Western Regional Center Activities
FDA Produce Safety CAP Webinar
April 25, 2018

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Who we are

Lead team @OSU

PI:
  • Dr. Robert McGorrin

Co-PIs:
  • Dr. Christina DeWitt
  • Dr. Jovana Kovacevic (Coordinator)
  • Dr. Michael Morrissey*

*retired Dec. 2016

13 western states and 2 Pacific Island Nations
Four sub-regions

- Pacific sub-region: Dr. Aurora Saulo
- Northwest sub-region: Dr. Barbara Rasco
- Southwest sub-region: Dr. Linda Harris
- Mountain sub-region: Dr. Marisa Bunning

13 western states and 2 Pacific Island Nations
WRC Objectives

1. Develop a cadre of Produce Safety Alliance (PSA) and Food Safety Preventive Controls Alliance (FSPCA) certified trainers within the U.S. Western Region.

2. Develop and deliver region and stakeholder specific education, training curricula, and technical assistance programs.

3. Evaluate the impacts of education, training and technical assistance programs.
Activity updates – Objective 1

All targets met!

Table 1. **Target** number of trainers for different sub-regions of the WRC.

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<thead>
<tr>
<th></th>
<th>Pacific</th>
<th>Northwest</th>
<th>Southwestern</th>
<th>Mountain</th>
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<tbody>
<tr>
<td>Number of PSA certified Lead Trainers</td>
<td>3</td>
<td>6</td>
<td>10</td>
<td>5</td>
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<tr>
<td>Number of PSA and FSPCA certified trainers (not including PSA Lead Trainers)</td>
<td>11</td>
<td>54</td>
<td>70</td>
<td>55</td>
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<tr>
<td>Total number of certified trainers planned (including Lead Trainers)</td>
<td>14</td>
<td>60</td>
<td>80</td>
<td>60</td>
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Activity updates – Objective 2

- 1st Annual meeting
  - March 2017, Honolulu HI
  - 52 attendees

- 2nd Annual meeting
  - March 2018, Davis, CA
  - 52 attendees

Add-on Curriculum Development Approach

**DAY 1**

- Review of existing add-on materials and topics being developed by SC and PSA

**Session 1**

- Brainstorming add-on materials for the Western Region (WR) – Produce Safety

**Session 2**

- Brainstorming add-on materials for the WR – Preventive Controls

**Session 3**
Add-on projects

<table>
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<th>Project topic</th>
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<tr>
<td>1. Sanitation and environmental monitoring basics</td>
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<td>2. Flow chart for on-farm value-added processing</td>
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<tr>
<td>3. Aquaponics and intensive containerized hydroponics: Monitoring and record-keeping training</td>
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<tr>
<td>4. Development of digital repository for food safety training photos</td>
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<td>5. Food safety education for the cottage industry and farmer’s market groups</td>
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<td>6. Small farm agricultural water monitoring and treatment multilingual training videos</td>
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<td>7. Introduction to FSMA and basic food safety and preventive controls education for small and very small scale food processors (“Pre-PCQI introductory seminar series”)</td>
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<tr>
<td>8. Food safety plan for breadfruit flour</td>
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<td>9. Improvements to grower tools supporting the agriculture water rule</td>
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Objective:
Develop educational and training materials for a hands-on workshop designed to provide the essentials of cleaning and sanitation in food handling, processing and manufacturing facilities.

Target audience:
Sanitation Team Leaders, QA Team Leaders, Inspectors, Managers/Leads

With this audience, it seems we can “assume” a certain level of basic awareness already of the importance of cleaning and sanitation.

Source: C. DeWitt
Flow chart for on farm value added processing

Erin DiCaprio, University of California-Davis
Kali Feiereisel, Community Alliance with Family Farmers

Objectives:

Design a set of flow charts to aid small farmers interested in producing value-added products to understand food processing regulatory requirements.

Include California state regulations that may also apply to the value-added products in addition to FSMA.

In the future, flowcharts can then be modified to reflect the local regulations in other western states

Source: E. DiCaprio
Western Regional Center Aquaponics and Containerized Hydroponics Food Safety Considerations

B. Rasco, G. Bledsoe, C. DeWitt, J. Ho Kim, R. Ovissi

Objectives:
Develop educational materials for aquaponic producers to improve their food safety plans, monitoring and recordkeeping systems.

Deliverables:
Food safety analysis
- Risk assessment
- What are food safety requirements?
- What regulations apply?
Model food safety plan
Two-day Workshop (May 15 – 16)
Associated Produce Safety Training (May 14)
Additional Training for FDA, USDA and other regulators (July – August 2018)

Source: B. Rasco
Development of digital repository for food safety training photos

T. Suslow, A. Sbodio, P. Devine, H. Meier, M. Quinton, K. Taniguchi

Objective:
Create a digital repository of photos that illustrate FSMA food safety standards and best practices.

- Secure code authentication
- Ability to download photos in multiple resolutions
- Compatible to use on tablets and mobile devices
- Images sorted by best-fit module for use, plus tagged with up to 54 unique searchable keywords
- Completing image-sharing Upload sector and review – editing for removing company identifiers (brand/label) policy

Future plans:
- Ability to host/upload short videos
- Spanish translations
- Sort, title, caption, translate, and upload 100s more images!

Source: T. Suslow
Food Safety Education for the Cottage Industry and Farmers’ Market Groups

J. Silva, S. Motomura-Wages

Objectives:
Identify, address food safety risks for small producers of cottage industry and farmers’ markets.
Develop and create educational videos, posters, pictographics.
Create YouTube channel.
Disseminate educational materials.

Source: J. Silva
Small farm agricultural water monitoring and treatment multilingual training videos


Objectives:
Identify available ag water treatment options in HI, AS, and Guam.
Develop protocol for ag water testing and treatment.
Create and publish an educational video with audio translations and closed captioning.
  Vietnamese, Thai, Lao, Mandarin, Tagalog, Ilocano

Source: K. Wong
Introduction to FSMA and Basic Food Safety Education for Small and Very Small Scale Food Processors

Kovacevic, J., D. Claycomb, D. Stone, J. Waite-Cusic

Objectives:

Develop materials for a series of short seminars that are designed to provide the basic food safety knowledge in line with the Food Safety Modernization Act (FSMA) Preventive Controls for Human Food (PCHF) requirements.

Modules:

- Intro to FSMA
- Food Safety Basics
- Overview of PCHF
- Exemptions
- cGMPs
- Cleaning & sanitation
- Food Safety Plan

Fig 1. Project timeline.
Food Safety Plan of Breadfruit (Artocarpus altilis) Flour

Jian Yang, Kylie Wong, Jeri Kahang, Alfred Peters

Objectives:
Develop a process for breadfruit flour production.
Develop a FSMA food safety plan (FSP) for breadfruit flour.
Disseminate breadfruit flour FSP to food processors, farmers, and entrepreneurs in the Pacific.
Provide workshops of small scale production of breadfruit flour and teaching principles of preventive controls.

Progress to date:

Source: J. Yang
Improvements to Grower Tools Supporting the Agriculture Water Rule

Channah Rock, University of Arizona

Ag Water App translation into Spanish.

Text and functionality updates.

- Help pages, add ground water ad municipal water options, lab info option, recommendation for mitigation steps, links to PSR official documents

Update the appearance of the App.

All updates/translations applied to Ag Water will be applied to the Online Calculator.

Webpage: http://agwater.arizona.edu
Android Google Play Store
Apple App Store

Related Resources:

Online MWQP Calculator: http://agwater.arizona.edu/onlinecalc
Downloadable Excel Spreadsheet with MWQP Calculator: http://wcfs.ucdavis.edu/