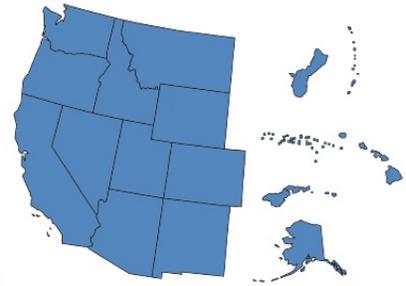


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WRRC



Western Regional Center to Enhance Food Safety

September 2023 Newsletter

Dear WRCEFS Community,

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

Request for Collaborators

Nancy Flores at New Mexico State University is working on an extension document for freeze drying. Dr. Flores is currently seeking collaborators on this project. If you have expertise in or are currently working in freeze drying and are interested in assisting with this project, please contact [Nancy Flores](#).



Upcoming Webinars: Produce Safety in Hydroponic and Aquaponic Operations

Join Sean Fogarty from the Northeast Center to Advance Food Safety (NECAFS) for a 3-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- September 19th
- Hydroponic Operations: Produce Safety 101 - September 26th
- Aquaponic Operations: Produce Safety 101- October 3rd

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, Pragyana Bezbaruah, 2020

[Register here for the Produce Safety Webinar Series](#)

Free Food Safety Forum: Narrowing the Gap in Risk-Based Food Safety Communications

The American Frozen Food Institute is hosting a **free, virtual** Food Safety Forum on September 13 from 8:00 - 11:45 AM (PST). This year's Food Safety Forum will convene key food safety and public health stakeholders for open and frank conversations about risk communications in relation to food safety and dive into conversations on topics such as:

- The public understanding of risk as it relates to food safety.
- The role of public health agencies in accepting an allowable risk.
- Factors that influence current communications practices.
- Best practices to help consumers be empowered to make informed decisions that aren't simply driven by fear.

Agenda for the forum [can be found here](#), and registration is required (see button below).

[Register here for the AFFI Food Safety Forum](#)

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



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](#)



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](#).

Job Opportunities

1) Research Associate (Level II) in Food Safety at Colorado State University- [Job Flyer attached here](#)

2) Research/Extension Associate (Level II) in Fresh-cut Food Safety at Colorado State University- [Job Flyer attached here](#)

3) Assistant Professor in Active, Intelligent, and Smart Packaging at Michigan State University- [Job posting can be found here](#)

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.

- **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.

- **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 food safe!



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