A full list of scheduled events is available on our website!

https://www.ifsh.iit.edu/news-events

**Better Process Control School (BPCS)**  
February 25-28, 2020, Institute for Food Safety and Health, Bedford Park, IL  
Registration Link: https://bit.ly/35bYRvz

**IFSH Research Advisory Meeting (IFSH Members Only)**  
April 21, 2020, Institute for Food Safety and Health, Bedford Park, IL

**High Pressure Processing Short Course and Workshop**  
May 12-15, 2020, Institute for Food Safety and Health, Bedford Park, IL  
Registration link: https://bit.ly/2ZDcKjx

**High-throughput Sequencing Symposium and Workshop**  
May 19-21, 2020, Institute for Food Safety and Health, Bedford Park, IL

**IFSH 2020 Annual Meeting (IFSH Members Only)**  
September 22-23, 2020, Chicago Marriott Southwest, Burr Ridge, IL

**IFSH & University of Wisconsin’s Food Research Institute Joint Symposium**  
September 24, 2020, Chicago Marriott Southwest, Burr Ridge, IL

**Good Manufacturing Practices (GMP) Course**  
October 13-14, 2020, Institute for Food Safety and Health, Bedford Park, IL

**FSPCA Annual Conference**  
October 20-21, 2020, Chicagoland Area

**Better Process Control School (BPCS), Acidified Foods Only**  
November 17-18, 2020, Institute for Food Safety and Health, Bedford Park, IL

**Connect with IFSH**

LinkedIn  https://www.linkedin.com/company/iit-institute-for-food-safety-and-health/

Twitter  https://twitter.com/iit_ifsh

Facebook  https://www.facebook.com/IITIFSH/
IFSH offers a series of webinars, Technical Connections Meetings (TCMs), to communicate and engage with our members and stakeholders concerning IFSH's collaborative research program.

Our Winter 2019 webinar showcased two presentations:

“Temperature and pH Affect Copper Release Kinetics from Copper Metal and Commercial Copperware to Food Simulants” by Benjamin Redan, Research Chemist, FDA

“Dark Chocolate and Milk Cross-Contact Research Studies” by Binaifer (Binu) Bedford, Food Allergen Researcher, FDA

We look forward to having you join us for the future Technical Connections Meetings.

Save the dates: March 10th, June 9th and September 8th

Please contact Renee Anderson at randerson1@iit.edu if you would like to learn more about our IFSH Technical Connections Meeting Webinars!
FSPCA Annual Conference

The IFSH lead Food Safety Preventive Controls Alliance (FSPCA) held its 3rd Annual Conference October 22-23 at the Chicago Marriott in Burr Ridge, IL. There were 188 food safety professionals from 8 different countries that participated in this year’s Conference, representing the industry (80%), regulators (10%) and academia (10%). The Conference started with a welcome address (through video) from Congressman Dan Lipinski, Representative for Illinois's 3rd congressional district. FDA CFSAN Deputy Director for Regulatory Affairs Doug Stearn provided a keynote presentation at Conference.

Dr. Robert Brackett

FSPCA Conference Participants
IFSJH/UW-FRI Joint Symposium on Food Safety

IFSJH hosted its annual IFSJH/University of Wisconsin (UW) Food Research Institute (FRI) Joint Symposium Meeting on October 24, 2019 at the Chicago Marriott Southwest in Burr Ridge, IL. This year’s joint symposium focused on the topic of “Managing Microbiological Testing as a Preventive Control Verification”. One-hundred and eighteen food safety professionals participated in the symposium, representing the industry (71%), government (23%) and academia (6%) from all over the country. This is the 8th year of the IFSJH/UW-FRI Joint Symposium since we started the joint annual effort in 2012.
November 6. IFSH exhibited at the Chicago Section Institute for Food Technologist (CSIFT) Annual Supplier’s Symposium and Expo at the Donald E. Stephens Convention Center in Rosemont, IL.

November 21. IFSH Director, IIT Vice President Dr. Robert Brackett moderated the panel “The Business of Food Safety” at the Chicago Section Institute for Food Technologist’s (CSIFT) Professional Development Event. There panelists discussed Whole Genome Sequencing, Traceability and Transparency Systems, and Predictive Analytics.

December 4-5. Better Process Control School: Acidified Foods Only Course was held at the Institute for Food Safety and Health. Nineteen participants in the course learned about thermal processing of acidified foods, package integrity, teardown methods and regulatory needs. Future classes can be found here.
IFSH along with Chicagoland Food and Beverage Network (CFBN) and Chicago Section Institute for Food Technologist (CSIFT) co-sponsored “Is Chicago the Capital of the Food Industry” on December 5th at the Kent College of Law at IIT. The panelists spoke about the history of how Chicagoland became the center of the food universe and the future of the food industry.

The 2019 Global Midwest Alliance’s Midwest Food Matters Gala was held on October 24th at the Hilton in Chicago, IL. Vara (Varalakshmi) Sudagar, IIT IFSH a Ph.D. candidate in Food Safety and Health was honored at the event with receipt of the Sue Ling Gin Foundation Trust scholarship award.

Illinois Technology held it’s staff awards on Tuesday, Dec 10th. Please join us in congratulating the following individuals on their years of service. Ellen Spiewak, 5 years of service; Jodie Ulaszek, 5 years of service and Nicole Maks-Warren, 20 years of service.
Dr. Yun Wang received her Ph.D. degree in Biosystems Engineering from Michigan State University, in 2014, and M.S. degree in Biological Engineering from the University of Arkansas, in 2008. She recently joined IFSH as a Senior Scientist-Biosafety Officer. From 2013 to 2019, she was a Research Biochemist at U. S. Food and Drug Administration. Dr. Wang’s research focuses on the development of rapid and sensitive foodborne pathogen detection methods. The major goal of her research is to ensure food safety and public health through the use of novel detection and diagnosis approaches. There are four major directions of her research: foodborne pathogen detection and disease diagnosis, biosystem monitoring, product safety assurance and quality monitoring, and genetic study using whole genome sequencing technology.

Deena Awad has a degree in Food Science with a focus on Food Microbiology from Michigan State University, where she worked in aflatoxin research as an undergrad. She comes to the IIT side of IFSH after almost five years with FDA as an ORISE Fellow focusing on leafy greens and sprouts safety research. With her free time, Deena works with shelter dogs and is Coordinator of the Big Dog Program for a Chicago-area dog rescue.
FOOD SAFETY PREVENTIVE CONTROL ALLIANCE

Save the Date! 2020 FSPCA Annual Conference
The 2020 FSPCA Annual Conference will be held in the Chicago-land area on October 20-21, 2020. Mark your calendars. More information will be available soon!

Food Safety Preventive Controls Alliance (FSPCA)
In accordance with the Alliance’s mission to support safe food production for the U.S. market, the FSPCA has, as of December 2, 2019, trained 2,809 Lead Instructors and issued 111,965 Preventive Controls for Human/Animal Food, Foreign Supplier Verification Programs, and Intentional Adulteration Vulnerability Assessment certificates combined. See metric details under Quick Links on the FSPCA homepage.

New Training Materials
The FSPCA Preventive Controls for Human Food Participant Manual v1.2 (Chinese) has been added to the FSPCA website. Visit https://www.ifsh.iit.edu/fspca/fspca-preventive-controls-human-food and download your copy today!

New FSPCA Courses
FSPCA IA Food Defense Plan Preparation and Reanalysis online course went live on December 11. This course qualifies an individual to prepare a food defense plan and conduct a reanalysis ONLY. To perform other functions as required by the IA rule, such as identifying and explaining mitigation strategies or conducting a vulnerability assessment, you must take the specific training developed for that activity or be otherwise qualified through job experience.

While this training course is not required by FDA, the regulation requires that individuals preparing the food defense plan and performing reanalysis “have successfully completed training for the specific function at least equivalent to that received under a standardized curriculum recognized as adequate by FDA or be otherwise qualified through job experience to conduct the activities” (21 CFR 121.4(c)(2)). This training developed by the FSPCA is the “standardized curriculum” recognized by FDA; successfully completing this course is one way to meet this training requirement.

Visit https://www.ifsh.iit.edu/fspca/courses/intentional-adulteration#IA-FDPPR for course information and a downloadable course information packet.

2020 FSPCA Lead Instructor Training
FSPCA Lead Instructor training for 2019 has concluded. The 2020 Lead Instructor training schedule will be determined after the New Year. The FSPCA website will be updated and all approved Lead Instructor applicants will be notified of available courses.

Looking for FSPCA Preventive Controls for Human Food/Animal Food, FSVP, or IA Conducting Vulnerability Assessments participant courses? Visit the FSPCA public participant course list: https://fspca.force.com/FSPCA/s/ (click on the “Course List” tab). The list can be sorted by course type, start date and location!
It is a fruitful season for the Sprout Safety Alliance (SSA). The SSA hosted and presented two webinars “Is Listeria under Control in Your Sprout or Microgreen Operation?” on September 30 and “Testing Requirements for Sprout Operations” on November 15, 2019. Fifty-two participants from public health and private laboratories, sprout and microgreen industry, and regulatory agencies attended the testing requirement webinar.

The SSA conducted a Sprout Grower Training Blended Part 2 course in Brighton CO on October 9 and a Sprout Grower and Lead Instructor Training Combo Course at IFSH on October 21, 2019. Up to date, one hundred forty-seven individuals from ninety-nine sprout operations, ninety-five state regulators and sixty-one federal regulators have completed the SSA training.
HIGH PRESSURE PROCESSING
SHORT COURSE AND WORKSHOP

IFSH

May 12-15, 2020

Institute for Food Safety and Health, 6502 South Archer Road, Bedford Park, IL 60501

The 2020 HPP Workshop will include new hands-on opportunities allowing participants to compare food products treated with high pressure processing and conventional thermal processing side-by-side, understand the influence of packaging, formulation, and properties on the efficacy of high pressure processing, and understand the effects of high pressure processing on various quality attributes.

Register Today: https://bit.ly/2ZDcKjx
SAVE THE DATE!

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

2020 ANNUAL CONFERENCE

Advancing Food Safety Collaboration

CHICAGO-LAND AREA
OCTOBER 20-21, 2020
Please check out our partner sites news and events.