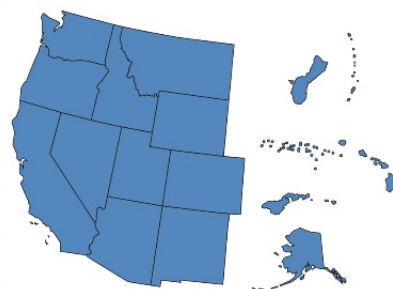


[View this email in your browser](#)

# WRRC



## Western Regional Center to Enhance Food Safety

October 2023 Newsletter

Dear WRCEFS Community,

Below you will find information related to a new funding opportunity, national updates and educational events, new resources, and ongoing WRCEFS initiatives.

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## New FDA Guidance Documents

The FDA recently published several guidance documents to accompany the Preventive Controls for Human Foods and Produce Safety Rules.

### **Preventive Controls for Human Foods Rule:**

Two new chapters of the draft guidance for the Hazard Analysis and Risk-Based Preventive Controls for Human Food (i.e., Preventive Controls for Human Food rule) were released. Links to these guidance documents are provided below.

- [Chapter 11: Food allergen program](#)
- [Chapter 16: Acidified foods](#)

Other chapters of the draft guidance can be viewed at the draft guidance

for the Hazard Analysis and Risk-Based Preventive Controls for Human Food [webpage](#).

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### **Produce Safety Rule:**

The FDA released two guidance documents outlining recommendations for sprout operations under the Produce Safety Rule. The first guidance updates and finalizes specific sections of the January 2017 Draft Guidance for Sprout Operations including:

- Cleaning and Sanitizing
- Agricultural Water in Sprout Operations
- Seeds for Sprouting
- Environmental Monitoring
- Recordkeeping

The final guidance [can be viewed here](#).

The second guidance is a revised draft guidance that is now available for comment. Topics in this guidance include:

- Equipment, Tools, and Buildings
- Sampling and Testing of Spent Sprout Irrigation Water (or In-Process Sprouts)
- Personnel Qualifications, Training, and Hygienic Practices.

The draft guidance [can be viewed here](#). For information on comment submission, please see the draft guidance webpage.

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## **Produce Safety Webinar Series Rescheduled**

Join Sean Fogarty from the Northeast Center to Advance Food Safety (NECAFS) for a 2-part webinar series focused on the specific features and produce safety considerations within hydroponic and aquaponic operations. This is an introductory series and is intended to guide the audience through produce safety considerations specific to the unique features of these operations.

These are standalone webinars and the material will not build on content from the other sessions. Sessions include:

- Introduction to Hydroponic and Aquaponic Growing Systems- October 10th
- Introduction to Produce Safety in Hydroponic and Aquaponic Operations - October 17th

**All webinars will start at 11 AM PST. Webinar registration can be found at the button below.**

This work is an extension of the [Produce Safety in Hydroponic and Aquaponic Operations factsheets](#) released by NECAFS earlier this year.

*Image Credit: Pixels, Pragyaa Bezbaruah, 2020*

**[Register here for the NECAFS Produce Safety Webinars](#)**

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# PRODUCE SAFETY WEBINAR SERIES

## Special 2-Part Kick Off



# ROOT CAUSE ANALYSIS



Join Dr. Jennifer McEntire, of Food Safety Strategy, for a crash course in RCA with an emphasis on practical applications for industry. Of course she's bringing friends!

**SEPT 7**

**"WHAT & WHY"**

**3:30 to 5:00PM ET**

**OCT 5**

**"HOW"**

**3:30 to 5:00PM ET**

**Dr. Mark Moorman**  
FDA



**Felice Arboisiere**  
Dole



**Natalie Dyenson**  
IFPA



**Greg Komar**  
CA LGMA



**Afreen Malik**  
Western Growers



**Vivien McCurdy**  
Indiana Dept of Health



**Dr. Don Schaffner**  
Rutgers University



**Dr. Laura Strawn**  
Virginia Tech



**REGISTER TO ATTEND** 

This work is supported by the Specialty Crops Research Initiative 2020-5118-1-321-57 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 Produce Safety Webinars

The CONTACT Team is back with Season 3 of the Produce Safety Webinar Series, and will be kicking it off with a topic overwhelmingly requested by

viewers! Please join the team for "**Root Cause Analysis (Part 1: What & Why; Part 2: How/Real World Applications)**", with part 2 occurring on October 5<sup>th</sup> at 12:30 pm Pacific.

This webinar will cover how you perform a root cause analysis, with real world examples from the produce industry. Speakers include:

- Felice Arboisiere (Dole)
- Vivien McCurdy (Indiana Department of Health)
- Dr. Laura Strawn (Virginia Tech)
- Dr. Tim Jackson (US FDA)

Dr. Jen McEntire will summarize thematic elements and key takeaways for the produce industry during each webinar. There will be live polling and the last 30 minutes of each webinar is always reserved for a live only Q&A where audience questions will be answered.

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!

[Register for the CONTACT Webinar](#)

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## New FSR Clearinghouse Report

If you have submitted a resource to the Food Safety Resource Clearinghouse, you should have received a new report letting you know how your content is performing. Reports were emailed to Clearinghouse submitters on August 16th. If you did not receive an email or have questions, please message the [Northeast Center to Advance Food Safety](#). Thank you to NECAFS for providing these data to resource submitters!



## Ice Cream Resources

With the recent increase in ice cream outbreaks and recalls, the WRCEFS team wanted to share several resources available for ice cream producers. Please share these resources with producers in your networks.

- The International Dairy Foods Association has created the [Safe Ice Cream Hub: Food Safety Resources for Ice Cream Manufacturers website](#). This website includes many helpful resources including food safety plan templates and an interactive map to find experts in your state.
- On the Safe Ice Cream Hub website, you can also find an online Ice Cream Food Safety Course. This course is designed for small to medium-sized ice cream and frozen dessert manufacturers and serves as an introduction to food safety practices. [More course information can be found here](#).

- Have food safety plan questions? Free dairy food safety chat sessions are occurring with experts from across the country! These Q & A sessions are hosted on Zoom twice a month, with sessions focusing on a different food safety topic. To register for the sessions and see the full schedule, [please visit the Artisan Dairy Food Safety Coaching website](#).

*Image credit: Pixels, Krisztina Papp, 2019*



## New Funding Opportunity with CPS

The 2024 research priorities and request for preliminary proposals have been released by the Center for Produce Safety. This year's deadline for pre-proposals is noon on **Wednesday, November 8th, 2023**.

Information on this year's research priorities, office hours, industry facility tours, and details on the postgraduate immersion program for Master of Science candidates can be found at the [CPS grant opportunities webpage](#).



*Image credit: Pixabay, Nattanan Kanchanaprat, 2017*

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## FSPCA Annual Conference

The 2023 FSPCA Annual Conference will be held in person at the Chicago Marriott Southwest at Burr Ridge, IL on October 17-18, 2023.

Registration, informational packet, and agenda can be found at the link below.

**General admission registration closes October 10, 2023.** Discounted rates are available for government employees and full time students.

[Register for the FSPCA Annual Conference](#)

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## PSA Updates

1) The PSA team has released several new resources including a fruit and

vegetable food safety training video for field employees and a factsheet on agricultural water system inspection differences from the proposed agricultural water assessment. The videos can be viewed on the [PSA YouTube channel](#), and the factsheet can be viewed on the [general resource page on the PSA website](#).

2) In May 2023, the PSA amended its policy for PSA Grower Training delivery, **allowing remote delivery to become a permanent option**. For more information on remote delivery of courses, please review the [remote grower training delivery policy page](#).

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## Job Opportunities

**1) Postdoctoral Researcher at USDA ARS Environmental Microbial and Food Safety Laboratory-** [Job posting linked here](#)

**2) Assistant/Associate/Full Professor of Food Safety at California Polytechnic State University-** [Job flyer attached here](#)

**3) Postdoctoral Scholar in Food Safety and Veterinary Epidemiology at UC Davis -** [Job posting linked here](#)

**4) Junior Specialist at UC Davis-** [Job posting linked here](#)

**5) Seafood Safety Specialist at University of Alaska-**  
[Job posting linked here](#)

**6) Assistant/Associate Professor in Food Science at New Mexico State University-** [Job posting linked here](#)

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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 food safe!



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wrcefs@oregonstate.edu

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