

Work Smarter, Not Harder - Discussing the Challenges and Opportunities to Improve Support Specific to Small Processors

Moderator: Amanda Kinchla, University of Massachusetts Amherst

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This webinar is being recorded and will be available to IAFP members within one week.

Webinar Housekeeping

- It is important to note that all opinions and statements are those of the individual making the presentation and not necessarily the opinion or view of IAFP.
- All attendees are muted. Questions should be submitted to the presenters during the presentation via the Questions section at the right of the screen. Questions will be answered at the end of the presentations.
- This webinar is being recorded and will be available for access by IAFP members at www.foodprotection.org within one week.

Stephanie Brown, Western Regional Center to Enhance Food Safety

Annie Fitzgerald, Northeast Center to Advance Food Safety

Lynette Johnston, Southern Center for Food Safety Training, Outreach, and Technical Assistance

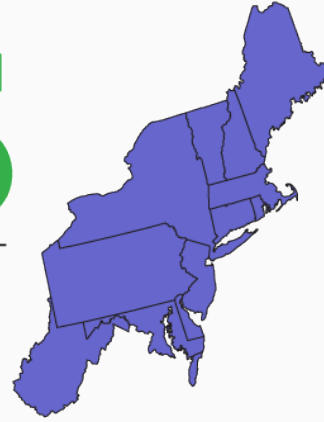
Angela Shaw, North Central Region Center for FSMA Training, Extension, and Technical Assistance

Jodi Williams, United States Department of Agriculture Food Safety Outreach Program

Amanda Kinchla, Moderator, University of Massachusetts Amherst

NECAFS

The Northeast Center to
Advance Food Safety



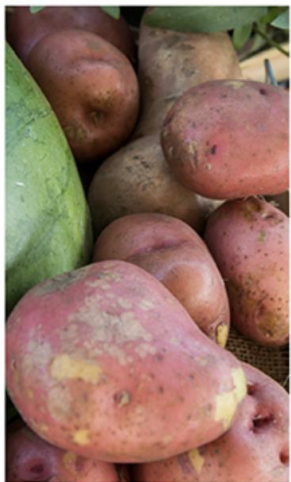
- Although there are an estimated 3,500 small and very small processors in the Northeast, only 531 filed Qualified Facility Attestations in 2020
- Priority areas: awareness, resources, evaluation
- Factors specific to NECAFS and the Northeast
 - Strong presence of co-packers and shared use kitchens
 - Philosophy of connecting people to projects, people, and resources
 - Preventive Controls Working Group

WRCEFS Network

Goal: Continue to foster collaboration in food safety education and support for FSMA implementation through the multi-regional and multi-institutional infrastructure established in the U.S. Western region

- Highly diverse agricultural lands and production landscapes
- 4 sub-regions covering 13 states and 2 territories
- Focus on trainer support





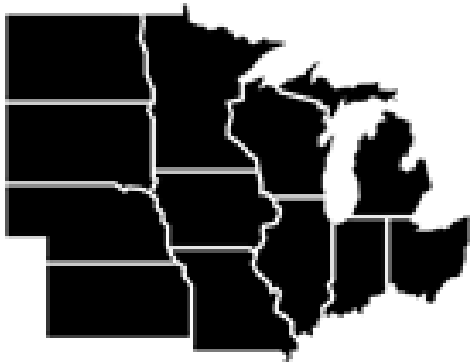
SPECIFIC OBJECTIVES:

1. Develop and offer continuing educational opportunities to a cadre of PSA trainers and lead trainers, and FSPCA Lead Instructors
2. Develop and share best practices approaches for food safety training, ensuring consistency with FSMA rules.
3. Coordinate regional communication.
4. Evaluate the impact of the SC education and training through ongoing program assessments.



IOWA STATE UNIVERSITY

NCR Center for FSMA Training, Extension and Technical Assistance



North Central Region

Center for FSMA Training, Extension
and Technical Assistance

Creation of niche PC resources-filling
needs for tailored resource

Dr. Angela Shaw

Outline

1. Know your audience
2. Know who educates this audience
3. Determine appropriate mode of education
4. Needs Assessment and Evaluation plan
5. Pilot resource and Dissemination

STEP 1: KNOW YOUR AUDIENCE



North Central Region Overview

Annual Sales	# NCR Food Manufacturers
Less than \$500,000	634
\$500,000 to \$1 Million	622
\$1 to 2.5 Million	1064
\$2.5 Million to +1 Billion	5948

Number of FDA-regulated food processors who must comply with FDA FSMA Human Food Rule within the 12 states of the NCR in 2015 (U.S. Census Bureau, 2012; Reference USA, 2015)

Know your audience

- Value added products: jams, jelly, salsa, sauce
- Ingredients: FDA and USDA or FDA products and part of the supply chain
- Further Processors: freezer, canned, dried, acidification, low acid, beverages
- Processors: Diced and chopped

STEP 2: KNOW WHO EDUCATORS YOUR AUDIENCE

Know who educates this audience

- Value added products: Local foods and Consumer Food Safety
- Ingredients: Manufacturers, Preventive Control and HACCP
- Further Processors: Process authorities (Better Process Control School) and HACCP
- Processors: Manufacturers, Preventive Control and HACCP

STEP 3: DETERMINE APPROPRIATE MODE OF DELIVERY

Determine appropriate mode of education

- Printed: extension publications, peer review manuscript, checklist, fill in documents, newsletter,
- Digital: Videos, podcasts
- Technical assistance: in-person or virtual, phone call, emails

Determine appropriate mode of education

- Online: social media, website
- Presentation: webinar, conferences, field days, short courses, workshops
- Sole mode of education or teaming with other teams to educate

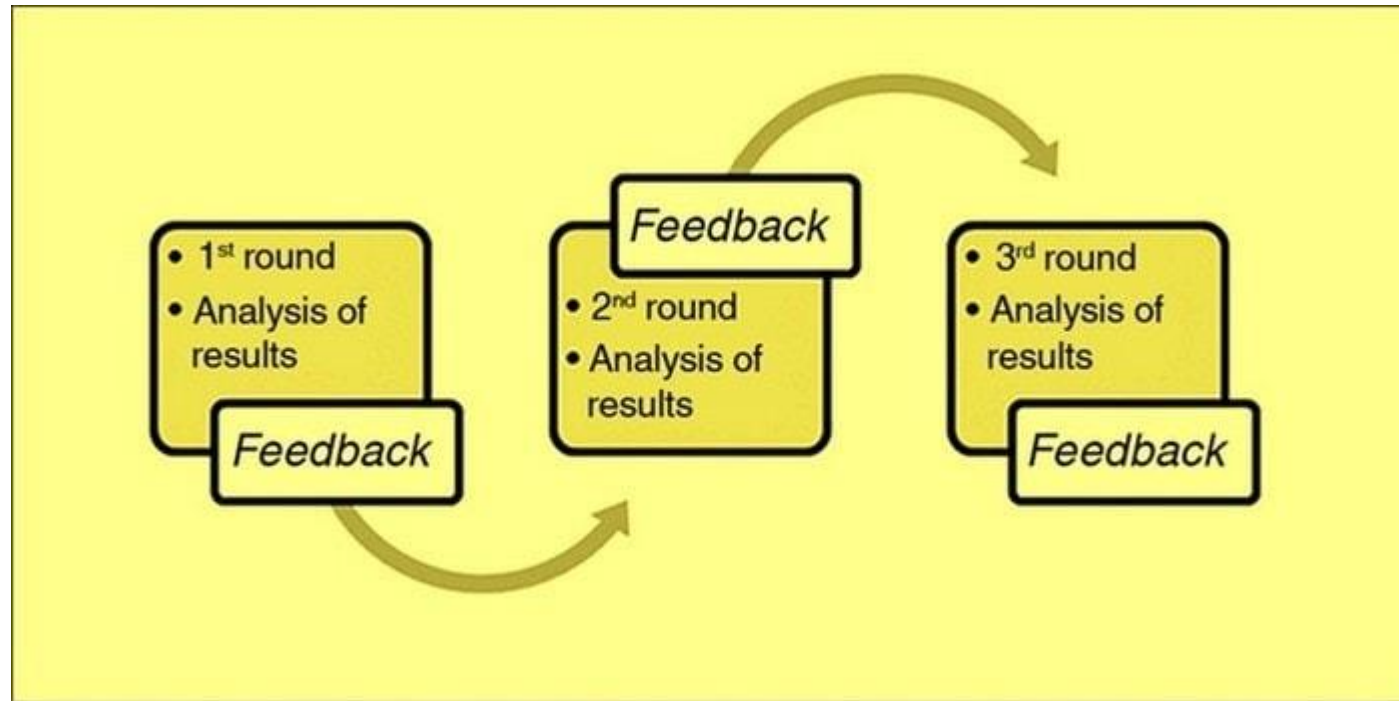
NCR Mode of Delivery

- Facts sheets
- Fillable documents
- On-demand items

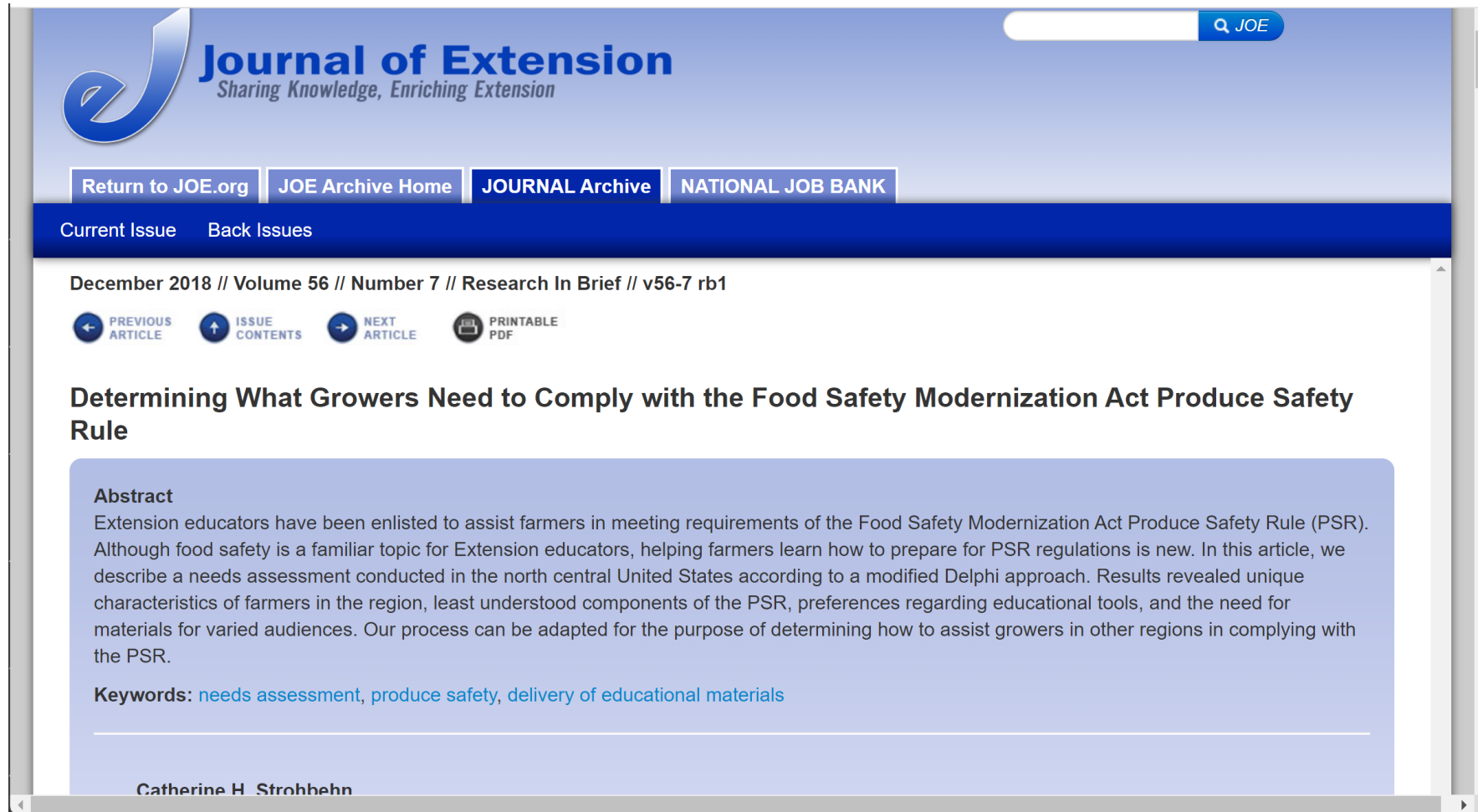
STEP 4: NEEDS ASSESSMENT AND EVALUATION PLAN

Delphi Survey

- Determine a method to ask your audience what they need and how they want the material



Delphi Survey



Evaluation plan

- Knowledge, Behavior, and Attitude
- Satisfaction
- Attendance or participation
- Certificate program
- Number of likes, views, page views, downloads, shares

STEP 5: PILOT AND DISSEMINATION



Pilot resource and Dissemination

- Determine if the “item” is effective on a small scale
- Measure: Language use, clarity, consistency, credibility, appropriateness
- Pre-Pilot: NCR educators, inspectors
- Pilot: A convenience sample of the audience
- Utilized Educator’s Channel

Know who educates this audience

- Local Foods Specialist
- Consumer Food Safety Specialist: North Central Food Safety Extension Network
- Food Safety manufacturer educators

DEVELOPED PRODUCTS FROM NCR FSMA



Our Developed Materials: Facts Sheets

- FSMA Human Food Audit Checklist
 - Preventive Control Human Foods
- FSMA Animal Food Audit Checklist
 - Preventive Control Animal Food
- Acronyms
- Checklist for Retail Purchasing of Local Produce

Our Developed Materials: Facts Sheets

- FSMA Compliant On-Farm Thermophilic Composting: A Safe Way to Enrich the Soil
- Bodily Fluid Clean Up on the Farm
- Domesticated Animals Factsheet- FSMA Produce Safety Rule
- Farm Stands and U-Pick Produce Operations Safety Best Practices

Our Developed Materials: Facts Sheets

- Federal and State Regulations on Selling
 - Fermented Foods
 - Frozen and Dehydrated Foods
 - Selling Jams and Jellies
 - Pickled Vegetables

Our Developed Materials: Facts Sheets

- FSMA Produce Safety Rule: Dealing with Wildlife
- Ensuring Food Safety: Wineries, Table Grapes, and Wine Grapes
- FSMA Summary for Hops Growers
- FSMA Produce Rule Summary for Midwest Orchards

Checklist and Exemptions

- Daily Pre-Harvest Checklist (PDF and Excel)
- Exemption Envelope
- Value Added Quizzes for each state

Stay Connected with Us

- Website: ncrfsma.org
- Email:
ncrfsma@iastate.edu
- Angela Shaw (co-PI)



Processors' Food Safety Toolkit

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

[Home](#)[About Us](#)[Contact](#)[FAQs](#)[Resource Categories](#)

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



FAQs

Find answers to your questions about the Preventive Controls for



Talk to Someone

Find preventive controls educators, experts, and



pchf.necafs.org

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the FDA's Food Safety
Modernization Act Preventive
Controls for Human Food (PCHF)
rule.

[Find out more](#)

Human Food (PCHF) rule.

[Find out more](#)

specialists in your area.

[Find out more](#)

Resource Categories



Complying with the PCHF Rule

Tools for determining requirements under the Preventive Controls for Human Food (PCHF) rule and resources on how to comply with basic requirements.

[View resources](#)



Good Manufacturing Practices

Resources and trainings for developing good manufacturing practices.

[View resources](#)



Allergens

Resources for creating and implementing an allergen control program/plan.

[View resources](#)



- Complying with the PCHF Rule
- Good Manufacturing Practices
- Allergens
- Sanitation SOPs
- Developing a Food Safety Plan
- Validation Studies and Processes
- Production Specifications
- Environmental Monitoring Program
- State and Local Regulations
- Extension and Consulting Services and Resources
- Funding Opportunities
- Directory of Services

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Advance Food Safety





Cooperative Extension: Food & Health

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Food Safety

[Training Opportunities](#)
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Infotoons: Cross-Contact vs Cross-Contamination

Understanding the difference between cross-contact vs cross-contamination of different foods, and how each can make people sick.



Cooperative Extension
5741 Libby Hall
Orono, Maine 04469-5741

Tel: 207.581.3188 or 800.287.0274
(in Maine)
extension@maine.edu

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Welcome to the Food Safety Resource Clearinghouse!

This Clearinghouse is a curated source of Produce Safety and Preventive Controls for Human Food related resources. Anyone can search and view the resources linked to the clearinghouse by using one or all of the search tools below (type, topic, state, and/or keywords).

In order to link your food safety related materials and make them searchable within the clearinghouse, please [create an account](#) or [log in](#) to submit your resources. For details about the clearinghouse, please visit the [about](#) page.

[ADD YOUR OWN RESOURCE](#)

[RECEIVE WEEKLY EMAIL OF NEW CLEARINGHOUSE CONTENT](#)

Questions about searching, creating an account, or submitting your resources? Email necafs@uvm.edu.

There are currently **799** resources published in the clearinghouse. Please note, most of these resources have not been peer reviewed.

[ESPAÑOL](#)

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[Produce Safety in Hydroponic and](#)

Most Popular

[FSPCA Food Safety Plan Template](#)



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SEARCH

SHOW ALL RESOURCES

CURRENT SEARCH

Keywords: Validation

Displaying 7 results.

Validation, Verification and Development of a COVID-19 Control “Culture”

Added by Elizabeth Demmings • Last updated June 1, 2020

AUTHOR: Elizabeth Demmings

TYPE: Videos

TOPIC:

This recorded webinar discusses key mitigation strategies for controlling COVID-19 in a food processing facility, including the need to validate and verify the effectiveness and execution of these controls, and how to develop and foster a company culture that focuses on COVID-19 control both within and outside the workplace.

Matthew Taylor - Texas A&M AgriLife Research/Texas A&M University

Added by Matthew Taylor • Last updated September 20, 2022

TYPE: People

TOPIC: General (PCHF), Preventive Controls for Human Foods (PCHF), Preventive Controls (PCs), Ag Water (Postharvest), Produce Safety Rule (PSR), Postharvest Handling & Sanitation, Food Safety Plans

STATE: TX

Dr. Matthew Taylor is an associate professor of food microbiology in the Department of Animal Science. He is also a member of the Graduate Faculty of the Department of Nutrition and Food Science. He received a B.S. in Food Science and a B.A. in Sociology in 2000 from North Carolina State University. He obtained a M.S. degree in Food Science from North Carolina State University in 2003 and earned...

Preventive Controls for Human Food Resources by Course Chapter Website

Added by Virginia Jaquish • Last updated February 11, 2020

AUTHOR: FSPCA

TYPE: Add-on / Supplemental Educational Material, Fact Sheets, Coverage Assessment Tools, Videos, Tools & Calculators

TOPIC: General (PCHF), Preventive Controls for Human Foods (PCHF), Good Manufacturing Practices (GMPs), Preventive Controls (PCs), Food Safety Plan

This link will take you to the Resource by chapter section of the Food Safety Preventive Controls Alliance website. The site contains 16 chapters of information on Preventative Controls for Human Food.

Preharvest Agricultural Water Treatment Explainer Videos and Test Strip App

Added by Faith Critzer • Last updated October 11, 2020



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Processor Support Through Peer Review



IAFP Webinar: Work Smarter, Not Harder- discussing the challenges and opportunities to improve support specific to small processors

Stephanie Brown, MS and Jovana Kovacevic, PhD
Oregon State University
June 5, 2023

USDA NIFA FSOP Grant No. 2021-70020-35753

WRCEFS Objectives



Support

the development of regional food safety education and outreach opportunities for food safety trainers and targeted audiences of farmers, processors and vendors in the Western region



Coordinate

a regional communication strategy to foster collaboration, and ongoing discussions regarding common food safety concerns and best practices within the Western region



Collaborate

With other regions and regional stakeholders to support the development of modified and supplemental resources for food safety trainings for small producers, processors and vendors, and to facilitate peer review of developed resources



Evaluate

the impact of education and training activities in the Western region through ongoing program assessment

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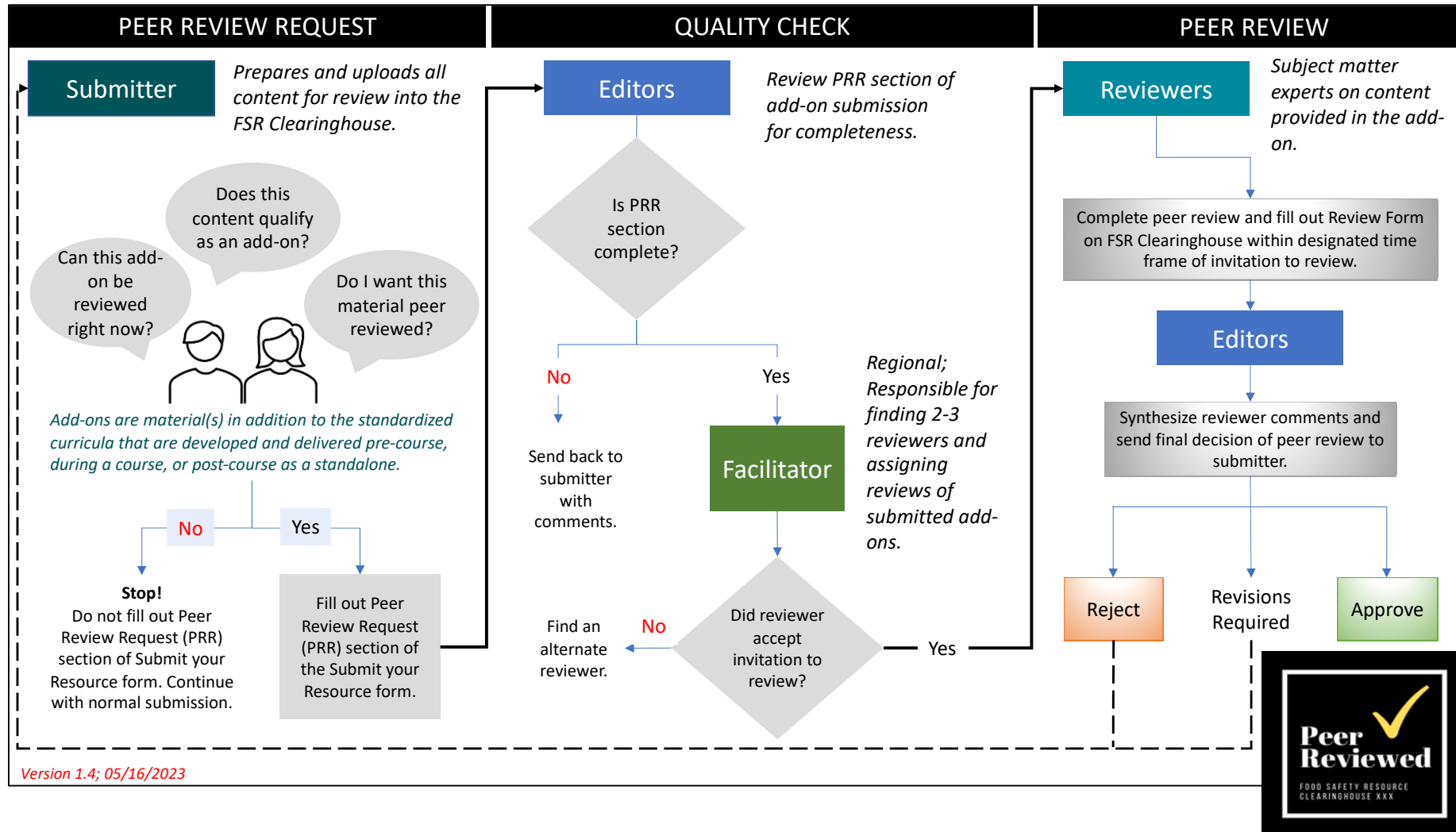
the impact of education and training activities in the Western region through ongoing program assessment

Add-on Peer Review Process Overview



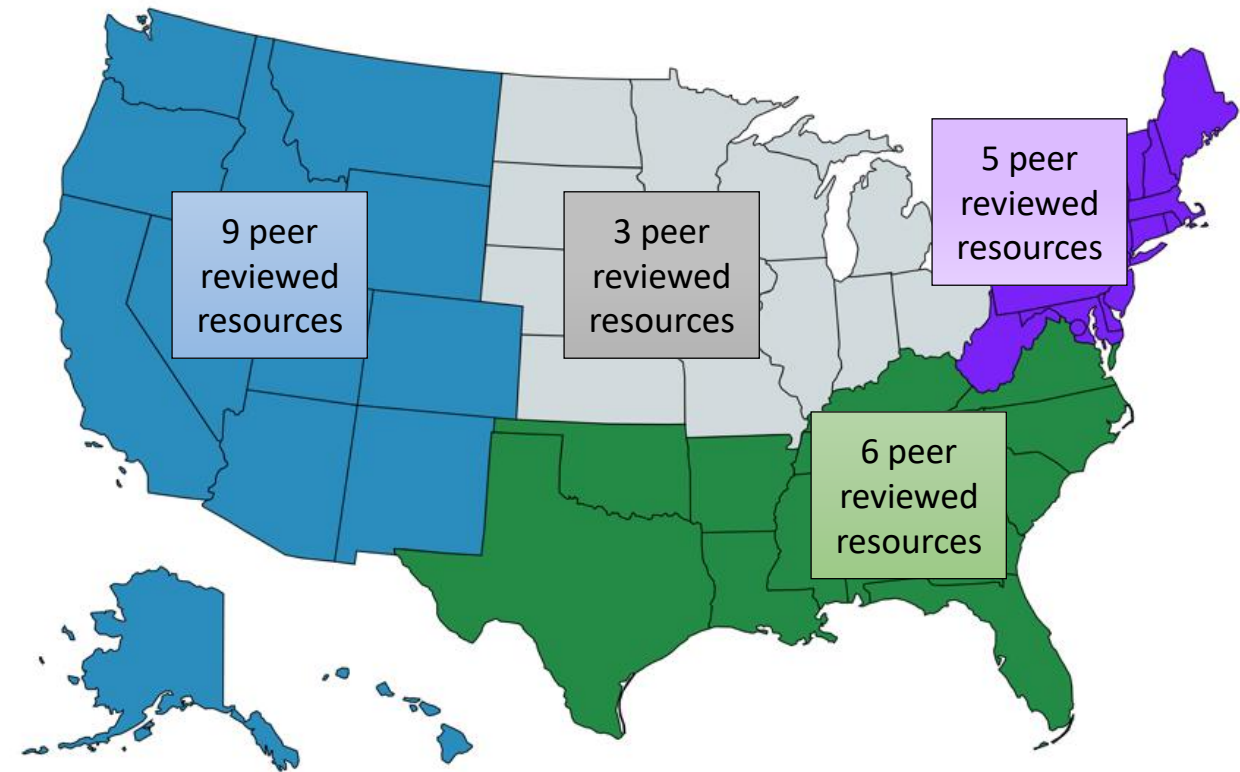
- Additional content developed by any stakeholder(s) to supplement standardized food safety curricula is considered add-on content
 - e.g., factsheets, videos, supplemental training modules etc.
- An optional peer review process was developed and launched in the Food Safety Resource Clearinghouse to ensure the quality and accuracy of add-ons
 - The protocol was developed in collaboration with NECAFS, other Regional Centers and LRCC

Add-on Peer Review Process Framework



Peer Review Statistics

- Opened for submissions in April 2021
- Opened for short course submissions in March 2023
- 29 add-ons have been submitted for review
 - 23 have been accepted through the review process
 - Most are produce safety focused (22/23)



What's Next?

Submitter and
Reviewer guides

Other resource
development –
e.g., “How to
videos”

Social media
promotion of
peer-reviewed
resources

Thank you!

Stephanie Brown

Food Safety Specialist, OSU

Project Coordinator, WRCEFS

wrcefs@oregonstate.edu





Training Evaluation and Impact

Lynette Johnston, Ph.D.
Assistant Professor/Food Safety Extension Specialist
North Carolina State University

Evaluation Tool

- Reflects a total of 332 FSPCA PCHF participants
- Pre- and post-tests
 - Results have shown a statistically significant increase in knowledge (Year 1)
- Four-month follow up
- Challenges moving forward

Follow-Up Adoption of New/Different Practices

Actions taken since participating in the training*:	N	% Yes
Wrote food safety plans for your organization	91	12
Fine-tuned existing food safety plans	91	26
Implemented new food safety plans	91	21
Consulted with clients on FSPCA regulations	91	3
Helped manufacturers become compliant with FSPCA	91	10
Trained employees on FSPCA rules	91	19
Recommended the training to others	91	26

*Results from Years 1-3 and current Year 4

Evaluation Considerations and Adoption Rate

- Low adoption rate among participants completing the 4-month follow-up surveys
- This could be attributed to
 - 1) a low knowledge/skills acquisition
 - 2) the linkage between the learned knowledge/skills do not link to the actual behavior adoption expectations
 - 3) the target audience does not make the decisions for adoption at the facility
 - 4) too many barriers for implementation

Trends: Onsite Visits and Consultations

- Qualified facilities and exemptions
- GMP implementation
- Hazard analysis
- Sanitation
- Documentation
- Verification activities
- Quality versus safety

FSPCA PCHF Course Curriculum Update



**PREVENTIVE CONTROLS FOR HUMAN FOOD
CURRICULUM UPDATE FAQs**

- 1. Will the updated curriculum be recognized by FDA as the standardized curriculum?**
 - FDA representatives are part of the curriculum update Work Group. FSPCA will work with FDA for official review and recognition of the updated curriculum once finalized.
 - What is the process to receive FDA recognition?**
 - FDA will be reviewing each revised chapter slides and text, and teaching examples to assure consistency with the regulation and will provide FSPCA with written notification of acceptance as the standardized curriculum.
- 2. Will Lead Instructors need to take another LI course?**
 - Current Lead Instructors will not be required to take a full FSPCA Lead Instructor course but will have to successfully complete Lead Instructor Refresher training covering the new curriculum and how to deliver the new content.
 - How soon after the curriculum is updated will Lead Instructors need to complete the Refresher training?**
 - Logistics are being worked out. However, a reasonable period of time will be set for Lead Instructors to take a Refresher.
 - How much will it cost?**
 - FSPCA is determining fees

www.ifsh.iit.edu/fspca/fspca-preventive-controls-human-food

- Version 2.0 is coming soon!
- The updated curriculum will include current FDA guidance and aim to improve streamlining of material
- Retaking the course is not required
 - Course certificates do not expire
 - Refresher training will be required for Lead Instructors

FSPCA PCHF Course Curriculum Update

- Webinar for Lead Instructors only
 - June 30th, 1:00-2:30pm CST
 - Limited number of seats
 - Contact fspca@iit.edu for more information
- FSPCA Annual Conference
 - October 17-**18**, 2023
 - www.ifsh.iit.edu/fspca



Introduction

- In 2011 FSMA was signed into legislation
- USDA and FDA must partner to establish National Food Safety Training, Education, Extension, Outreach and Technical Assistance Competitive Grant Program, better known as FSOP.



Purpose

- Provide customized food safety education to specific audiences affected by the new guidelines established under FSMA

Targeted Audience

Small and Mid-sized Farms

Beginning Farmers

Socially Disadvantaged Farmers

Small Processors

Small Fresh Produce Merchant Wholesalers

Food Safety Outreach Program Funding and Priorities

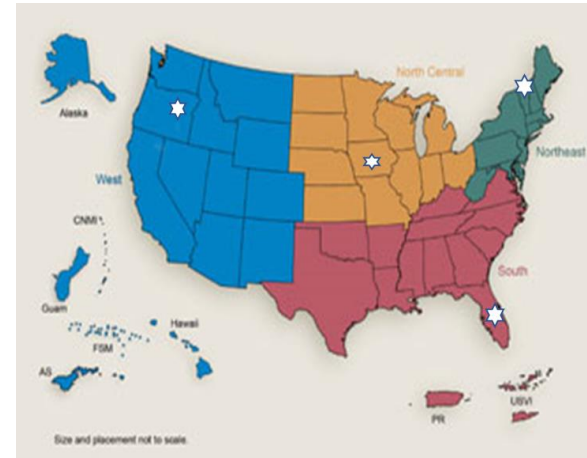
Annual budget - \$10 million

Lead Regional Center and
Regional Centers

Community Outreach Projects

Collaborative Education and
Training Projects

Technical Assistance – Grant
Writing Skills



Small Processors Funding Trends

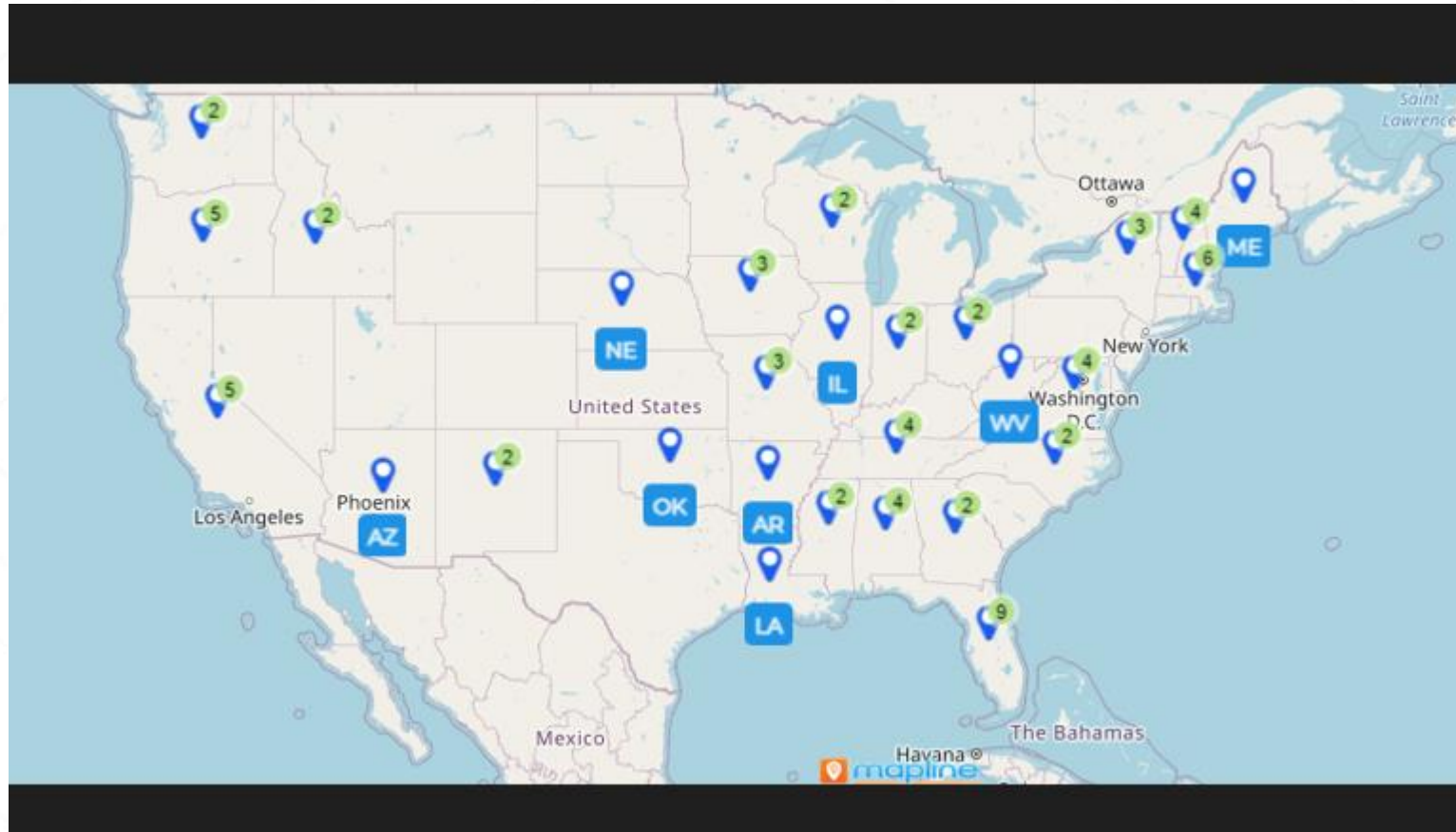


Small Processors

- Projects Funded Since 2015
 - \$54M
- 52% in funding dollars address projects with a small processor objective
- Outreach projects address a variety of commodities, topics, and abilities

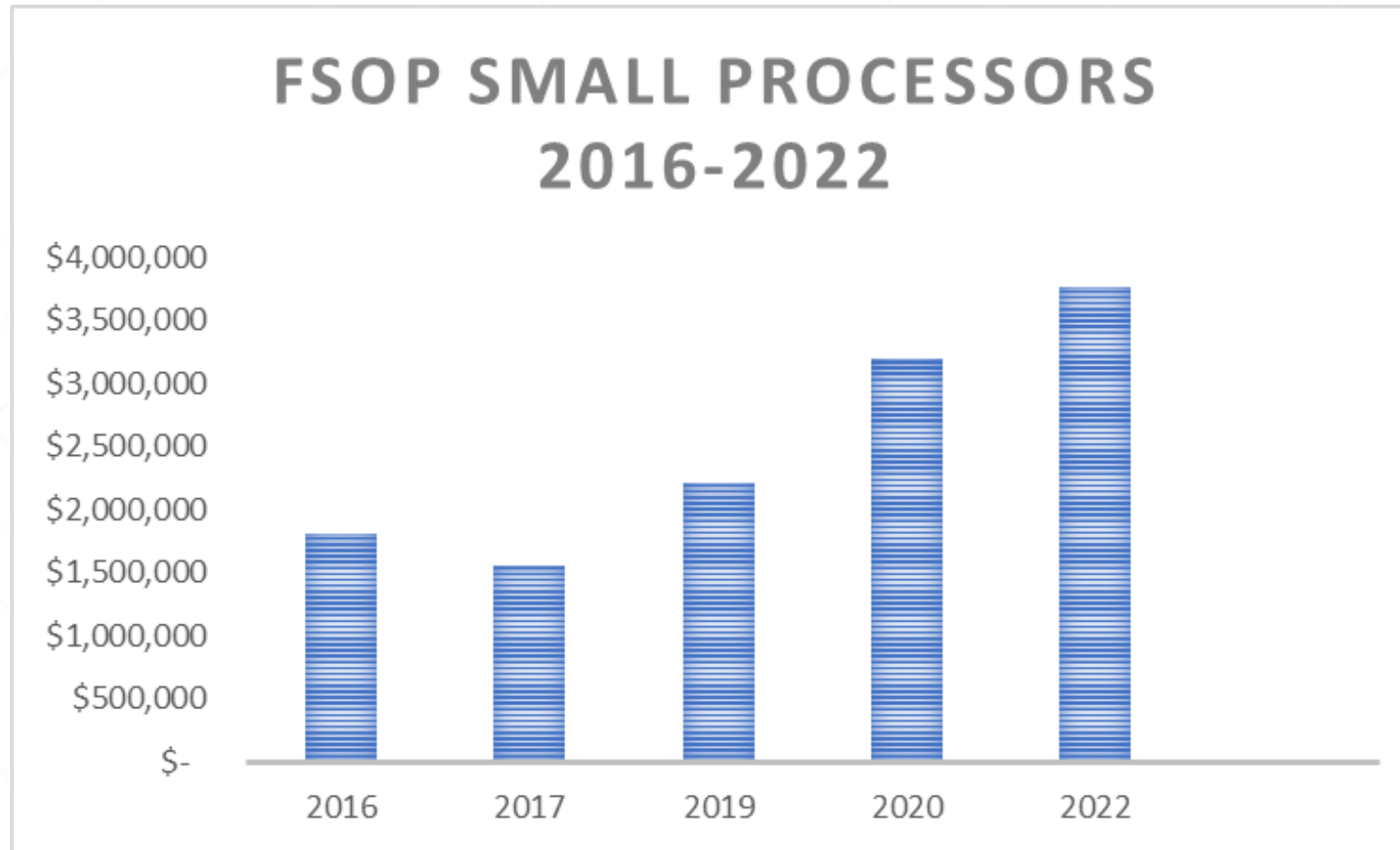


FSOP Awards to Small Processors





FSOP Funding Trends





Non-Discrimination Statement

<https://www.usda.gov/non-discrimination-statement>

- In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs, are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.
- Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.
- To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax (202) 690-7442; or (3) email: program.intake@usda.gov.
- USDA is an equal opportunity provider, employer and lender.

Work Smarter, Not Harder

Discussing the challenges and opportunities to improve support specific to small processors



International Association for
Food Protection®

World Food Safety Day is June 7, 2023

In recognition of this day to increase awareness about food safety, IAFP will provide **open access from June 1–30, 2023,** to all recorded webinars in the IAFP archives for non-Members.

IAFP non-Members can browse the webinar archives on our [website](#) where **more than 100 webinars** dating back to 2009 are located (log-in not required).

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Upcoming Webinars

- June 07, 2023 WHO Global Strategy for Food Safety 2022-2030
- June 14, 2023 Dry Cleaning: Is Water Friend or Foe in Food Safety and Sanitation?
- June 15, 2023 Tech-Enabled Traceability: Get Ready For FSMA 204 With GS1 Standards
- June 27, 2023 Don't be Shellfish! Use Next Generation Sequencing to Improve Seafood Safety and Quality

<https://www.foodprotection.org/events-meetings/webinars/>

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IAFPFood

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