

January 2025

#### **NCR FSMA Annual Conference**



2025 NCR FSMA Annual Conference- April 23-24, to be held in Olathe, KS (45 minutes from the Kansas City Airport). See you at the Kansas State University Olathe campus! Registration costs \$75 and is now open. There is a block of hotel rooms available at a nearby hotel. You will need to provide your own transportation between the hotel and

campus. We will see you in the Sunflower State this spring!

#### **Food Safety Lunch Hour Webinar Series**

Byron Chaves will be leading monthly webinars this academic year on "Microbiological Tools for Process Control and Product Acceptance." Join the <u>Food Safety Lunch Hour webinars</u> at 12:00 noon, Central time. Registration is required for this free course.

The topic for the January 28th session is Verification of Environmental Controls, part 2.

# **FDA and Alliance to Stop Foodborne Illness Webinars**

The FDA and Alliance to Stop Foodborne Illness have announced the days and topics for their 2025 <u>Food Safety Culture Webinar Series</u>. The first webinar will happen Jan. 29 and will cover company culture. Registration is required. Each webinar in the series offers the chance to earn one NEHA-accredited continuing education credit.

# Minnesota Produce Safety University 2025

Kick off 2025 with a <u>series of training opportunities</u> from the University of Minnesota to learn practical strategies to improve both the food safety and product quality of your fruits and vegetables. If you attended a farm food safety training in the past but want to sharpen your skills and learn more about specific topics, or want a refresher, these webinars are for you.

These webinars are led by UMN Extension educators, industry experts and experienced farmers. Cost: Webinars are free and open for all to attend.

Registration is required. All sessions happen between January and April and will be held from 9:00am - 10:15am and held via Zoom. Choose to attend some or all.

#### Audiences:

- Fruit and vegetable farmers interested in expanding their sales into wholesale markets
- Farmers who have attended GAPs or FSMA trainings in the past but want refreshers
- Staff at organizations who work with fruit and vegetable farmers
- Vendors at farmers' markets.

### **Supervisor Trainings Available**

Michigan State University is offering <u>supervisor training</u> using an online platform. Growers who supervise are other workers are encouraged to join one of several sessions this winter and spring. Produce growers from the entire region are welcome to participate.

### **Sprout Safety Alliance Webinar**

The Sprout Safety Alliance (SSA), in collaboration with the FDA, invites you to join a free <u>webinar</u> on testing Spent Sprout Irrigation Water (SSIW) or in-process sprouts for E. coli O157:H7 and Salmonella. The speaker will be Insook Son, Ph.D., Microbiologist, from the FDA's Human Foods Program.

Registration is required for this free event on January 15, 2025, 1:00 to 2:00pm, Central time. This webinar is intended for both sprout growers and laboratories conducting SSIW or in-process sprouts testing. Participants will gain a clear understanding of the PSR testing requirements for SSIW or in-process sprouts, and learn about proper testing procedures to ensure accurate pathogen detection.

#### **Low-Moisture Foods Conference**

The Innovations in Cleaning and Sanitation for Low-Moisture Foods conference will be held at Land O'Lakes in Arden Hills, Minnesota, on April 29-30. This event is a collaboration between IFSH, Institute for the Advancement of Food and Nutrition Sciences (IAFNS), and the Food Research Institute (FRI) at the University of Wisconsin–Madison.

## New Resources on the Produce Safety Clearinghouse

<u>Food Safety Supplemental Material</u>- Cornell Cooperative Extension put together these resources to provide supplemental support for the Amish and Mennonite communities before or after a FSMA/GAP's training, but the resources can be used by any audience. The resources can be printed as a packet or individually.



Keeping Apples Safe in the Packinghouse video training materials-

These 21 videos from Penn State Extension to help apple packinghouse operators train employees in food safety rules and regulations. The curriculum includes 21 lessons with over 90 minutes of training videos that cover a wide range of topics pertinent to apple packinghouse operations. Available in both English and Spanish.

# NCR FSMA Funding

There is a \$500 stipend for each state, each budget year of the project. You can use those funds for professional development events or supplies for trainings geared towards underserved growers or processors. There are a small number of stipends available for creating new resources and reviewing resources through the Clearinghouse. If you have an idea for a new resource (that you, a grad student, or another educator/regulator could create) but you just need a little extra funding to make that happen, please let us know.

Please contact Ellen with questions about the stipends and apply on-line.

#### **FDA Reorganization**

Recently, the FDA completed one of its largest transformations, impacting almost every part of the agency. This installment of <u>FDA In Your Day</u> highlights two of the many examples of the important work the FDA is doing every day to keep us safe!

#### **NCR FSMA Meetings**



The next NCR FSMA webinar will be Thursday, January 16, at 2:00pm, Central time. Phil Tocco, from Michigan State University Extension, will be speaking about pollinators.

While there was no webinar in December, you can find the recordings of past meetings in the <u>NCR FSMA Box</u>. Please let us know if you need access to the Box.

The state inspectors/regulators will meet next on Friday, February 7, at 9am, Central time.

The meeting for data/inventory/outreach staff will be Friday, Jan. 17, at 9am, Central time.

The meeting for program managers will be Tuesday, Jan. 14, at 10am, Central time.

Please contact us if you need call information for any of these meetings.

# <u>Upcoming Trainings for Growers and Processors</u>

Looking for a training for growers or processors? You can find the upcoming trainings on the <a href="Produce Safety Alliance">Produce Safety Alliance</a> or <a href="Food Safety Preventive Controls Alliance">Food Safety Preventive Controls Alliance</a> websites.

Follow us on Facebook

Visit our website

Thank you for your continued involvement with the NCR FSMA!
Sincerely,
NCR FSMA Project Team
Byron Chaves
Arlei
Phil Tocco
Ellen

Arlene Enderton Ellen Johnsen

Iowa State University Extension and Outreach is an equal opportunity provider. For the full non-discrimination statement or accommodation inquiries, go to <a href="https://www.extension.iastate.edu/diversity/ext">www.extension.iastate.edu/diversity/ext</a>.

This work is supported by the Food Safety Outreach Program [grant no. 2024-70020-42954] from the USDA National Institute of Food and Agriculture.

If you'd like to be removed from the NCR FSMA mailing list, please let us know.