



Oregon State  
University

# Western Regional Center Activities

## FDA Produce Safety CAP Webinar

April 25, 2018

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United States Department of Agriculture  
National Institute of Food and Agriculture

# Who we are

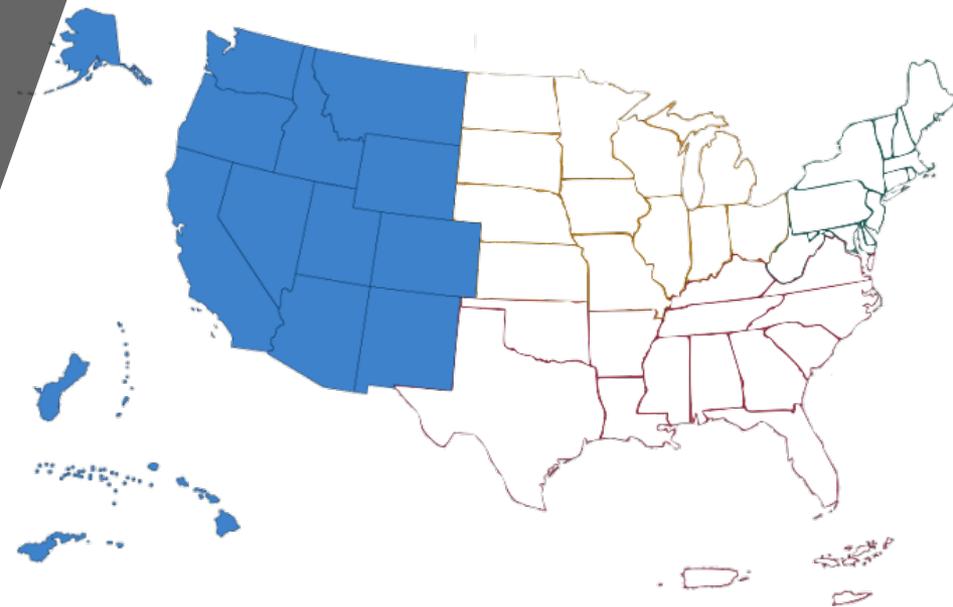
Lead team @OSU

PI:

- Dr. Robert McGorin

Co-PIs:

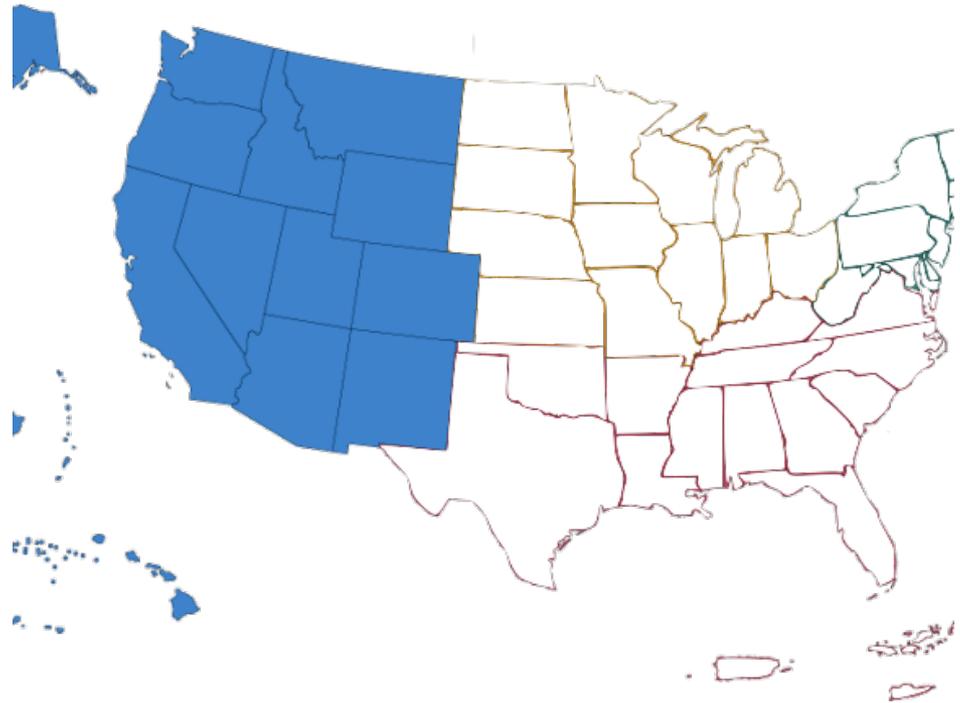
- Dr. Christina DeWitt
- Dr. Jovana Kovacevic  
(Coordinator)
- Dr. Michael Morrissey\*



**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!

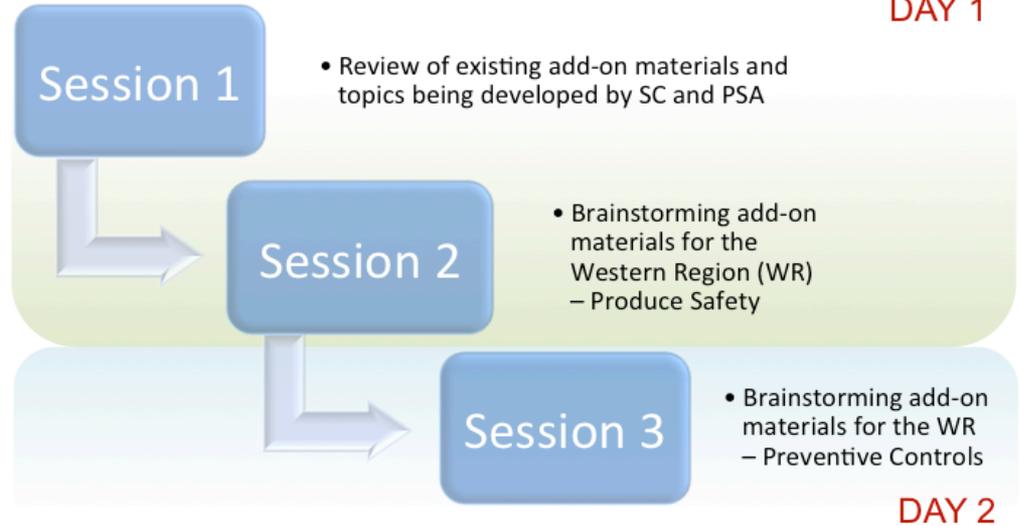
**Table 1.** Target number of trainers for different sub-regions of the WRC.

	Pacific	Northwest	Southwestern	Mountain
Number of PSA certified Lead Trainers				
	3	6	10	5
Number of PSA and FSPCA certified trainers (not including PSA Lead Trainers)				
	11	54	70	55
Total number of certified trainers planned (including Lead Trainers)				
	14	60	80	60

# Activity updates – Objective 2

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## Add-on Curriculum Development Approach



- 1<sup>st</sup> Annual meeting
  - March 2017, Honolulu HI
  - 52 attendees
- 2nd Annual meeting
  - March 2018, Davis, CA
  - 52 attendees

# Add-on projects

## Project topic

1. Sanitation and environmental monitoring basics
2. Flow chart for on-farm value-added processing
3. Aquaponics and intensive containerized hydroponics: Monitoring and record-keeping training
4. Development of digital repository for food safety training photos
5. Food safety education for the cottage industry and farmer's market groups
6. Small farm agricultural water monitoring and treatment multilingual training videos
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")
8. Food safety plan for breadfruit flour
9. Improvements to grower tools supporting the agriculture water rule

# Sanitation and Environmental Basics

C. DeWitt, G. Bledsoe, J. Kovacevic, D. Stone, B. Rasco



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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.

# 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



# Western Regional Center Aquaponics and Containerized Hydroponics Food Safety Considerations



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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)

# Development of digital repository for food safety training photos

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

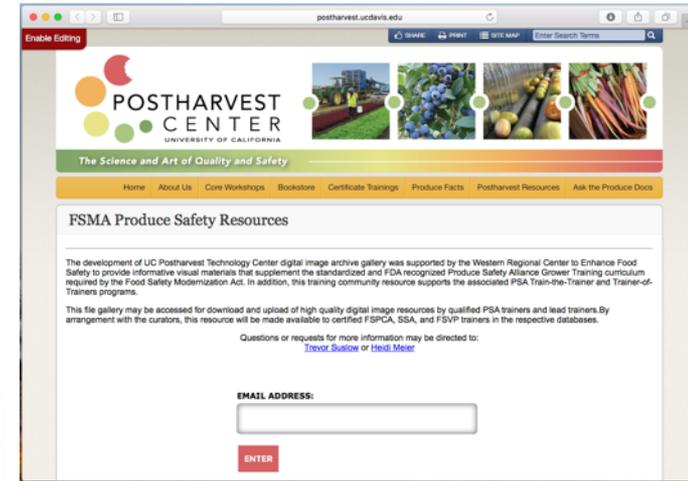
## Objective:

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!



# Food Safety Education for the Cottage Industry and Farmers' Market Groups



COOPERATIVE EXTENSION  
UNIVERSITY OF HAWAII AT MĀNOA  
COLLEGE OF TROPICAL AGRICULTURE AND HUMAN RESOURCES

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.



Courtesy: Raymund- Ang Sarap

**Survey**

Hawaii Cottage Industry and Farmers' Market Food Safety Needs Survey

**Background:**  
The purpose of this survey is to work with local cottage industry producers and farmers' market vendors in identifying potential food safety risks present in the creation and selling of your food product. Our team will use this information to create educational materials (e.g. videos, posters, brochures, which will be shared with cottage industry producers). We will NOT link the answers you provide to yourself or your business, in order to protect your privacy. This survey will take approximately 15 minutes to complete.

**Business Information:**

1. Which food commodity do you PRODUCE? (check all that apply)

<input type="checkbox"/> Uncut raw produce	<input type="checkbox"/> Coffee (dried beans)
<input type="checkbox"/> Cooked produce (e.g. dehydrated, grilled)	<input type="checkbox"/> Tea (dried leaf)
<input type="checkbox"/> Butter, jams, jellies	<input type="checkbox"/> Spice mixes
<input type="checkbox"/> Honey	<input type="checkbox"/> Prepared dishes (e.g. plate lunches)
<input type="checkbox"/> Other processed foods (e.g. pickles, seaweed)	<input type="checkbox"/> Ready-to-drink beverages
<input type="checkbox"/> Baked goods (e.g. cookies, bread)	<input type="checkbox"/> Chocolates, candies
<input type="checkbox"/> Canned/filled baked goods	<input type="checkbox"/> Other, please specify below
<input type="checkbox"/> Prepared meats, fish (e.g. dried, smoked)	

2. Please check all which location your community is prepared before selling.

Home  Commercial kitchen  On site (e.g. where sold)  Other, please specify

**FOOD SAFETY:**

Have you ever learned about food safety practices? Check all that apply.

<input type="checkbox"/> Read online, print educational materials	<input type="checkbox"/> Passed food safety certification for business
<input type="checkbox"/> Learned practices from friend, family	<input type="checkbox"/> Other, please specify
<input type="checkbox"/> Completed food safety training course	

Next



# Small farm agricultural water monitoring and treatment multilingual training videos

K. Wong, J. Uyeda, J. Silva, L. Nakamura-Tengan, L. Castro, I. Gurr, J. Yang, S. Wages

## Collaborators

University of Hawai'i at Mānoa

Hawai'i Department of Agriculture

College of American Samoa

University of Guam



## 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



# Introduction to FSMA and Basic Food Safety Education for Small and Very Small Scale Food Processors



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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

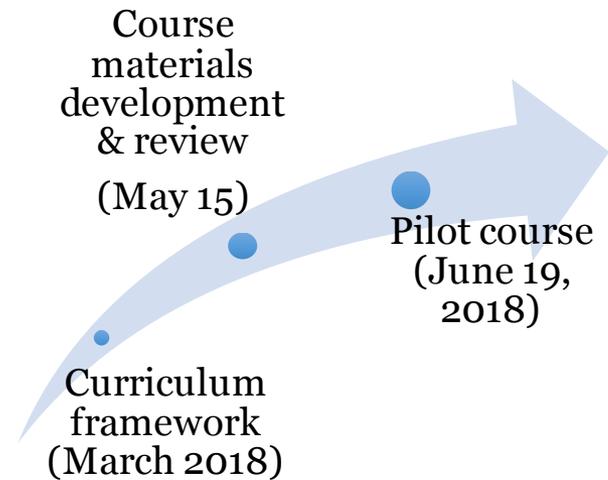
Overview of PCHF

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

Pacific Region: U. Hawaii, U. Guam, Hawaii Dept. Ag.,  
American Samoa CC

## 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:

Process chart

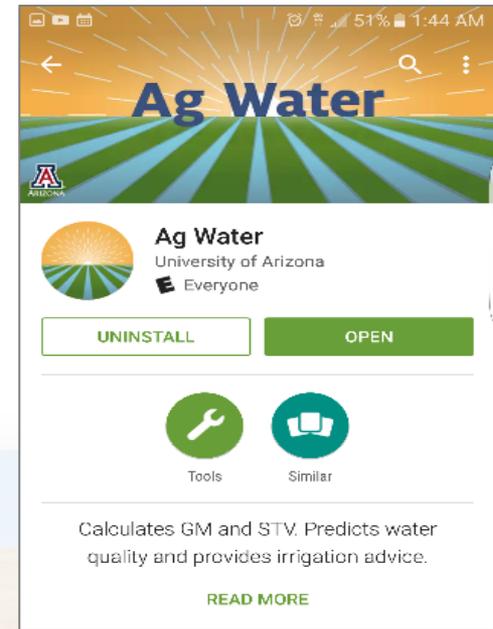
Hazard analysis



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://wcf.s.ucdavis.edu/>



**WRC** |   
Western Regional Center to  
Enhance Food Safety

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