Farm food safety planning

Why attend?

Participants who successfully complete the course will gain a foundation of Good Agricultural Practices (GAPs) and co-management information, FSMA Produce Safety Rule requirements, tools, and information to develop a farm food safety plan. Attendees will also gain a greater understanding of how microorganisms impact food safety as well as how to identify microbial risks and implement food safety practices to reduce microbial risks.

Determine whether your operation is covered by the Produce Safety Rule and/or schedule a Grower Training by reaching out to IFAI's Tribal Enterprise Specialist, Will Seeley:
wseeley@uark.edu
www.indigenousfoodandag.com

This resource was supported by the Food and Drug Administration (FDA) of the U.S. Department of Health and Human Services (HHS) as part of an award totaling \$424,456 with 100 percent funded by FDA/HHS. The contents are those of the author(s) and do not necessarily represent the official views of, nor an endorsement, by FDA/HHS, or the U.S. Government. For more information, please visit FDA.gov.

Free Training for Tribal Farms and Producers

The Indigenous Food and Agriculture Initiative (IFAI) will be offering free

food safety training for Tribal covered farms and producers. Training is available both in-person and online.

To schedule a training, please reach out to IFAI's Tribal Enterprise Specialist, [Will Seeley](#).

To learn more about the work of IFAI, please visit their website at <https://indigenousfoodandag.com/>.

Flyer information [can also be viewed here](#).

BTG Ag Water Treatment Trainer Course

The Bridging the GAPs Ag Water Treatment Team is happy to announce that they will be offering an in-person train-the-trainer course. The course will be held on **January 4th in Savannah, GA** just prior to the start of the Southeast Regional Fruit and Vegetable Conference, which runs January 5-8th.

The deadline to register for this \$100 course is December 16th, 2022, and the course is capped at 30 participants.

[Click here to register for the BTG TTT Course](#)

THURSDAY,
NOVEMBER 10TH

WEBINAR + Q&A
3:30 - 5:00 PM ET/
12:30 - 2:00 PM PT

DOES THIS LOOK
Risky
TO YOU?

DIVING
INTO
SUBPART E






DR. CHANNAH ROCK
PROFESSOR AND
EXTENSION SPECIALIST

REGISTER IN ADVANCE
TO ATTEND

contactproducesafety.ifas.ufl.edu

Let's #MakeCONTACT | @ps_sci



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.

Produce Safety Webinar

The next CONTACT Produce Safety Webinar is: **“Does this Look Risky to You? Diving into Subpart E”.**

This webinar will be held on November 10th at 3:30 pm Eastern / 12:30 pm Pacific.

This webinar will feature Dr. Channah Rock from the University of Arizona. Dr. Rock will cover assessing and evaluating risks associated with the use of production water, and how we manage those risks on the farm including water treatment. Be sure to stick around for the live only Q&A where Dr. Rock will stay and answer audience questions. As a reminder: Each webinar will consist of a one-hour presentation followed by 30 min of interactive Q&A. Please join us - all welcome!

This webinar is free and will be held via Zoom. **Registration is required.** Produce safety industry, government, and academia are encouraged to come. All are invited!

[Click here to register for the webinar](#)



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) **Welcome Thais!** PSA's new Southwest Regional Extension Associate is Dr. Thais Ramos. You can learn more about Thais at [the PSA team page](#). Welcome to the Western Region Thais!



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.

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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