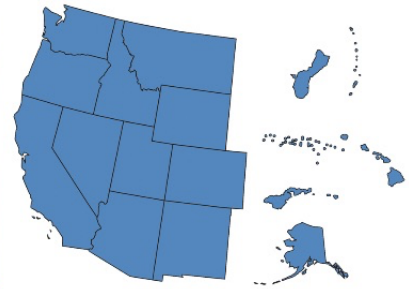


[View this email in your browser](#)

# WRRC



## Western Regional Center to Enhance Food Safety

September 2022 Newsletter

Dear WRCEFS Community,

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

---



## Pre-Harvest Ag Water Compliance Dates

The FDA has issued a [supplemental notice of proposed rulemaking](#) to extend the compliance dates for the preharvest agricultural water provisions. The FDA is now proposing extended compliance dates for the proposed pre-harvest requirements and is also providing clarifying information about the enforcement discretion policy for the harvest and post-harvest agricultural water requirements.

The supplemental rulemaking proposes to establish the following compliance dates for the pre-harvest agricultural water requirements for covered produce other than sprouts:

- 2 years and 9 months after the effective date of a final rule for very small businesses;
- 1 year and 9 months after the effective date of a final rule for small businesses; and
- 9 months after the effective date of a final rule for all other businesses.

FDA has reopened the comment period only with respect to the proposed compliance dates for the preharvest agricultural water provisions until **September 19, 2022**. Comments should be submitted to [docket FDA-2021-N-0471 on Regulations.gov](https://www.fda.gov/oc/ohrt/docket/FDA-2021-N-0471).

Importantly, FDA will continue enforcement discretion for the harvest and post-harvest agricultural water requirements of the Produce Safety regulation until the following dates:

- January 26, 2025, for very small businesses;
  - January 26, 2024, for small businesses; and
  - January 26, 2023, for all other businesses.
-



## Funding Opportunity

The Center for Produce Safety will announce their research priorities and call for preliminary proposals on Wednesday, September 7th, 2022. Details will be posted on the [CPS Grant Opportunities page](#).

*Image Credit: Pixabay, Multiple Fundations, 2017*

---

## Regional Events

New Mexico State University (NMSU) will be offering a remote Better Process Control School course in Spanish. This course will be offered over six sessions from 8:00 AM- 2:00 PM MST. Two course options will be offered.

- Acidified foods (4 sessions) - \$450.00

- Low acid foods (6 sessions) - \$550.00

Registration cost includes online instruction and access to testing on the NMSU OnDemand. Participants would need to purchase their own manuals, which can be done through [Amazon](#). For more information about the course, [please click here](#).

To register for the course, [please click here](#).

To view the course brochure with course dates and presentation times, [please click here](#).

---

A PRODUCE SAFETY WEBINAR SERIES

*Human Enteric Virus Contamination  
of Soft Fruits:*

MANAGEMENT OF RISK IN  
THE FACE OF UNCERTAINTY

*Thursday,*  
SEPTEMBER 15TH

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



DR. LEE-ANN JAYKUS  
WILLIAM NEAL REYNOLDS  
DISTINGUISHED PROFESSOR

REGISTER IN ADVANCE TO ATTEND

[CLICK HERE](#)

Let's #MakeCONTACT | @ps\_sci

[contactproducesafety.ifas.ufl.edu](http://contactproducesafety.ifas.ufl.edu)



This work is supported by the Specialty Crops Research Initiative #020-51181-37157 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 Series Returns

The CONTACT Team is delighted to bring Season 2 of the Produce Safety Webinar Series, premiering with "**Human Enteric Virus Contamination**

***of Soft Fruits: Management of Risk in the Face of Uncertainty”,***

on September 15<sup>th</sup> at 12:30 PM Pacific time.

This webinar will feature Dr. Lee-Ann Jaykus, who will discuss her engagement with the berry industry as it seeks to manage the potential for hepatitis A virus and human norovirus contamination of fresh and frozen product. The potential for foods to serve as a vehicle of infection with human enteric viruses is now well accepted. However, this group of non-cultivable human pathogens presents unique challenges as the industry struggles to understand how and where contamination occurs; how contamination might be prevented and/or controlled; the nuances associated with testing along the supply chain; and interpretation of results from the standpoint of public health risk. Dr. Jaykus will address these issues, and discuss steps that industry might undertake to minimize the chance of virus contamination in fresh and frozen berries, and manage safety in light of recent advances to detection methods.

Each webinar consists of a one-hour presentation/panel followed by 30 min of interactive Q&A. All are welcome to attend!


This webinar is free and will be held via Zoom. [Registration is required.](#) Produce safety industry, government, and academia are encouraged to come.

[To register, please click here.](#)

---

**Processors' Food Safety Toolkit** Home About Us Contact FAQs Resource Categories

A resource collection to help very small and small processors get started with Preventive Controls for Human Food (PCHF) and Good Manufacturing Practices (GMPs)



This site is designed to help very small and small processors find and connect with resources that help and inform implementation of food safety practices. The resources collected on this site align with various food safety goals including personal commitment to produce safe food, market access, or regulatory compliance.

## Connect to Resources



### A Beginner's Guide

Explore key resources available to help you meet requirements in the FDA's Food Safety Modernization Act Preventive Controls for Human Food (PCHF) rule.

[Find out more](#)



### FAQs

Find answers to your questions about the Preventive Controls for Human Food (PCHF) rule.

[Find out more](#)



### Talk to Someone

Find preventive controls educators, experts, and specialists in your area.

[Find out more](#)

## New Resource

Do you provide outreach, support, or education to small and very small food businesses? NECAFS is excited to announce the launch of a new educational food safety website for processors.

[The Processors' Food Safety Toolkit](#) is a resource collection to help very small and small processors get started with Preventive Controls for Human Food (PCHF) and Good Manufacturing Practices (GMPs). The website provides authoritative, comprehensive, and actionable resources for processors to understand and comply with federal regulation.



To tell you more about the Processors' Food Safety Toolkit, NECAFS has compiled a handy FAQ:

- **Who is this for?** The toolkit was developed for small and very small processors who need to comply with the PCHF rule.
- **What makes this website different?** The toolkit is a curated educational experience, organized by topic and aimed at those who may not have a complete understanding of preventive controls.
- **Why was it made?** The NECAFS Preventive Controls Working Group identified the need to create a "one stop shop" for food safety that walks processors through the process of understanding the PCHF rule.
- **How was it developed?** Beginning in 2018, experts from both universities and industry collaborated to develop the website, research materials, and catalog over 200 resources. A pilot test of 20 small and very small processors found that 100% of them would use the site and recommend it to their peers.
- **Who can I reach out to with questions?** If you have questions, suggestions, or feedback, do not hesitate to contact [Annie Fitzgerald](#).



## Webinar, Training, and Resource Updates

1) **New- 2022 PSA Update Webinar-** The 2022 PSA Update webinar is scheduled for October 25, 2022 from 11:00 AM- 12:30 PST (2:00- 3:30 PM EST). Registration for this webinar will be available soon. Details will be sent out on the PSA educator's listserv.

The 2022 PSA Update Webinar will also be provided in Spanish. This

webinar is scheduled for November 30, 2022 from 11:00 AM- 1:00 PST (2:00 - 4:00 PM EST). Registration for this webinar will be available soon. Details will be sent out on the PSA educator's listserv.

2) **New- PSA Educator's Call**- The next PSA Educator's call will be on October 24, 2022. Speakers Dr. Kristin Woods, Ms. Gretchen Wall, and Mr. Billy Mitchell will present on incorporating interactive training elements into produce safety trainings. Registration information will be sent out on the PSA educator's listserv.

3) **New- BSAAO Factsheet**- PSA has created a new factsheet entitled, ["Produce Safety Factors to Consider when Using Biological Soil Amendments of Animal Origin \(BSAAO\)"](#). With the current global supply chain disruptions, more growers are looking for substitutes for chemical fertilizers. This factsheet provides an overview for treated versus untreated BSAAOs, considerations when selecting and applying BSAAOs, documentation, and impacts beyond food safety.

4) **More than Words Illustrations**- PSA has developed a series of illustrations to communicate concepts related to the PSR without the use of text. These illustrations allow growers to consider risks they may have on their farms, practices that could reduce these risks, and regulatory provisions that may be relevant if they are subject to the FSMA PSR. The [15 images currently available on the PSA website](#) are accompanied by an illustration guide and teaching notes. Within these documents, you can also find relevant FSMA references, relevant resources, and notes on where these can be used in PSA Grower Trainings.

5) PSA has extended its temporary remote delivery policy for the PSA Grower Training and PSA Train-the-Trainer courses to **December 31, 2022** due to the continuing COVID-19 pandemic. For more information on remote delivery of courses, please review the [PSA remote training policy](#). This policy was recently updated (April 2022) to address use of participant smartphones.

---



## FSPCA Annual Conference

Registration is now open for the 2022 FSPCA Annual Conference. This virtual conference will be held on October 19-20, 2022. Draft agenda and details about the meeting can be [found here](#). To register, [please click here](#).

---

## Job Opportunities

*\* To learn more about the positions shown below and/or to apply, please click on the job titles. These contain the required links or contacts to access this content.*

- 1) [University of Arkansas: Instructor in Food Science \(9 month\)](#)
  - 2) [University of Arkansas: Post-doc in Food Safety \(1-2 years\)](#)
  - 3) [Virginia Tech: Associate Extension Specialist \(non-tenure track\)](#)
-

## 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).
- **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](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!**



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

**Our mailing address is:**

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

